

# 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 0	Date 11/15/2023
Establishment Canteen Vending Machines		No. of Repeat Risk Factor/Intervention Violations 0	Time In 8:55 AM
		Permit Holder Compass Group North America	Time Out 9:20 AM
Street Address 1386 State Route 117 - Parsons Company		Risk Category III	
City/State Roanoke, 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																																																																																																																																																																																																																																																																																																																																					
<b>Supervision</b>																																																																																																																																																																																																																																																																																																																																												
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	N/A	Food separated and protected																																																																																																																																																																																																																																																																																																																																					
2	N/A	Certified Food Protection Manager (CFPM)			16	N/A	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			18	N/A	Proper cooking time and temperatures			6	N/O	Proper eating, tasting, drinking, or tobacco use			19	N/A	Proper reheating procedures for hot holding			7	In	No discharge from eyes, nose, and mouth			20	N/A	Proper cooling time and temperature			<b>Good Hygienic Practices</b>								21	N/A	Proper hot holding temperatures			8	N/O	Hands clean and properly washed			22	In	Proper cold holding temperatures			9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition			10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records			<b>Preventing Contamination by Hands</b>								25	N/A	Consumer advisory provided for raw/undercooked food			11	In	Food obtained from approved source			26	In	Pasteurized foods used; prohibited foods not offered			12	N/O	Food received at proper temperature			27	N/A	Food additives: approved and properly used			13	In	Food in good condition, safe, and unadulterated			28	In	Toxic substances properly identified, stored, and used			14	N/A	Required records available: shellstock tags, parasite destruction			<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			COS   R		<b>Safe Food and Water</b>								30	Pasteurized eggs used where required				<b>Proper Use of Utensils</b>			31	Water and ice from approved source				43	In-use utensils: properly stored				32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled				<b>Food Temperature Control</b>								45	Single-use/single-service articles: properly stored and used				33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly				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				<b>Food Identification</b>								50	Hot and cold water available; adequate pressure				37	Food properly labeled; original container				51	Plumbing installed; proper backflow devices				<b>Prevention of Food Contamination</b>								52	Sewage and waste water properly disposed				38	Insects, rodents, and animals not present				53	Toilet facilities: properly constructed, supplied, & cleaned				39	Contamination prevented during food preparation, storage and display				54	Garbage & refuse properly disposed; facilities maintained				40	Personal cleanliness				55	Physical facilities installed, maintained, and clean				41	Wiping cloths: properly used and stored				56	Adequate ventilation and lighting; designated areas used				42	Washing fruits and vegetables				<b>Employee Training</b>								57	All food employees have food handler training				58	Allergen training as required			
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31	Water and ice from approved source				43	In-use utensils: properly stored				32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled				<b>Food Temperature Control</b>								45	Single-use/single-service articles: properly stored and used				33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly				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				<b>Food Identification</b>								50	Hot and cold water available; adequate pressure				37	Food properly labeled; original container				51	Plumbing installed; proper backflow devices				<b>Prevention of Food Contamination</b>								52	Sewage and waste water properly disposed				38	Insects, rodents, and animals not present				53	Toilet facilities: properly constructed, supplied, & cleaned				39	Contamination prevented during food preparation, storage and display				54	Garbage & refuse properly disposed; facilities maintained				40	Personal cleanliness				55	Physical facilities installed, maintained, and clean				41	Wiping cloths: properly used and stored				56	Adequate ventilation and lighting; designated areas used				42	Washing fruits and vegetables				<b>Employee Training</b>								57	All food employees have food handler training				58	Allergen training as required																																																																																																																																																																				
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# Food Establishment Inspection Report

Page 2 of 3

## Establishment: Canteen Vending Machines

Establishment #: 23 068

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection.
The following TCS food vending machines were inspected: vending machine #072049 (fabrication) and vending machine #072048	
	(production).
</	

CFPM Verification (name, expiration date, ID#): Lamont Marold

HACCP Topic: TCS food cold-holding temperature requirements

Walter Roper, President and CEO, NACM

Nov 15, 2023

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

# Food Establishment Inspection Report

Page 3 of 3

## Establishment: Canteen Vending Machines

Establishment #: 23 068

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Person in Charge (Signature)

Nov 15, 2023

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Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

Patricia  
Inspector (Signature)