

# 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 02/01/2024
Establishment Meals On Wheels Eureka		No. of Repeat Risk Factor/Intervention Violations 0		Time In 9:20 AM
Street Address 105 W. Eureka Avenue		Permit Holder Meals On Wheels Eureka Inc		Time Out 10:35 AM
City/State Eureka, IL		Risk Category I		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			15	In	Food separated and protected																																																																																																																								
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																								
<b>Employee Health</b>																																																																																																																															
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			<b>Time/Temperature Control for Safety</b>																																																																																																																										
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	<b>Good Hygienic Practices</b>								8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	<b>Preventing Contamination by Hands</b>								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			<b>Consumer Advisory</b>				14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>				26	In	Pasteurized foods used; prohibited foods not offered			27	N/A	Food additives: approved and properly used			<b>Food/Color Additives and Toxic Substances</b>				28	In	Toxic substances properly identified, stored, and used			29	N/A	Compliance with variance/specialized process/HACCP			<b>Conformance with Approved Procedures</b>			
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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				<b>Utensils, Equipment and Vending</b>																																																																																																																									
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		X		<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				<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	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			
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# Food Establishment Inspection Report

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Establishment: Meals On Wheels Eureka

Establishment #: 24 002

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken tenders/oven	173	Corn - cooling/RIC	64		
Chicken tenders/oven	172	Green beans/RIC	39		
Potatoes/oven	180	Milk/RIC	39		
Corn	175	Shredded cheese/RIC	37		
		Lemon meringue pie/RIC	37		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen on shelves clear plastic containers of dry food substances without name identifying contents on
	containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food
	establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of
	the food. Food items were various candy pieces and bread crumbs, according to person-in-charge, and labeled by person-in-
	charge during inspection.
	Please note that part of the ceiling by southwest entrance was damaged recently due to snow melt from the roof. No water was
	observed dripping from the ceiling at any other locations in the establishment. Person-in-charge and property owner are in
	process of repairing ceiling. No water was observed dripping over food prep areas in operation.

CFPM Verification (name, expiration date, ID#): Kathy Bowald

Kathy Bowald 21338111 - ServSafe Exp. 12/2026	Heaven Scott 20669267 - ServSafe Exp. 6/2026		
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## HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health

Kayti Raward  
Person in Charge (Signature)

Feb 1, 2024

Date

Person in Charge (Signature)

E

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

# Food Establishment Inspection Report

Establishment: Meals On Wheels Eureka

Establishment #: 24 002

Kathy Boe  
Person in Charge (Signature)

Feb 1, 2024

\_\_\_\_\_

Date

THE BOSTONIAN SOCIETY

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)