

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		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	Compliance Status	COS	R																																																																																																																																							
Supervision																																																																																																																																														
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected																																																																																																																																							
2	In	Certified Food Protection Manager (CFPM)			16	Out	Food-contact surfaces; cleaned and sanitized	X																																																																																																																																						
Employee Health																																																																																																																																														
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																							
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																																									
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures		7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding		Good Hygienic Practices								8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature		9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures		10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures		Preventing Contamination by Hands								11	In	Food obtained from approved source			23	In	Proper date marking and disposition		12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records		13	Out	Food in good condition, safe, and unadulterated	X		Consumer Advisory				14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations				26	N/A	Pasteurized foods used; prohibited foods not offered			Approved Source								27	N/A	Food additives: approved and properly used			Food/Color Additives and Toxic Substances				28	In	Toxic substances properly identified, stored, and used			29	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures			
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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	Compliance Status	COS	R																																																																																																							
Safe Food and Water																																																																																																														
30	Pasteurized eggs used where required			43	In-use utensils: properly stored																																																																																																									
31	Water and ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled																																																																																																									
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used																																																																																																									
Food Temperature Control																																																																																																														
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly																																																																																																									
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending																																																																																																										
35	Approved thawing methods used			47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								37	X	Food properly labeled; original container	X	49	Non-food contact surfaces clean			Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			Physical Facilities				38	Insects, rodents, and animals not present			51	X	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display			52	Sewage and waste water properly disposed			40	Personal cleanliness			53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored			54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables			55	X	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			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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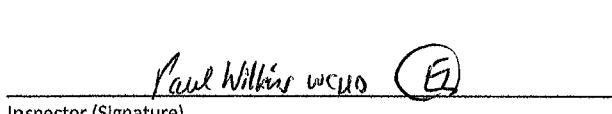
HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements



Person in Charge (Signature)

Mar 9, 2023

Date


Paul Wilkins WCHD

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

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Establishment: Eureka College - Dickinson Commons

Establishment #: 23 011

Person in Charge (Signature)

Mar 9, 2023

Date

THE BOSTONIAN (1807-1811)

Follow-up: Yes No (Check one)

Follow-up Date: