

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 0	Date 12/15/2023
Establishment Canteen Vending Machines		No. of Repeat Risk Factor/Intervention Violations 0	Time In 9:30 AM
		Permit Holder Compass Group North America	Time Out 10:15 AM
Street Address 600 E. Peoria Street		Risk Category III	
City/State Goodfield, 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								
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								
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			18	N/A	Proper cooking time and temperatures	
Good Hygienic Practices								
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	
Preventing Contamination by Hands								
8	N/O	Hands clean and properly washed			21	N/A	Proper hot holding temperatures	
9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures	
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Proper date marking and disposition	
Approved Source								
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records	
12	N/O	Food received at proper temperature			Consumer Advisory			
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food	
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations			
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								
30	Pasteurized eggs used where required				Proper Use of Utensils			
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		
Food Temperature Control								
33	Proper cooling methods used; adequate equipment for temperature control				45	Single-use/single-service articles: properly stored and used		
34	Plant food properly cooked for hot holding				46	Gloves used properly		
35	Approved thawing methods used				Utensils, Equipment and Vending			
36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification								
37	Food properly labeled; original container				48	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination								
38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display				Physical Facilities			
40	Personal cleanliness				50	Hot and cold water available; adequate pressure		
41	Wiping cloths: properly used and stored				51	Plumbing installed; proper backflow devices		
42	Washing fruits and vegetables				52	Sewage and waste water properly disposed		
Employee Training								
57	All food employees have food handler training				53	Toilet facilities: properly constructed, supplied, & cleaned		
58	Allergen training as required				54	Garbage & refuse properly disposed; facilities maintained		
Physical Facilities								
55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used		
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Establishment: Canteen Vending Machines

Establishment #: 23 067

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Dec 15, 2023

Person in Charge (Signature)

Date _____

HACCP Topic: TCS food cold-holding temperature requirements

[Signature]

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

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Person In Charge (Signature)

Dec 15, 2023

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: