

Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	2	Date	03/09/2023
Establishment Eureka College - Dickinson Commons		License/Permit #	23 011	Time In	10:40 AM
Street Address 300 E. College Avenue		Permit Holder	Quest Food Management Services LLC	Time Out	1:00 PM
City/State Eureka, IL		ZIP Code	61530	Risk Category I	
		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			COS	R
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	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	In	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	Out	Food in good condition, safe, and unadulterated	X	
14	N/A	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	In	Food separated and protected		
16	Out	Food-contact surfaces; cleaned and sanitized	X	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	In	Proper cooking time and temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	In	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	In	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	N/A	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			COS	R
Safe Food and Water				
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	X	Food properly labeled; original container	X	
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		
Proper Use of Utensils				
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	X	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	X	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	X	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		

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Establishment: Eureka College - Dickinson Commons

Establishment #: 23 011

Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Smartpower

PPM: 700

Heat: 180

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken filet/hot-holding	167	Spanish rice/steam table	168	Chicken salad/cold-holding	37
Hamburger/hot-holding	147	Vegetable fried rice/steam table	161	Yogurt parfait/RIC	36
Roasted Portabella mushrooms	148	Refried beans/steam table	152	Milk/milk cooler	40
Cuban sandwich/hot-holding	137	Ham/RIC grill	40	Sour cream/cold-holding	38
Pork/hot-holding	171	Ground sausage/RIC grill	41	Pasta salad/salad bar	41
Macaroni pasta/steam table	144	Turkey/RIC deli station	41	Cottage cheese/salad bar	41
Creamy tomato basil soup/hot	155	BBQ chicken-cooling/RIC deli	42	Stuffed green pepper soup/salad	181
BBQ chicken sandwich/hot-hold	135	Turkey/cold-holding	40	Macaroni pasta/WIC	37
Ground beef/steam table	151	Ham/cold-holding	39	Peeled hard-boiled eggs/WIC	37


OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in storage room two (2) dented cans of Gordon Choice sharp cheddar cheese sauce on can rack shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from can rack shelf by person-in-charge during inspection.
16	4-601.11 (Pf) Observed in ice machine (Manitowoc) white plastic ice deflecting flap soiled with accumulated debris and pink slime. Equipment food-contact surfaces and utensils shall be clean to sight and touch. White plastic ice deflecting flap cleaned and sanitized by person-in-charge during inspection.
37	3-302.12 (C) Observed at grill station and deli station several squeeze containers of liquid food substance without names identifying contents on containers. Identify food storage containers with common name of the food. Liquid food substances were various sauces and mayonnaise, according to person-in-charge, and labeled by food employee during inspection.
47	4-101.19 (C) Observed in kitchen pieces of cardboard re-used for shelving support on black metal wire shelf by back food prep area. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in warewashing area rinse sink wastewater pipe not connected, strainer below pipe discharging into bucket, and bucket discharging into floor drain. Plumbing shall be maintained in good repair according to the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Deanna Davidson

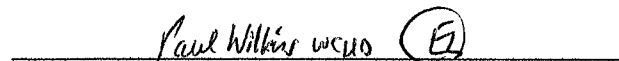
Deanna Davidson 17918256 - ServSafe Exp. 5/2024	Douglas Simmonds 2015527 - Always Food Safe Exp. 1/2028	Karen Wagner 21441102 - NRFSP Exp. 3/2023	
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements


Person in Charge (Signature)

Mar 9, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Eureka College - Dickinson Commons

Establishment #: 23 011

[illegible]

Person in Charge (Signature)

Mar 9, 2023

Date _____

Paul Wilkins wgs
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: