

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	2	Date	04/17/2023
Establishment The Loft Rehabilitation and Nursing Home		License/Permit #	23 077	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 700 N. Main Street		Permit Holder The Loft Rehabilitation and Nursing LLC		Risk Category 1	
City/State Eureka, IL		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
Supervision			
1	In		
2	In		
Employee Health			
3	In		
4	In		
5	In		
Good Hygienic Practices			
6	In		
7	In		
Preventing Contamination by Hands			
8	In		
9	In		
10	In		
Approved Source			
11	In		
12	N/O		
13	Out		X
14	N/A		

Compliance Status		COS	R
Protection from Contamination			
15	In		
16	Out		X
17	In		
Time/Temperature Control for Safety			
18	In		
19	N/O		
20	In		
21	In		
22	In		
23	In		
24	N/A		
Consumer Advisory			
25	N/A		
Highly Susceptible Populations			
26	In		
Food/Color Additives and Toxic Substances			
27	N/A		
28	In		
Conformance with Approved Procedures			
29	N/A		

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
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		

Compliance Status		COS	R
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	X 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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Page 2 of 3

Establishment: The Loft Rehabilitation and Nursing Home

Establishment #: 23 077

Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Herb roasted chicken/steamer	177	Banana pudding-cooling/WIC	46	Mashed potatoes/WIC	37
Creamy noodles/steamer	193	Shredded cheese/WIC	37	Precooked sausage/WIC	37
Vegetable beef soup/steamer	204	Sliced cheese/WIC	37	Peeled hard-boiled eggs/WIC	38
Mashed potatoes/steamer	172	Milk/WIC	37	Milk/WIC	38
Green & wax beans/steamer	205	Milk/RIC	38		
Herb roasted chicken/steamer	183	Egg salad/WIC	37		
Mechanical chicken/steamer	195	Sliced cheese/WIC	40		
Mechanical green beans/steamer	203	Sliced tomatoes/WIC	37		
White gravy/steamer	205	Cole slaw/WIC	36		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in storage room on can rack shelf one (1) dented can of Arrezzio mushrooms. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from can rack shelf by person-in-charge during inspection.
16	4-501.114 (Pf) Observed with chlorine test kit concentration of chlorine sanitizing rinse at mechanical warewashing machine measured less than 50 ppm of chlorine, rinse water temperature indicated 97° F, and wash water temperature indicated 127° F. A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution: 25-49 ppm when the water temperature is at least 120° F or 50-99 ppm when the water temperature is at least 75° F. Person-in-charge instructed food employees to use 3-compartment sink for warewashing until the dishwasher is repaired during inspection.
47	4-101.19 (C) Observed edge of counter island with rough surface exposed and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
47	4-501.12 (C) Observed in kitchen large green cutting board and large brown cutting board with crevices and knife grooves in surface. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Amy Schoon

Amy Schoon 20690497 - ServSafe Exp. 6/2026	Ron Ganther 1309009 - Always Food Safe Exp. 4/2027	Billie Schumacher 1811570 - Always Food Safe Exp. 11/2027	Lisa Crow 21659722 - NRFSP Exp. 1/2025
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Amy Schoon
Person in Charge (Signature)

Apr 17, 2023

Date

Paul Wilkins
Inspector (Signature)

EL

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date:

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Establishment: The Loft Rehabilitation and Nursing Home

Establishment #: 23 077

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Person in Charge (Signature) Bachoon, ASM

Apr 17, 2023

Date _____

Paul Miller WARD
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: