

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 0	Date 07/21/2023
Establishment Woodford County Jail kitchen	License/Permit # 23 013	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:00 AM
Street Address 111 E. Court Street		Permit Holder Consolidated Correctional Foods	Time Out 11:30 AM
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	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			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			8	In	Hands clean and properly washed			19	N/O	Proper reheating procedures for hot holding	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			20	In	Proper cooling time and temperature	Good Hygienic Practices								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures	13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			22	In	Proper cold holding temperatures	15	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			16	In	Proper date marking and disposition			17	N/A	Time as a Public Health Control; procedures & records			Consumer Advisory			18	N/A	Consumer advisory provided for raw/undercooked food			Approved Source								19	In	Pasteurized foods used; prohibited foods not offered			Highly Susceptible Populations								20	N/A	Food additives: approved and properly used			21	In	Toxic substances properly identified, stored, and used			Food/Color Additives and Toxic Substances								22	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures								23	In	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			24	X	Warewashing facilities: installed, maintained, & used; test strips		X	25	N/A	Non-food contact surfaces clean			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	
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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, constructed, and used			36	Thermometers provided & accurate			48	X Warewashing facilities: installed, maintained, & used; test strips		X	Food Identification								37	Food properly labeled; original container			49	Non-food contact surfaces clean			Prevention of Food Contamination								38	Insects, rodents, and animals not present			Physical Facilities								39	Contamination prevented during food preparation, storage and display			50	Hot and cold water available; adequate pressure			40	Personal cleanliness			51	X Plumbing installed; proper backflow devices			41	X Wiping cloths: properly used and stored	X		52	Sewage and waste water properly disposed			42	Washing fruits and vegetables			53	Toilet facilities: properly constructed, supplied, & cleaned			Employee Training								54	Garbage & refuse properly disposed; facilities maintained			55	Physical facilities installed, maintained, and clean			56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required		
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37	Food properly labeled; original container			49	Non-food contact surfaces clean			Prevention of Food Contamination								38	Insects, rodents, and animals not present			Physical Facilities								39	Contamination prevented during food preparation, storage and display			50	Hot and cold water available; adequate pressure			40	Personal cleanliness			51	X Plumbing installed; proper backflow devices			41	X Wiping cloths: properly used and stored	X		52	Sewage and waste water properly disposed			42	Washing fruits and vegetables			53	Toilet facilities: properly constructed, supplied, & cleaned			Employee Training								54	Garbage & refuse properly disposed; facilities maintained			55	Physical facilities installed, maintained, and clean			56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																						
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Food Establishment Inspection Report

Page 2 of 3

Establishment: Woodford County Jail kitchen

Establishment #: 23 013

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/<100

Heat: N/O

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Corn/stove	205	Milk pitcher-cooling/WIC	53	Bologna/WIC	40
TVP & beans/stove	191	Peas/WIC	40	Milk cups - cooling/WIC	54
Chicken & beans/oven	202	Brown gravy/WIC	40	Peeled hard boiled eggs/WIC	40
		Green beans/WIC	40	Milk gallon/WIC	40
		Mashed potatoes/WIC	40		
		Salisbury steak/WIC	40		
		Turkey tetrazzini/WIC	40		
		Spanish rice/WIC	40		
		Egg salad/WIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
41	3-304.14 (C) Observed in kitchen concentration of chlorine sanitizing solution in red sani pail measured less than 100 ppm of chlorine and water temperature of 70° F. Using test kit provided at establishment, concentration measured less than 100 ppm of chlorine. Cloths in-use for wiping counters and other equipment surfaces shall be: (1) held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and (2) laundered daily as specified under 4-802.11(D). Additional chlorine added to chlorine sanitizing solution by person-in-charge during inspection. Recheck = 100 ppm - OK.	
48	4-603.16 (C) Observed in warewashing room 3-compartment sink in-use set-up from left to right as wash, sanitize, rinse, and air dry. Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water before sanitizing and air drying. The manual process of warewashing shall be wash, rinse, sanitize, and air dry. Sanitize sink and rinse sink drained and refilled in proper order by person-in-charge during inspection.	
51	5-205.15 (C) Observed in warewashing room spray nozzle handle for 3-compartment sink wrapped with black tape and white cloth towel. Plumbing shall be maintained in good repair according to the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.	

CFPM Verification (name, expiration date, ID#): Rebecca Bramlett

Rebecca Bramlett 20370469 - ServSafe Exp. 3/2026	Bill Kauper 24132424 - ServSafe Exp. 6/2028		
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HACCP Topic: TCS food temperature & 7-day marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Rebecca Bramlett

Person In Charge (Signature)

Jul 21, 2023

Date

EL

Paul Wilkins Ward

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

Establishment: Woodford County Jail kitchen

Establishment #: 23 013

Rebecca Bramlett

Person in Charge (Signature)

Jul 21, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)