

# 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 1		Date 08/04/2023
Establishment Carle Eureka Hospital kitchen		License/Permit # 23 014		Time In 10:25 AM
Street Address 101 S. Major Street		Permit Holder Carle Eureka Hospital		Time Out 11:55 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	
<b>Supervision</b>								
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	Out	Food-contact surfaces; cleaned and sanitized	X
<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			<b>Time/Temperature Control for Safety</b>			
5	In	Procedures for responding to vomiting and diarrheal events			18	In	Proper cooking time and temperatures	
<b>Good Hygienic Practices</b>								
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	
<b>Preventing Contamination by Hands</b>								
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	
<b>Approved Source</b>								
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			<b>Consumer Advisory</b>			
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			<b>Highly Susceptible Populations</b>			
<b>GOOD RETAIL PRACTICES</b>								
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	Utensils, Equipment and Vending		
32	Variance obtained for specialized processing methods				45	Physical Facilities		
<b>Food Temperature Control</b>								
33	Proper cooling methods used; adequate equipment for temperature control				46	Employee Training		
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate				49	All food employees have food handler training		
<b>Food Identification</b>								
37	Food properly labeled; original container				50	All allergen training as required		
<b>Prevention of Food Contamination</b>								
38	Insects, rodents, and animals not present				51			
39	Contamination prevented during food preparation, storage and display				52			
40	Personal cleanliness				53			
41	Wiping cloths: properly used and stored				54			
42	Washing fruits and vegetables				55			

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Establishment: Carle Eureka Hospital kitchen

Establishment #: 23 014

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 180

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in dining room front edge of white plastic ice deflecting flap in ice machine (Manitowoc) soiled with accumulated debris and pink & orange substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Wash, rinse, and sanitize food-contact surfaces routinely. Ice deflecting flap cleaned and sanitized by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Michelle Martel

Michelle Martel 24277142 - ServSafe Exp. 7/2028	Amanda Cox 20207215 - ServSafe Exp. 2/2026	Eunha Chung 24302233 - ServSafe Exp. 7/2028	Ariel Nieves 17918261 - ServSafe Exp. 5/2024
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## HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health

Michelle  
Person in Charge (Signature)

Aug 4, 2023

Date

EL

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**

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Inspector (Signature)

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Establishment #: 23 014

Michelle Martel

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Person in Charge (Signature)

Aug 4, 2023

Date

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**