

# 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 02/14/2024
Establishment Apostolic Christian Home of Eureka		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:30 AM
Street Address 610 W. Cruger Avenue		Permit Holder Apostolic Christian Home of Eureka IL		Time Out 12:40 PM
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>					<b>Protection from Contamination</b>				
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
<b>Employee Health</b>					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>				
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>					20	N/O	Proper cooling time and temperature		
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures		
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>					23	In	Proper date marking and disposition		
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Consumer Advisory</b>				
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food		
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>				
11	In	Food obtained from approved source			26	In	Pasteurized foods used; prohibited foods not offered		
12	N/O	Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>				
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used		
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used		

## 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>					46	Gloves used properly			
33	Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>				
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips			
36	Thermometers provided & accurate				49	Non-food contact surfaces clean			
<b>Food Identification</b>					<b>Physical Facilities</b>				
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>					51	Plumbing installed; proper backflow devices			
38	Insects, rodents, and animals not present				52	Sewage and waste water properly disposed			
39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned			
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained			
41	Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean			
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>					<b>Employee Training</b>				
57	All food employees have food handler training				58	Allergen training as required			

# Food Establishment Inspection Report

Page 2 of 3

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
--	---	---	--

HACCP Topic: TCS food date marking requirements, proper sanitization/temp log sheets, no bare hand contact with ready-to-eat food

Person in Charge (Signature)

Feb 14, 2024

Date

Paul Nitka, wmc

EL

Follow-up:  Yes  No (Check one)

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

Inspector (Signature)

# Food Establishment Inspection Report

## Establishment: Apostolic Christian Home of Eureka

Establishment #: 24 038

Person in Charge (Signature)

Feb 14, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)