

# 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 04/14/2023
Establishment Carle Eureka Hospital kitchen		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:30 AM
Street Address 101 S. Major Street		Permit Holder Carle Eureka Hospital	Time Out 12:00 PM
City/State Eureka, IL		Risk Category I	
ZIP Code 61530		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>					<b>Protection from Contamination</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	Out	Food-contact surfaces; cleaned and sanitized	X
<b>Employee Health</b>					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>			
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding	
<b>Good Hygienic Practices</b>					20	N/O	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures	
<b>Preventing Contamination by Hands</b>					23	Out	Proper date marking and disposition	X
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Consumer Advisory</b>			
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food	
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>			
11	In	Food obtained from approved source			26	In	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>			
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used	

## 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
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</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>					46	Gloves used properly	
33	Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>		
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips	
36	Thermometers provided & accurate				49	Non-food contact surfaces clean	
<b>Food Identification</b>					<b>Physical Facilities</b>		
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>					51	Plumbing installed; proper backflow devices	
38	Insects, rodents, and animals not present				52	Sewage and waste water properly disposed	
39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used	
<b>Employee Training</b>					<b>Employee Training</b>		
57	All food employees have food handler training				58	All allergen training as required	

# Food Establishment Inspection Report

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Establishment: Carle Eureka Hospital kitchen

Establishment #: 23 014

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 180

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Mashed potatoes/prep	169	Cut lettuce/WIC	34		
Carrots/steamer	184	Sliced tomatoes/WIC	33		
Meatloaf/steamer	182	Egg substitute/WIC	37		
Grilled cheese sandwich/flat-top	142	Deli ham/WIC	35		
Turkey/steamer	184	Deli turkey/WIC	34		
Chicken noodle soup/steamer	184	Cut cantaloupe/WIC	33		
Vegetable soup/steamer	184	Cut pineapple/WIC	33		
Brown gravy/steamer	165	Cut honeydew melon/WIC	33		
Broccoli/steamer	178	Sliced cheese/WIC	35		

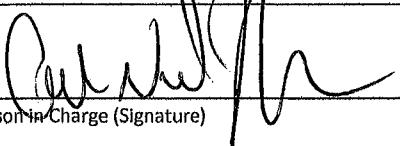
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in storage room front edge of metal ice deflecting flap in ice machine (Manitowoc) soiled with accumulated debris and pink substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Wash, rinse, and sanitize food-contact surfaces routinely. Ice deflecting flap cleaned and sanitized by person-in-charge during inspection.
23	3-501.18 (P) Observed in WIC open packages of deli ham and deli turkey with open dates of 4-4 and discard date noted as 5-3, which exceeds the 7-day rule for ready-to-eat TCS foods. A TCS food specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). TCS food shall be clearly marked to indicate the date or day by which the food must be consumed, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days. The day the original container is opened in the food establishment shall be counted as Day 1. Reviewed HACCP concept with the person-in-charge during inspection. TCS food items noted above removed from WIC and discarded by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Noel Jefferson

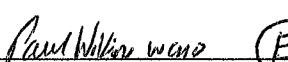
Colleen Noel Jefferson 22691381 - ServSafe Exp. 9/2027	Amanda Cox 20207215 - ServSafe Exp. 2/2026	Michelle Martel 16716222 - ServSafe Exp. 7/2023	Ariel Nieves 17918261 - ServSafe Exp. 5/2024
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health

  
Person in Charge (Signature)

Apr 14, 2023

Date

  
Inspector (Signature) 

Follow-up:  Yes  No (Check one)

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

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Establishment #: 23 014

## OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

Apr 14, 2023

Date

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Inspector (Signature)

Paul Wellings wew

Follow-up:  Yes  No (Check one)

**Follow-up Date:**