

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 11/16/2023
Establishment The Loft Rehabilitation and Nursing Home		No. of Repeat Risk Factor/Intervention Violations 0		Time In 9:35 AM
License/Permit # 23 077		Permit Holder The Loft Rehabilitation and Nursing LLC		Time Out 11:20 AM
Street Address 700 N. Main Street		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	In	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)			16	Out	Food-contact surfaces; cleaned and sanitized	X
Employee Health			Time/Temperature Control for Safety					
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			18	In	Proper cooking time and temperatures	
4	In	Proper use of restriction and exclusion			19	N/O	Proper reheating procedures for hot holding	
5	In	Procedures for responding to vomiting and diarrheal events			20	In	Proper cooling time and temperature	
Good Hygienic Practices			Consumer Advisory					
6	In	Proper eating, tasting, drinking, or tobacco use			25	N/A	Consumer advisory provided for raw/undercooked food	
7	In	No discharge from eyes, nose, and mouth			Highly Susceptible Populations			
Preventing Contamination by Hands			Food/Color Additives and Toxic Substances					
8	In	Hands clean and properly washed			26	In	Pasteurized foods used; prohibited foods not offered	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			27	N/A	Food additives: approved and properly used	
10	In	Adequate handwashing sinks properly supplied and accessible			28	In	Toxic substances properly identified, stored, and used	
Approved Source			Conformance with Approved Procedures					
11	In	Food obtained from approved source			29	N/A	Compliance with variance/specialized process/HACCP	
12	N/O	Food received at proper temperature						
13	In	Food in good condition, safe, and unadulterated						
14	N/A	Required records available: shellstock tags, parasite destruction						

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	Compliance Status	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			Utensils, Equipment and Vending				
33		Proper cooling methods used; adequate equipment for temperature control			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
34		Plant food properly cooked for hot holding			48	X Warewashing facilities: installed, maintained, & used; test strips	
35		Approved thawing methods used			49	Non-food contact surfaces clean	
36		Thermometers provided & accurate			Physical Facilities		
Food Identification			Physical Facilities				
37		Food properly labeled; original container			50	Hot and cold water available; adequate pressure	
Prevention of Food Contamination			Plumbing				
38		Insects, rodents, and animals not present			51	Plumbing installed; proper backflow devices	
39		Contamination prevented during food preparation, storage and display			52	Sewage and waste water properly disposed	
40		Personal cleanliness			53	Toilet facilities: properly constructed, supplied, & cleaned	
41		Wiping cloths: properly used and stored			54	Garbage & refuse properly disposed; facilities maintained	
42		Washing fruits and vegetables			55	X Physical facilities installed, maintained, and clean	
Employee Training			Employee Training				
57		All food employees have food handler training			56	Adequate ventilation and lighting; designated areas used	
58		Allergen training as required					

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Page 2 of 3

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Establishment #: 23 077

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: <25/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Diced potatoes/oven	172	Ham/WIC	36	Cut lettuce/WIC	37
Caesar chicken/oven	171	Omelet/WIC	37	Half 'n' half/WIC	37
		Salisbury steak/WIC	36		
		Broccoli/WIC	38		
		Sauerkraut/WIC	37		
		Sausage-cooling/WIC	73		
		Milk/RIC	39		
		Milk/WIC	38		
		Shredded cheese/WIC	38		

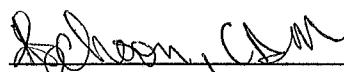
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (Pf) Observed with chlorine test kit concentration of chlorine sanitizing rinse at mechanical warewashing machine measured less than 50 ppm of chlorine, wash water temperature indicated 130° F, and rinse water temperature indicated 93° F. Using chlorine test kit provided at facility, concentration of chlorine sanitizing rinse at mechanical warewashing machine measured less than 50 ppm of chlorine. A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution: 25-49 ppm when the water temperature is at least 120° F or 50-99 ppm when the water temperature is at least 75° F. Person-in-charge instructed food employees to use 3-compartment sink for warewashing until the dishwasher is repaired during inspection. Person-in-charge contacted repair company during inspection & stated last maintenance was around 11-7-23.
48	4-501.14 (C) Observed top of mechanical warewashing machine soiled with accumulated debris and hard water deposits. A warewashing machine used for washing and rinsing equipment and utensils shall be cleaned: (A) before use; (B) throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) If used, at least every 24 hours. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in WIF back wall below condenser unit and lower corners of floor by door soiled with accumulated debris and condensation ice. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Amy Schoon

Amy Schoon 20690497 - ServSafe Exp. 6/2026	Ron Ganther 1309009 - Always Food Safe Exp. 4/2027	Lisa Crow 21659722 - NRFSP Exp. 1/2025	
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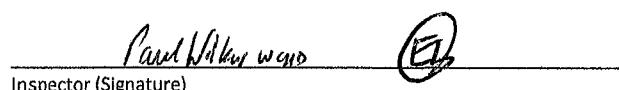
HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, sanitization requirements



Person in Charge (Signature)

Nov 16, 2023

Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

Establishment: The Loft Rehabilitation and Nursing Home

Establishment #: 23 077

schloss.com

Nov 16, 2023

Date

Paul Weller

Follow-up: Yes No (Check one)

Follow-up Date: