

# 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 0	Date 06/28/2023
Establishment Kooler Ice - Eureka		No. of Repeat Risk Factor/Intervention Violations 0	Time In 8:00 AM
License/Permit # 23 029		Permit Holder Tossell Industries Inc	Time Out 8:30 AM
Street Address 1900 S. Main Street - Lakeview Shopping Center		Risk Category III	
City/State Eureka, IL		Purpose of Inspection Routine Inspection	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/C, 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	N/A	Food separated and protected	
2	N/A	Certified Food Protection Manager (CFPM)			16	N/A	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			18	N/A	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding	
<b>Good Hygienic Practices</b>								
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/A	Proper cooling time and temperature	
7	In	No discharge from eyes, nose, and mouth			21	N/A	Proper hot holding temperatures	
<b>Preventing Contamination by Hands</b>								
8	In	Hands clean and properly washed			22	N/A	Proper cold holding temperatures	
9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	N/A	Proper date marking and disposition	
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records	
<b>Approved Source</b>								
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food	
12	N/A	Food received at proper temperature			26	N/A	Pasteurized foods used; prohibited foods not offered	
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>							
30	Pasteurized eggs used where required				43	Proper Use of Utensils	
31	Water and ice from approved source				44	In-use utensils: properly stored	
32	Variance obtained for specialized processing methods				45	Utensils, equipment & linens: properly stored, dried, & handled	
<b>Food Temperature Control</b>							
33	Proper cooling methods used; adequate equipment for temperature control				46	Single-use/single-service articles: properly stored and used	
34	Plant food properly cooked for hot holding				47	Gloves used properly	
35	Approved thawing methods used				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
36	Thermometers provided & accurate				49	Warewashing facilities: installed, maintained, & used; test strips	
<b>Food Identification</b>							
37	Food properly labeled; original container				50	Non-food contact surfaces clean	
<b>Prevention of Food Contamination</b>							
50	Insects, rodents, and animals not present				51	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
51	Contamination prevented during food preparation, storage and display				52	Warewashing facilities: installed, maintained, & used; test strips	
52	Personal cleanliness				53	Non-food contact surfaces clean	
53	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained	
54	Washing fruits and vegetables				55	Physical facilities installed, maintained, and clean	
55					56	Adequate ventilation and lighting; designated areas used	
<b>Physical Facilities</b>							
56					57	All food employees have food handler training	
57					58	Allergen training as required	

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Establishment: Kooler Ice - Eureka

Establishment #: 23 029

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

CEPM Verification (name, expiration date, ID#): Lance Tossell

Jun 28, 2023

Person In Charge (Signature)

Date

Person in charge (sig)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

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Establishment: Kooler Ice - Eureka

Establishment #: 23 029

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Person in Charge (Signature)

Jun 28, 2023

Date

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Person in Charge (Signature)

Jun 28, 2023

Date

Paul

Follow-up:  Yes  No (Check one)

**Follow-up Date:**