

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 0	Date 03/13/2023
Establishment Tazewell-Woodford Head Start		License/Permit # 23 006	Time In 11:15 AM
Street Address 1195 County Road 1600 E		Permit Holder Tazewell-Woodford Head Start	Time Out 12:30 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				
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	In	Food in good condition, safe, and unadulterated				
14	N/A	Required records available: shellstock tags, parasite destruction				

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

		COS	R		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	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					
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	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					

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Establishment: Tazewell-Woodford Head Start

Establishment #: 23 006

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 194

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Mary Henry

Mary Henry 22743552 - ServSafe Exp. 10/2027	Casey Sollenberger 22019351 - ServSafe Exp. 4/2027	Julie Dennis 1075574 - Always Food Safe Exp. 12/2026	Mary Archdale 22743553 - ServSafe Exp. 10/2027
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

May Hen
Person In Charge (Signature)

Mar 13, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

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Establishment: Tazewell-Woodford Head Start

Establishment #: 23 006

Mary
Person In Charge (Signature)

Mar 13, 2023

Date

Person in charge (signature)

Follow-up: Yes No (Check one)

Follow-up Date: