

# 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	1	Date	02/14/2024
Establishment Apostolic Christian Home of Eureka		License/Permit #	24 038	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 610 W. Cruger Avenue		Permit Holder Apostolic Christian Home of Eureka IL		Risk Category I	
City/State Eureka, IL		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
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
<b>Employee Health</b>			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In	Proper use of restriction and exclusion	
5	In	Procedures for responding to vomiting and diarrheal events	
<b>Good Hygienic Practices</b>			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
8	In	Hands clean and properly washed	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In	Adequate handwashing sinks properly supplied and accessible	
<b>Approved Source</b>			
11	In	Food obtained from approved source	
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	

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	In	Food separated and protected	
16	Out	Food-contact surfaces; cleaned and sanitized	X
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
<b>Time/Temperature Control for Safety</b>			
18	In	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	N/O	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
<b>Consumer Advisory</b>			
25	N/A	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	In	Pasteurized foods used; prohibited foods not offered	
<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	

## 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
<b>Safe Food and Water</b>			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided & accurate	
<b>Food Identification</b>			
37		Food properly labeled; original container	
<b>Prevention of Food Contamination</b>			
38		Insects, rodents, and animals not present	
39		Contamination prevented during food preparation, storage and display	
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
<b>Utensils, Equipment and Vending</b>			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49	X	Non-food contact surfaces clean	
<b>Physical Facilities</b>			
50		Hot and cold water available; adequate pressure	
51		Plumbing installed; proper backflow devices	
52		Sewage and waste water properly disposed	
53		Toilet facilities: properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed; facilities maintained	
55	X	Physical facilities installed, maintained, and clean	
56		Adequate ventilation and lighting; designated areas used	
<b>Employee Training</b>			
57		All food employees have food handler training	
58		Allergen training as required	

# Food Establishment Inspection Report

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Establishment: Apostolic Christian Home of Eureka

Establishment #: 24 038

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

Sanitizer Type: Quaternary ammonium

PPM: 200/200/200

Heat: 182/184/180

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken cordon blue/Walnut	182	Ham/RIC main	35	Milk/RIC Walnut Creek	40
Chicken cordon blue/Terrace	162	Caprese salad/RIC main	39	Shredded cheese/RIC Terrace	37
Risotto/Walnut Creek	147	Liquid eggs/WIC	38	Cut lettuce/RIC Terrace	37
Risotto/Terrace	148	Heavy whipping cream/WIC	38	Milk/RIC Terrace	40
		Cut lettuce/WIC	36	Milk/RIC Heiterland	40
		Shredded cheese/WIC	36		
		Caprese salad/WIC	34		
		Milk/WIC	38		
		Sliced cheese/RIC Walnut Creek	36		

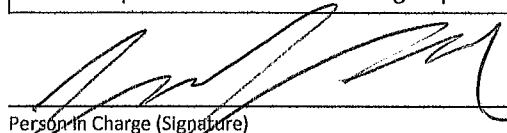
## OBSERVATIONS AND CORRECTIVE ACTIONS

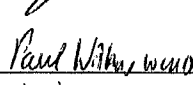

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in Walnut Creek drink prep area ice dispensing spout and water dispensing spout on unit (Symphony) soiled with accumulated hard water deposits. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Dispensing spouts cleaned and sanitized by food employee during inspection.
16	4-601.11 (Pf) Observed in Terrace kitchen front edge of ice deflecting flap in ice machine (Manitowoc) soiled with accumulated debris and pink substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice deflecting flap cleaned and sanitized by food employee during inspection.
49	4-602.13 (C) Observed in main kitchen interior bottom left of two (2) chest freezers (Summit) soiled with accumulated condensation ice. 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.
55	6-201.13 (C) Observed in Terrace kitchen by door to warewashing area floor coving damaged, not attached, and not maintained in good repair. When cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1mm (one thirty-second inch). Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Jared Ford

Jared Ford 20771871 - ServSafe Exp. 7/2026	Scott Quiram L2SC-3-007008 - Learn 2 Serve Exp. 12/2025	Lori Sams 24504839 - ServSafe Exp. 9/2028	Karlie Crabel 18595448 - ServSafe Exp. 11/2024
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HACCP Topic: TCS food date marking requirements, proper sanitization/temp log sheets, no bare hand contact with ready-to-eat food

 Feb 14, 2024  
Person in Charge (Signature) Date

   
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Apostolic Christian Home of Eureka

Establishment #: 24 038

[illegible]

Person in Charge (Signature)

Feb 14, 2024

Date \_\_\_\_\_

Inspector (Signature)

**Follow-up:** ☐ Yes ☒ No (Check one)

Follow-up Date: