

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	0	Date	12/17/2019
Establishment Minonk Township Food Pantry		License/Permit #	0	Time In	12:55 PM
Street Address 670 N. Chestnut Street		Permit Holder	0	Time Out	1:55 PM
City/State Minonk, IL		ZIP Code	Risk Category III		
		Purpose of Inspection	Routine Inspection		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status	Supervision	COS	R
1	In Person in charge present, demonstrates knowledge, and performs duties		
2	N/A Certified Food Protection Manager (CFPM)		
Employee Health			
3	In Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In Proper use of restriction and exclusion		
5	In Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices			
6	In Proper eating, tasting, drinking, or tobacco use		
7	In No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
8	In Hands clean and properly washed		
9	N/A No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In Adequate handwashing sinks properly supplied and accessible		
Approved Source			
11	In Food obtained from approved source		
12	N/O Food received at proper temperature		
13	In Food in good condition, safe, and unadulterated		
14	N/A Required records available: shellstock tags, parasite destruction		

Compliance Status	Protection from Contamination	COS	R
15	In Food separated and protected		
16	N/A Food-contact surfaces; cleaned and sanitized		
17	In Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety			
18	N/A Proper cooking time and temperatures		
19	N/A Proper reheating procedures for hot holding		
20	N/A Proper cooling time and temperature		
21	N/A Proper hot holding temperatures		
22	In Proper cold holding temperatures		
23	N/A Proper date marking and disposition		
24	N/A Time as a Public Health Control; procedures & records		
Consumer Advisory			
25	N/A Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26	In Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27	N/A Food additives: approved and properly used		
28	In Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures			
29	N/A Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status	Safe Food and Water	COS	R
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

Compliance Status	Proper Use of Utensils	COS	R
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Minonk Township Food Pantry Establishment #: 19 195

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine PPM: 100 Heat: N/A

TEMPERATURE OBSERVATIONS								
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp
			Cheese/RIC		39	RIF chest/storage		-2
						RIF chest/storage		-4
						RIF/storage		2
						RIF/storage		-4
						RIF/storage		-4
						RIC/storage		40
						RIF/storage		-10
						RIF/storage		-16

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection.

CFPM Verification (name, expiration date, ID#): Lila McCulley

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HACCP Topic: TCS food cold-holding temperature requirements

Lila J. McCulley Dec 17, 2019
 Person in Charge (Signature) Date

Paul Miller, waco E Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

