

# 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		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:40 AM
		Permit Holder Apostolic Christian Home of Eureka		Time Out 12:50 PM
Street Address 610 W. Cruger Avenue		Risk Category I		
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	In	Certified Food Protection Manager (CFPM)			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			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		<b>Good Hygienic Practices</b>								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		<b>Approved Source</b>								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	In	Food in good condition, safe, and unadulterated			<b>Consumer Advisory</b>				14	N/A	Required records available: shellstock tags, parasite destruction			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		
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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

COS R			COS R																																																																																																																																																																																								
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30	Pasteurized eggs used where required				<b>Proper Use of Utensils</b>																																																																																																																																																																																						
31	Water and ice from approved source				43	X	In-use utensils: properly stored			43	X	In-use utensils: properly stored		32	Variance obtained for specialized processing methods				44		Utensils, equipment & linens: properly stored, dried, & handled			44		Utensils, equipment & linens: properly stored, dried, & handled		<b>Food Temperature Control</b>								45	X	Single-use/single-service articles: properly stored and used			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, and used			36	X	Thermometers provided & accurate	X		48		Warewashing facilities: installed, maintained, & used; test strips			<b>Food Identification</b>								49		Non-food contact surfaces clean			37	X	Food properly labeled; original container	X		<b>Physical Facilities</b>				<b>Prevention of Food Contamination</b>								50		Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present				51		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		Physical facilities installed, maintained, and clean			<b>Employee Training</b>								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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# Food Establishment Inspection Report

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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		

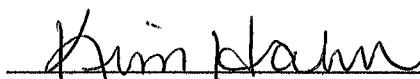
## OBSERVATIONS AND CORRECTIVE ACTIONS

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 - NRPFS Exp. 7/2023	Scott Quiram L2Sc-3-007008 - Learn 2 Serve Exp. 12/2025	Lori Sams 21487701 - NRPSP Exp. 7/2023	Amber Aultman 2008694 - Prometric Exp. 6/2023
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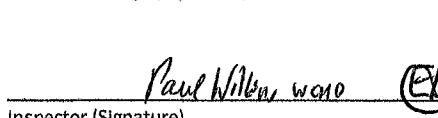
HACCP Topic: TCS food date marking requirements, proper sanitization/log sheets, no bare hand contact with ready-to-eat food



Person in Charge (Signature)

Apr 3, 2023

Date



Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

# Food Establishment Inspection Report

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## Establishment: Apostolic Christian Home of Eureka

Establishment #: 23 158

Kim Hahn

Person in Charge (Signature)

Apr 3, 2023

Date

Paul Miller wgn

Inspector (Signature)

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

**Follow-up Date:**