

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 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		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)			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	Out	Food in good condition, safe, and unadulterated	X		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	In	Pasteurized foods used; prohibited foods not offered			11	In	Food obtained from approved source			Food/Color Additives and Toxic Substances				12	N/O	Food received at proper temperature			27	N/A	Food additives: approved and properly used			13	Out	Food in good condition, safe, and unadulterated	X		28	In	Toxic substances properly identified, stored, and used			14	N/A	Required records available: shellstock tags, parasite destruction		Conformance with Approved Procedures				29	N/A	Compliance with variance/specialized process/HACCP		
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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

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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	X	Utensils, equipment & linens: properly stored, dried, & handled	X																																																																																																																																																					
32	Variance obtained for specialized processing methods				Proper Use of Utensils								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, and used			Food Temperature Control								48	Warewashing facilities: installed, maintained, & used; test strips			37	X	Food properly labeled; original container	X	Physical Facilities								49	Non-food contact surfaces clean			Food Identification								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			Prevention of Food Contamination								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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Food Establishment Inspection Report

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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

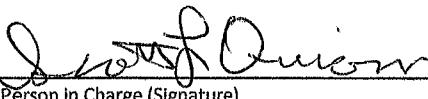
Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current 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

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

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Establishment: Apostolic Christian Home of Eureka

Establishment #: 23 158

Smith
Person in Charge (Signature)

Aug 8, 2023

Date

Person in Charge (Signature)

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: