

# 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 03/31/2023
Establishment Woodford County Jail kitchen	License/Permit # 23 013	No. of Repeat Risk Factor/Intervention Violations 1	Time In 10:00 AM
Street Address 111 E. Court Street	Permit Holder Consolidated Correctional Foods	Risk Category I	Time Out 11:30 AM
City/State Eureka, IL	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
<b>Supervision</b>									
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	Out	Certified Food Protection Manager (CFPM)		X	16	In	Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>									
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			<b>Time/Temperature Control for Safety</b>				
5	In	Procedures for responding to vomiting and diarrheal events			18	In	Proper cooking time and temperatures		
<b>Good Hygienic Practices</b>									
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/O	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	N/O	Proper cooling time and temperature		
<b>Preventing Contamination by Hands</b>									
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	Out	Adequate handwashing sinks properly supplied and accessible		X	23	In	Proper date marking and disposition		
<b>Approved Source</b>									
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			<b>Consumer Advisory</b>				
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			<b>Highly Susceptible Populations</b>				
<b>GOOD RETAIL PRACTICES</b>									
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
<b>Safe Food and Water</b>									
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			
<b>Food Temperature Control</b>									
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly			
34	Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>				
35	Approved thawing methods used				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36	Thermometers provided & accurate				48	Warewashing facilities: installed, maintained, & used; test strips			
<b>Food Identification</b>									
37	Food properly labeled; original container				49	Non-food contact surfaces clean			
<b>Prevention of Food Contamination</b>									
38	Insects, rodents, and animals not present				<b>Physical Facilities</b>				
39	Contamination prevented during food preparation, storage and display			X	50	Hot and cold water available; adequate pressure			
40	Personal cleanliness				51	Plumbing installed; proper backflow devices			
41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed			
42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned			
<b>Employee Training</b>									
57	All food employees have food handler training				54	Garbage & refuse properly disposed; facilities maintained			
58	Allergen training as required				55	Physical facilities installed, maintained, and clean			
					56	Adequate ventilation and lighting; designated areas used			

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Establishment: Woodford County Jail kitchen

Establishment #: 23 013

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 400/100

Heat: 186

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Tater tot casserole/oven	168	Milk/WIC	41		
Tater to casserole/oven	172	Precooked hamburger/WIC	40		
Chicken patties/oven	202	Macaroni & cheese/WIC	40		
Peas & carrots/stove	207	Southern green beans/WIC	40		
Tofu chicken patty/oven	201	Beef gravy/WIC	40		
		Sliced cheese/WIC	40		
		Salami/WIC	40		
		Shredded cheese/WIC	40		
		Hot dogs/WIC	40		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only one (1) food employee has current ANSI-approved certified food protection manager certification. This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPN certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPN certification to ensure that the person-in-charge has CFPN certification and is on the premises during all hours of operation.  Please correct this violation within 90 days or at least by next routine inspection.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink along wall by slicer unit. Provide a clearly visible handwashing sign at each handwashig sink. Hand washing sign provided and posted during inspection.
39	3-305.14 (C) Observed person-in-charge use garbage can on wheels with oven rack on top to move food containers from oven to oven. During preparation, unpackaged food shall be protected from environmental sources of contamination. Use a multi-shelf stainless steel utility cart for moving food containers to prevent possible contamination. Person-in-charge instructed not to use garbage can on wheels with oven rack for transporting food containers during inspection.
55	6-501.12 (C) Observed in WIF accumulated condensation ice along air intake coils of condenser unit. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Rebecca Bramlett

Rebecca Bramlett  
20370469 - ServSafe  
Exp. 3/2026

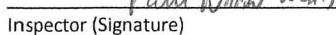
HACCP Topic: TCS food temperature & 7-day marking requirements, no bare hand contact with ready-to-eat food



Person in Charge (Signature)

Mar 31, 2023

Date



Inspector (Signature)



Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

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Rebecca Bramlett

Person in Charge (Signature)

Mar 31, 2023

Date

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**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**

\_\_\_\_\_  
Inspector (Signature)