

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 09/19/2023
Establishment Tazewell-Woodford Head Start		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:50 AM
License/Permit # 23 006		Permit Holder Tazewell-Woodford Head Start	Time Out 12:05 PM
Street Address 1195 County Road 1600 E		Risk Category I	
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	OUT	Food separated and protected	X
2	IN	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	N/O	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	IN	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances			
13	IN	Food in good condition, safe, and unadulterated			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

COS			R	COS			R	
Safe Food and Water					Proper Use of Utensils			
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			49	Non-food contact surfaces clean			
Food Identification					Physical Facilities			
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure			
Prevention of Food Contamination					51	Plumbing installed; proper backflow devices		
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	Allergen training as required			

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Establishment: Tazewell-Woodford Head Start

Establishment #: 23 006

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 182

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Melissa Massie

Melissa Massie 24362425 - ServSafe Exp. 8/2028	Casey Sollenberger 22019351 - ServSafe Exp. 4/2027	Julie Dennis 1075574 - Always Food Safe Exp. 12/2026	Mary Archdale 22743553 - ServSafe Exp. 10/2027
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Melvin Fassie
Person in Charge (Signature)

Sep 19, 2023

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: Tazewell-Woodford Head Start

Establishment #: 23 006

OBSERVATIONS AND CORRECTIVE ACTIONS

Melvin Marie

Person in Charge (Signature)

Sep 19, 2023

Paul W. Marrow
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: