

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 06/09/2023
Establishment Meals On Wheels Eureka		No. of Repeat Risk Factor/Intervention Violations 0	Time In 9:05 AM
License/Permit # 23 136		Permit Holder Meals On Wheels Eureka Inc	Time Out 10:35 AM
Street Address 105 W. Eureka 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	
Supervision										
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			
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			18	IN	Proper cooking time and temperatures			
Good Hygienic Practices										
6	IN	Proper eating, tasting, drinking, or tobacco use			19	N/O	Proper reheating procedures for hot holding			
7	IN	No discharge from eyes, nose, and mouth			20	N/O	Proper cooling time and temperature			
Preventing Contamination by Hands										
8	IN	Hands clean and properly washed			21	IN	Proper hot holding temperatures			
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	IN	Proper cold holding temperatures			
10	IN	Adequate handwashing sinks properly supplied and accessible			23	IN	Proper date marking and disposition			
Approved Source										
11	IN	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records			
12	N/O	Food received at proper temperature			Consumer Advisory					
13	IN	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food			
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations					
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	
Safe Food and Water										
30	Pasteurized eggs used where required			COS	R	Proper Use of Utensils				
31	Water and ice from approved source					43	In-use utensils: properly stored			
32	Variance obtained for specialized processing methods					44	Utensils, equipment & linens: properly stored, dried, & handled			
Food Temperature Control										
33	Proper cooling methods used; adequate equipment for temperature control					45	Single-use/single-service articles: properly stored and used			
34	Plant food properly cooked for hot holding					46	Gloves used properly			
35	Approved thawing methods used					Utensils, Equipment and Vending				
36	Thermometers provided & accurate					47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Food Identification										
37	Food properly labeled; original container			X		48	Warewashing facilities: installed, maintained, & used; test strips			
Prevention of Food Contamination										
38	Insects, rodents, and animals not present					49	Non-food contact surfaces clean			
39	Contamination prevented during food preparation, storage and display					Physical Facilities				
40	Personal cleanliness					50	Hot and cold water available; adequate pressure			
41	Wiping cloths: properly used and stored					51	Plumbing installed; proper backflow devices			
42	Washing fruits and vegetables					52	Sewage and waste water properly disposed			
Employee Training										
57	All food employees have food handler training					53	Toilet facilities: properly constructed, supplied, & cleaned			
58	Allergen training as required					54	Garbage & refuse properly disposed; facilities maintained			

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Establishment: Meals On Wheels Eureka

Establishment #: 23 136

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Kathy Bowald

Kathy Bowald 21338111 - ServSafe Exp. 12/2026	Heaven Scott 20669267 - ServSafe Exp. 6/2026		
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food

Mark Bowaard
Person in Charge (Signature)

Jun 9, 2023

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

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Establishment: Meals On Wheels Eureka

Establishment #: 23 136

LatBawalid

Person in Charge (Signature)

Jun 9, 2023

Date

Paul Wilkins wrote

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: