

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 11/21/2023
Establishment Grace Fellowship Church		No. of Repeat Risk Factor/Intervention Violations 1		Time In 9:40 AM
Street Address 2730 County Road 1100 N		Permit Holder Grace Fellowship Church		Time Out 10:20 AM
City/State El Paso, IL		Risk Category II		
		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																																																																																																																																							
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																																																																																																																																
Employee Health																																																																																																																																							
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			Time/Temperature Control for Safety																																																																																																																																		
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	N/O	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/A	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	N/O	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Preventing Contamination by Hands								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory				14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations				26	N/A	Pasteurized foods used; prohibited foods not offered			Approved Source								27	N/A	Food additives: approved and properly used			Food/Color Additives and Toxic Substances				28	In	Toxic substances properly identified, stored, and used			29	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures			
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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

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Safe Food and Water																																																																																																																																																																																														
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				Utensils, Equipment and Vending								37	Food properly labeled; original container				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				Food Identification								38	Insects, rodents, and animals not present				49	Warewashing facilities: installed, maintained, & used; test strips				39	Contamination prevented during food preparation, storage and display				Physical Facilities								40	Personal cleanliness				50	Non-food contact surfaces clean				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				Prevention of Food Contamination								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				Employee Training								57	Adequate ventilation and lighting; designated areas used				58	All food employees have food handler training																			
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Establishment: Grace Fellowship Church

Establishment #: 23 183

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Josh Gates

Nov 21, 2023

Person In Charge (Signature)

Date _____

Inspector (Signature)

EB

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

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Establishment: Grace Fellowship Church

Establishment #: 23 183

Person in Charge (Signature)

Nov 21, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: