

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	2	Date	08/08/2023
Establishment Apostolic Christian Home of Eureka		License/Permit #	23 158	Time In	10:35 AM
Street Address 610 W. Cruger Avenue		Permit Holder Apostolic Christian Home of Eureka		Time Out	12:50 PM
City/State Eureka, IL		ZIP Code	61530	Risk Category I	
		Purpose of Inspection Routine Inspection			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>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</p>	<p>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.</p>
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Compliance Status			COS	R
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	Out	Certified Food Protection Manager (CFPM)		
Employee Health				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In	Proper use of restriction and exclusion		
5	In	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	In	Hands clean and properly washed		
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		
Approved Source				
11	In	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	Out	Food in good condition, safe, and unadulterated	X	
14	N/A	Required records available: shellstock tags, parasite destruction		

Compliance Status			COS	R
Protection from Contamination				
15	In	Food separated and protected		
16	In	Food-contact surfaces; cleaned and sanitized		
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	In	Proper cooking time and temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	In	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	In	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	N/A	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29	N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

<p>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</p>				
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			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	X	Food properly labeled; original container	X	
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		

			COS	R
Proper Use of Utensils				
43		In-use utensils: properly stored		
44	X	Utensils, equipment & linens: properly stored, dried, & handled	X	
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		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	X	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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Establishment: Apostolic Christian Home of Eureka

Establishment #: 23 158

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

Sanitizer Type: Quaternary ammonium

PPM: 200/200/200

Heat: 181/180/186

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Steak/Walnut Creek	194	Tortilla lasagna/Terrace	147	Cut lettuce/RIC Terrace	38
Brown gravy/Walnut Creek	175	Mashed potatoes/Terrace	166	Ham/RIC main kitchen	37
Tortilla lasagna/Walnut Creek	181	Pureed steak/Terrace	170	Turkey/RIC main kitchen	36
Mashed potatoes/Walnut Creek	167	Peeled hard-boiled eggs/Walnut	37	Pea salad-cooling/RIC main	55
Fiesta corn salad/Walnut Creek	172	Shredded cheese/Walnut Creek	38	Potato salad/WIC	37
Steak/Heiterland	164	Sliced cheese/RIC Walnut Creek	38	Milk/WIC	34
Tortilla lasagna/Heiterland	142	Milk/RIC Walnut Creek	38	Cut lettuce/WIC	35
Fiesta corn salad/Heiterland	148	Cut salad-cooling/Heiterland	43	Sliced cheese/WIC	36
Steak/Terrace	152	Sausage/RIC Terrace	36	Shredded cheese/WIC	36

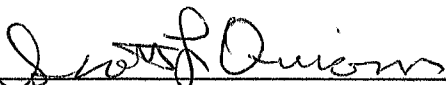
OBSERVATIONS AND CORRECTIVE ACTIONS

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 CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current 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.
13	3-202.15 (Pf) Observed in storage room on can rack shelf dented cans of Bonita tomato paste (1), Primo Gusto tomato sauce (2), Gordon Choice diced tomatoes (1), and Gordon Choice pizza sauce (1). Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from can rack shelf and placed into dented can area by food employee during inspection.
37	3-302.12 (C) Observed in Walnut Creek Dining Room kitchen shake-style container of dry white food substance without name identifying contents on container. Identify food storage containers with common name of the food. Dry food substance was powdered sugar, according to person-in-charge, and labeled by food employee during inspection.
44	4-903.11 (C) Observed in Heiterland Dining Room kitchen clean plates stored below paper towel dispenser next to hand sink. Equipment, utensils, linens and single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Clean plates moved away from below paper towel dispenser by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Scott Quiram


Scott Quiram L2SC-3-007008 - Learn 2 Serve Exp. 12/2025	Arielle Stone 21641328 - ServSafe Exp. 1/2027		
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HACCP Topic: TCS food date marking requirements, proper sanitization/temp log sheets, no bare hand contact with ready-to-eat food


Person in Charge (Signature)

Aug 8, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Apostolic Christian Home of Eureka


Establishment #: 23 158

[illegible]

Person in Charge (Signature)

Aug 8, 2023

Date _____

Inspector (Signature) Paul Wilkins 

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: