

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 03/25/2024
Establishment Eureka College - Burgoo Cafe		No. of Repeat Risk Factor/Intervention Violations 1		Time In 10:30 AM
Street Address 300 E. College Avenue - Cerf College Center		Permit Holder Quest Food Management Services LLC		Time Out 12:15 PM
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	
Supervision										
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected			
2	Out	Certified Food Protection Manager (CFPM)		X	16	In	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	In	Proper cooking time and temperatures			
Good Hygienic Practices										
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/O	Proper reheating procedures for hot holding			
7	In	No discharge from eyes, nose, and mouth			20	N/O	Proper cooling time and temperature			
Preventing Contamination by Hands										
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures			
9	In	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	Varlance 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			

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Establishment: Eureka College - Burgoo Cafe

Establishment #: 24 078

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Smartpower

PPM: 272-700

Heat: N/A

Temperature Observations					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken strips/hot-holding	156	Shredded cheese/RIC prep	39	Sausage/RIC deli prep	41
Chicken patty/hot-holding	173	Sliced cheese/RIC prep	34	Pepperoni/RIC deli prep	40
Taco meat/hot-holding	171	Sliced tomato/RIC prep	33	Sour cream/RIC deli prep	41
Shredded chicken/hot-holding	175	Nacho cheese/RIC prep	39	Milk/RIC drink prep	36
Hamburger/grill	176	Prepackaged juice/RIC	39	Egg-cheese-sausage biscuit/WIC	40
		Cream cheese/RIC	40	Breakfast burrito/WIC	38
		Ham/RIC deli prep	30	Chef salad/RIC	41
Sabra hummus/RIC	40	Turkey/RIC deli prep	30	Chicken salad wrap/RIC	41
Milk/RIC	40	Sliced cheese/RIC deli prep	41	Egg-cheese-sausage biscuit/RIC	41

OBSERVATIONS AND CORRECTIVE ACTIONS

CEPM Verification (name, expiration date, ID#): Deanna Davidson

Deanna Davidson 17918256 - ServSafe Exp. 5/2024	Douglas Simmonds 2015527 - Always Food Safe Exp. 1/2028		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy, approved gloves

Deanne
Person In Charge (Signature)

Mar 25, 2024

Date

Person In Charge (Signature)

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Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment #: 24 078



Mar 25, 2024

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

John W. Gandy