

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	11/16/2023
Establishment Canteen Vending Machines		License/Permit #	23 066	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 1465 Spring Bay Road - Versa Press		Permit Holder	Compass Group North America	Risk Category	III
City/State East Peoria, IL		ZIP Code	61611	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	Supervision	Compliance Status	COS	R	Protection from Contamination
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
			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	N/A		Proper cooking time and temperatures
5	In		Procedures for responding to vomiting and diarrheal events	19	N/A		Proper reheating procedures for hot holding
			Good Hygienic Practices	20	N/A		Proper cooling time and temperature
6	N/O		Proper eating, tasting, drinking, or tobacco use	21	N/A		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	N/O		Hands clean and properly washed	24	N/A		Time as a Public Health Control; procedures & records
9	N/A		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
							Conformance with Approved Procedures
				29	N/A		Compliance with variance/specialized process/HACCP

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

Compliance Status	COS	R	Safe Food and Water	Compliance Status	COS	R	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
				57			All food employees have food handler training
				58			Allergen training as required

Food Establishment Inspection Report

Establishment: Canteen Vending Machines

Establishment #: 23 066

Water Supply: ☐ Public ☒ Private Waste Water System: ☐ Public ☒ Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

[illegible]

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

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

--	--	--	--

HACCP Topic: TCS food cold-holding temperature requirements

Person in Charge (Signature)

Nov 16, 2023

Date _____

Inspector (Signature) Paul Miller WEND EL

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Establishment: Canteen Vending Machines

Establishment #: 23 066

[illegible]

Person in Charge (Signature)

Nov 16, 2023

Date _____

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: