

# Food Establishment Inspection Report

Page 1 of 3

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 04/03/2023
Establishment Apostolic Christian Home of Eureka	License/Permit # 23 158	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:40 AM
Street Address 610 W. Cruger Avenue		Permit Holder Apostolic Christian Home of Eureka	Time Out 12:50 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
<b>Supervision</b>			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
<b>Employee Health</b>			
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			
<b>Good Hygienic Practices</b>			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
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			
<b>Approved Source</b>			
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		COS	R
<b>Protection from Contamination</b>			
15	In		
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
<b>Time/Temperature Control for Safety</b>			
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			
<b>Consumer Advisory</b>			
25	N/A		
Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>			
26	In		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
<b>Conformance with Approved Procedures</b>			
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

		COS	R
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	X Thermometers provided & accurate	X	
<b>Food Identification</b>			
37	X Food properly labeled; original container	X	
<b>Prevention of Food Contamination</b>			
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		

		COS	R
<b>Proper Use of Utensils</b>			
43	X In-use utensils: properly stored	X	
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	X Single-use/single-service articles: properly stored and used	X	
46	Gloves used properly		
<b>Utensils, Equipment and Vending</b>			
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		
<b>Physical Facilities</b>			
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		
<b>Employee Training</b>			
57	All food employees have food handler training		
58	Allergen training as required		

# Food Establishment Inspection Report

Page 2 of 3

Establishment: Apostolic Christian Home of Eureka

Establishment #: 23 158

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: 200/200/200

Heat: 181/183/186

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hamburger steak/Terrace Dining	158	Sweet potato/oven	202	Milk/WIC	38
Beef Stroganoff/Terrace Dining	168	Peeled hard-boiled eggs/Terrace	38	Ham/WIC	36
Vegetable blend/Terrace Dining	149	Diced tomatoes/RIC Terrace	38	Sliced cheese/WIC	38
Mashed potatoes/Terrace Dining	163	Milk/RIC Terrace Dining	38	Shredded cheese/WIC	38
Hamburger steak/Walnut Creek	157	Peeled hard-boiled eggs-cooling	49	Green beans/RIC	37
Beef Stroganoff/Walnut Creek	162	Sausage/RIC Walnut Creek	41		
Vegetable blend/Walnut Creek	165	Milk/RIC Walnut Creek	39		
Noodles/Walnut Creek	157	Cottage cheese/RIC Walnut Creek	36		
Hamburger steak/Heiterland	172	Shredded cheese/RIC Walnut	38		

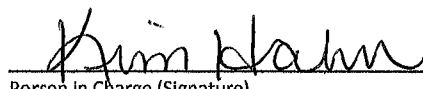
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	4-204.112 (C) Observed in Heiterland (upstairs) serving kitchen temperature measuring device not provided and conspicuous in RIF (Frigidaire). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by person-in-charge during inspection.
37	3-302.12 (C) Observed in Walnut Creek Dining Room kitchen on rolling cart clear plastic container of dry food substance without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Dry food substance was Cheerios cereal, according to person-in-charge, and labeled by person-in-charge during inspection.
37	3-302.12 (C) Observed in Heiterland Dining Room hot food prep area in white cupboard clear plastic container of dry food substance without name identifying contents on container. Identify food storage containers with common name of the food. Dry food substance was brown sugar, according to person-in-charge, and labeled by food employee during inspection.
43	3-304.12 (C) Observed in Heiterland Dining Room hot food prep room teaspoon with handle stored in direct contact with dry food substance (brown sugar) in clear plastic container. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon, or on a clean and sanitized surface. Teaspoon removed from brown sugar by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Kim Hahn

Kim Hahn 21487694 - NRFPS Exp. 7/2023	Scott Quiram L2Sc-3-007008 - Learn 2 Serve Exp. 12/2025	Lori Sams 21487701 - NRFSP Exp. 7/2023	Amber Aultman 2008694 - Prometric Exp. 6/2023
---	---	--	---

HACCP Topic: TCS food date marking requirements, proper sanitization/log sheets, no bare hand contact with ready-to-eat food



Person in Charge (Signature)

Apr 3, 2023

Date



Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

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

# Food Establishment Inspection Report

Establishment: Apostolic Christian Home of Eureka

Establishment #: 23 158

[illegible]

Kim Hahn  
Person in Charge (Signature)

Apr 3, 2023

Date \_\_\_\_\_

Paul William Wagon  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: