

# 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 1		Date 09/07/2023
		Time In 10:30 AM		
Establishment Eureka College - Burgoo Cafe		License/Permit # 23 012		Time Out 12:00 PM
Street Address 300 E. College Avenue - Cerf College Center		Permit Holder Quest Food Management Services LLC		Risk Category I
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																																																																																																																																																																																																																																																																																																																																																															
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1	IN	Person in charge present, demonstrates knowledge, and performs duties			15	IN	Food separated and protected																																																																																																																																																																																																																																																																																																																																																															
2	OUT	Certified Food Protection Manager (CFPM)	X		16	IN	Food-contact surfaces; cleaned and sanitized																																																																																																																																																																																																																																																																																																																																																															
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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			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	<b>Good Hygienic Practices</b>								8	IN	Hands clean and properly washed			20	N/O	Proper cooling time and temperature	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			21	IN	Proper hot holding temperatures	<b>Approved Source</b>								11	IN	Food obtained from approved source			12	N/O	Food received at proper temperature			22	IN	Proper cold holding temperatures	13	IN	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			23	IN	Proper date marking and disposition	24	N/A				24	N/A	Time as a Public Health Control; procedures & records	<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				COS R			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				32	Variance obtained for specialized processing methods				44	In-use utensils: properly stored				33	Proper cooling methods used; adequate equipment for temperature control				45	Utensils, equipment & linens: properly stored, dried, & handled				34	Plant food properly cooked for hot holding				46	Single-use/single-service articles: properly stored and used				35	Approved thawing methods used				47	Gloves used properly				36	Thermometers provided & accurate				<b>Utensils, Equipment and Vending</b>								37	Food properly labeled; original container				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				<b>Food Temperature Control</b>								38	Insects, rodents, and animals not present				49	Warewashing facilities: installed, maintained, & used; test strips				39	Contamination prevented during food preparation, storage and display				50	Non-food contact surfaces clean				40	Personal cleanliness				<b>Physical Facilities</b>								41	Wiping cloths: properly used and stored				51	Hot and cold water available; adequate pressure				42	Washing fruits and vegetables				52	Plumbing installed; proper backflow devices				<b>Food Identification</b>								53	Sewage and waste water properly disposed				54	Toilet facilities: properly constructed, supplied, & cleaned				55	Garbage & refuse properly disposed; facilities maintained				56	Physical facilities installed, maintained, and clean				<b>Prevention of Food Contamination</b>								57	Adequate ventilation and lighting; designated areas used				38					39					40					41					42					<b>Employee Training</b>								58	All food employees have food handler training				58	Allergen training as required			
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38	Insects, rodents, and animals not present				49	Warewashing facilities: installed, maintained, & used; test strips				39	Contamination prevented during food preparation, storage and display				50	Non-food contact surfaces clean				40	Personal cleanliness				<b>Physical Facilities</b>								41	Wiping cloths: properly used and stored				51	Hot and cold water available; adequate pressure				42	Washing fruits and vegetables				52	Plumbing installed; proper backflow devices				<b>Food Identification</b>								53	Sewage and waste water properly disposed				54	Toilet facilities: properly constructed, supplied, & cleaned				55	Garbage & refuse properly disposed; facilities maintained				56	Physical facilities installed, maintained, and clean				<b>Prevention of Food Contamination</b>								57	Adequate ventilation and lighting; designated areas used				38					39					40					41					42					<b>Employee Training</b>								58	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: Eureka College - Burgoo Cafe

Establishment #: 23 012

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Smartpower

PPM: 272-700

Heat: N/A

## TEMPERATURE OBSERVATIONS

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Diced chicken/stove	180	Sliced tomatoes/RIC prep	39
Hamburger/grill	158	Cut lettuce/RIC prep	38
Chicken breast/flattop	165	Shredded cheese/RIC prep	36
Hamburger/flattop	162	Sliced cheese/RIC prep	36
Diced chicken/steam table	158	Nacho cheese/RIC prep	40
Taco meat/steam table	185	Shredded cheese/WIC	39
Chicken strips/fryer	180	Sliced cheese/WIC	39
Sabra hummus/RIC	41	Almond milk/WIC	39
Chef salad/RIC	41	Soy milk/WIC	39

## OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Deanna Davidson

Deanna Davidson 17918256 - ServSafe Exp. 5/2024	Douglas Simmonds 2015527 - Always Food Safe Exp. 1/2028		
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## HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy, approved gloves

Dorothy, Deane

Sep 7, 2023

Date

Person In Charge (Signature)

El

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

\_\_\_\_\_  
Inspector (Signature)

# Food Establishment Inspection Report

Page 3 of 3

Establishment: Eureka College - Burgoo Cafe

Establishment #: 23 012

Deanne Deakson

Person In Charge (Signature)

Sep 7, 2023

Date

### 1. *Protein energy (kg/day)*

Paul Miller 1970

Follow-up:  Yes  No (Check one)

**Follow-up Date:**