

Food Establishment Inspection Report

Page 1 of 3

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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 1 | | Date 05/08/2023 |
| Establishment Eureka College - Burgoo Cafe | | License/Permit # 23 012 | | Time In 10:25 AM |
| Street Address 300 E. College Avenue - Cerf College Center | | Permit Holder Quest Food Management Services LLC | | Time Out 11:55 AM |
| 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 | Compliance Status | COS | R | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|-----|---|-----|---|--|-----|--|--|--|--|----|--------------------------------------|------------------------|----|--|--|--|----|-----|--|--------------------------------|-----|--|--|--|----|-----|--|---|----|--|--|--|----|----|--|---|----|---|-----|--|----|----|---|----|----|---|--|--|----|----|----------------------------------|--|--|--|--|--|--|--|--|----|----|------------------------------------|--|--|----|----|-------------------------------------|----|-----|-------------------------------------|--|--|----|-----|---|----|----|---|--|--|--------------------------|--|--|----|-----|---|--|--|----|-----|---|--|--|---------------------------------------|--|--|------------------------|--|--|--|--|--|--|--|----|-----|--|--|--|----|-----|--|--|--|--|--|--|----|----|--|--|--|----|-----|--|--|--|---|--|--|
| Supervision | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Employee Health | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | Time/Temperature Control for Safety | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | Good Hygienic Practices | | | | | | | | 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 | Preventing Contamination by Hands | | | | | | | | 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 | | | Consumer Advisory | | | 14 | N/A | Required records available: shellstock tags, parasite destruction | | | 25 | N/A | Consumer advisory provided for raw/undercooked food | | | Highly Susceptible Populations | | | Approved Source | | | | | | | | 26 | N/A | Pasteurized foods used; prohibited foods not offered | | | 27 | N/A | Food additives: approved and properly used | | | Food/Color Additives and Toxic Substances | | | 28 | In | Toxic substances properly identified, stored, and used | | | 29 | N/A | Compliance with variance/specialized process/HACCP | | | Conformance with Approved Procedures | | |
| 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Good Hygienic Practices | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Preventing Contamination by Hands | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | Consumer Advisory | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 14 | N/A | Required records available: shellstock tags, parasite destruction | | | 25 | N/A | Consumer advisory provided for raw/undercooked food | | | Highly Susceptible Populations | | | Approved Source | | | | | | | | 26 | N/A | Pasteurized foods used; prohibited foods not offered | | | 27 | N/A | Food additives: approved and properly used | | | Food/Color Additives and Toxic Substances | | | 28 | In | Toxic substances properly identified, stored, and used | | | 29 | N/A | Compliance with variance/specialized process/HACCP | | | Conformance with Approved Procedures | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Approved Source | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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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

| Good Retail Practices | | | COS | R | Good Retail Practices | COS | R | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Safe Food and Water | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Food Temperature Control | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 33 | Proper cooling methods used; adequate equipment for temperature control | | | | 46 | Gloves used properly | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 34 | Plant food properly cooked for hot holding | | | | Utensils, Equipment and Vending | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 35 | Approved thawing methods used | | | | 47 | Food and non-food contact surfaces cleanable, properly designed, and used | | | | 36 | Thermometers provided & accurate | | | | 48 | Warewashing facilities: installed, maintained, & used; test strips | | | | Food Identification | | | | | | | | 49 | Non-food contact surfaces clean | | | | 37 | X | Food properly labeled; original container | | | Physical Facilities | | | Prevention of Food Contamination | | | | | | | | 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 | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | |
| 47 | Food and non-food contact surfaces cleanable, properly designed, and used | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 36 | Thermometers provided & accurate | | | | 48 | Warewashing facilities: installed, maintained, & used; test strips | | | | Food Identification | | | | | | | | 49 | Non-food contact surfaces clean | | | | 37 | X | Food properly labeled; original container | | | Physical Facilities | | | Prevention of Food Contamination | | | | | | | | 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 | | | | 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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| Food Identification | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Prevention of Food Contamination | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 54 | Garbage & refuse properly disposed; facilities maintained | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 42 | Washing fruits and vegetables | | | | 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Employee Training | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 57 | All food employees have food handler training | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Food Establishment Inspection Report

Page 2 of 3

Establishment: Eureka College - Burgoo Cafe

Establishment #: 23 012

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Smartpower

PPM: 272-700

Heat: N/A

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|--------------------------------|------|-------------------------------|------|-----------------------------|------|
| Diced chicken/hot-holding | 156 | Sliced tomatoes/RIC prep | 38 | Turkey/RIC deli prep | 35 |
| Taco meat/hot-holding | 145 | Cut lettuce/RIC prep | 37 | Sliced cheese/RIC deli prep | 40 |
| Salsa/WIC | 39 | Shredded cheese/RIC prep | 38 | Diced chicken/RIC deli prep | 40 |
| Fiesta bowl/WIC | 39 | Diced chicken/RIC prep | 33 | Pepperoni/RIC deli prep | 41 |
| Shredded cheese/WIC | 40 | Nacho cheese-cooling/RIC prep | 71 | Sour cream/RIC deli prep | 40 |
| Breakfast burrito/open RIC | 41 | Milk/RIC drink prep | 35 | Hummus/RIC | 40 |
| Fiesta bowl/open RIC | 40 | Shredded cheese/RIC deli prep | 40 | Guacamole/RIC | 40 |
| Egg-cheese-sausage biscuit/RIC | 41 | Ground sausage/RIC deli prep | 41 | Yogurt parfait/open RIC | 41 |
| Turkey & cheese sub/open RIC | 41 | Ham/RIC deli prep | 33 | Fruit cup/open RIC | 41 |

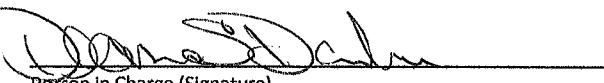
OBSERVATIONS AND CORRECTIVE ACTIONS

| | |
|-------------|--|
| Item Number | Violations cited in this report must be corrected within the time frames below. |
| 2 | 2-102.12 (C) Observed documentation that only two (2) food employees have current ANSI-approved CFPM certification. This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM 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. |
| 37 | 3-602.11 (C) Observed in open RIC pre-packaged in advance of retail sale fiesta bowl, egg-cheese-sausage biscuit, breakfast burrito, and bacon-egg-cheese breakfast sandwich without ingredient list and name of packager. Food packaged in a food establishment, shall be labeled as specified in law. Label information shall include: (1) the common name of the food, or absent a common name, an adequately descriptive identity statement; (2) if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; (3) an accurate declaration of the net quantity of contents; (4) the name and place of business of the manufacturer, packer, or distributor; and (5) The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. Please correct this violation within 90 days or at least by next routine inspection. |

CFPM Verification (name, expiration date, ID#): Deanna Davidson

| | | | |
|---|---|--|--|
| Deanna Davidson 17918256 - ServSafe Exp. 5/2024 | Douglas Simmonds 2015527 - Always Food Safe Exp. 1/2028 | | |
|---|---|--|--|

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy, approved gloves



Person in Charge (Signature)

May 8, 2023

Date

Inspector (Signature)



Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

Establishment: Eureka College - Burgoo Cafe

Establishment #: 23 012

OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

May 8, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: