

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 09/11/2023
Establishment Eureka College - Dickinson Commons		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:30 AM
Street Address 300 E. College Avenue		Permit Holder Quest Food Management Services LLC	Time Out 12:50 PM
City/State Eureka, IL		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					Protection from Contamination			
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					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety			
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices					20	In	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures	
Preventing Contamination by Hands					23	In	Proper date marking and disposition	
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory			
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food	
Approved Source					Highly Susceptible Populations			
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances			
13	Out	Food in good condition, safe, and unadulterated	X		27	N/A	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used	

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

Safe Food and Water			COS	R	Proper Use of Utensils	COS	R
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					46	Gloves used properly	
33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending		
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		X		49	Non-food contact surfaces clean	
Food Identification					Physical Facilities		
37	Food properly labeled; original container		X		50	Hot and cold water available; adequate pressure	
Prevention of Food Contamination					51	Plumbing installed; proper backflow devices	X
38	Insects, rodents, and animals not present				52	Sewage and waste water properly disposed	
39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used	
Employee Training					Employee Training		
57	All food employees have food handler training				58	All allergen training as required	

Food Establishment Inspection Report

Page 2 of 3

Establishment: Eureka College - Dickinson Commons

Establishment #: 23 011

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Smartpower

PPM: 272-700

Heat: 190

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pulled pork/hot-holding	183	Spanish rice/steam table	202	Sliced cheese/RIC	41
Cheeseburger/hot-holding	154	Beyond chicken tenders/steam	150	Tuna fish-cooling/cold-holding	49
Roasted Portabella mushrooms	142	Diced eggs/salad bar	35	Milk/milk cooler	37
Chicken breast/hot-holding	161	Cut lettuce/salad bar	41	Sour cream/cold-holding	40
Cheeseburger soup/salad bar	168	Cottage cheese/salad bar	40	Salsa/cold-holding	40
Vegetable soup/salad bar	151	Potato salad/salad bar	41	Vanilla ice milk/soft serve unit	38
Pasta/steam table	167	Sliced tomatoes/salad bar	41	Sausage-cooling/WIC	48
Pizza/hot-holding	145	Turkey/cold-holding	41	Pasta/WIC	38
Chicken enchilada/steam table	157	Ham/cold-holding	41	Vegetable soup-cooling/WIC	89

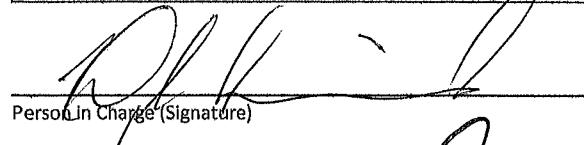
OBSERVATIONS AND CORRECTIVE ACTIONS

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 ANSI-approved CFPM certification. This facility is categorized as a Category I food establishment, and the person-in-charge shall have 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 dented cans of Gordon Choice sharp cheddar cheese sauce and Gordon Choice mandarin oranges on can rack shelf. 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 by person-in-charge during inspection.
36	4-203.12 (Pf) Observed temperature measuring device in RIC (bulk milk) not accurate. Temperature measuring devices shall be accurate to $\pm 3^{\circ}$ F in the intended range of use. New thermometer provided by person-in-charge during inspection.
37	3-302.12 (C) Observed in RIC (Gluten Friendly) small portion cups of red food substance without name identifying contents on containers and on self-serve counter dry food substances in dispensing units without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Red food substance was jello and dry food substances were various cereals, according to person-in-charge, and labeled by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Doug Simmonds

Douglas Simmonds 2015527 - Always Food Safe Exp. 1/2028	Deanna Davidson 17918256 - ServSafe Exp. 5/2024		
---	---	--	--

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

		Sep 11, 2023
		Date
		
Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Check one)		Follow-up Date: _____
Inspector (Signature)		

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

Establishment: Eureka College - Dickinson Commons

Establishment #: 23 011

OBSERVATIONS AND CORRECTIVE ACTIONS

Person In Charge (Signature)

Sep 11, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)