

# 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 01/26/2024
Establishment Carle Eureka Hospital kitchen		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:25 AM
Street Address 101 S. Major Street		Permit Holder Carle Eureka Hospital	Time Out 11:55 AM
City/State Eureka, IL		Risk Category I	
ZIP Code 61530		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				Protection from Contamination																																																																																																																																																																																																																					
2	In	Certified Food Protection Manager (CFPM)				15	In	Food separated and protected				16	In	Food-contact surfaces; cleaned and sanitized				17	In	Proper disposition of returned, previously served, reconditioned and unsafe food				<b>Employee Health</b>								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	In	Proper cooking time and temperatures				5	In	Procedures for responding to vomiting and diarrheal events				19	N/O	Proper reheating procedures for hot holding				<b>Good Hygienic Practices</b>								6	In	Proper eating, tasting, drinking, or tobacco use				20	N/O	Proper cooling time and temperature				7	In	No discharge from eyes, nose, and mouth				21	In	Proper hot holding temperatures				<b>Preventing Contamination by Hands</b>								8	In	Hands clean and properly washed				22	In	Proper cold holding temperatures				9	In	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>Approved Source</b>								11	In	Food obtained from approved source				Consumer Advisory		12	N/O	Food received at proper temperature				25	N/A	Consumer advisory provided for raw/undercooked food				13	In	Food in good condition, safe, and unadulterated				26	In	Pasteurized foods used; prohibited foods not offered				14	N/A	Required records available: shellstock tags, parasite destruction				<b>Food/Color Additives and Toxic Substances</b>								27	N/A	Food additives: approved and properly used				28	In	Toxic substances properly identified, stored, and used				<b>Conformance with Approved Procedures</b>								29	N/A	Compliance with variance/specialized process/HACCP			
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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

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
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		
<b>Food Temperature Control</b>							
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending			
35	Approved thawing methods used			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>							
37	Food properly labeled; original container			49	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>							
50	Hot and cold water available; adequate pressure			Physical Facilities			
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	Physical facilities installed, maintained, and clean		
<b>Employee Training</b>							
56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training		
57	All food employees have food handler training			58	Allergen training as required		

# Food Establishment Inspection Report

Page 2 of 3

Establishment: Carle Eureka Hospital kitchen

Establishment #: 24 007

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 184

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Hamburger/steamer	170		Cut cantaloupe/WIC	35		Milk/WIC	38
Chicken noodle soup/steamer	201		Cut honeydew melon/WIC	35			
Tomato soup/steamer	208		Deli turkey/WIC	35			
			Deli ham/WIC	35			
			Cut lettuce/WIC	36			
			Sliced tomatoes/WIC	36			
			Turkey & cheese sandwich/WIC	41			
			Cottage cheese/WIC	36			
			Sliced cheese/WIC	36			

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
48	4-501.14 (C) Observed in warewashing room top of dishwasher by inlet pipe soiled with accumulated debris and hard water deposits. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under § 4-301.13 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.
49	4-602.13 (C) Observed in WIC cooling fan front grill covers soiled with accumulated debris and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Amanda Cox

Amanda Cox 20207215 - ServSafe Exp. 2/2026	Eunha Chung 24302233 - ServSafe Exp. 7/2028	Ariel Nieves 17918261 - ServSafe Exp. 5/2024	Michelle Martel 24277142 - ServSafe Exp. 7/2028
HACCP Topic: TCS food temperature & data recording requirements vs. legal benchmarks with respect to food safety compliance			

HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health

Amadalex

Jan 26, 2024

Date

Person in Charge (Signature)

13

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)

# Food Establishment Inspection Report

Establishment: Carle Eureka Hospital kitchen

Establishment #: 24 007

Amadalay

Person in Charge (Signature)

Jan 26, 2024

Date

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)