

# 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 03/25/2024
Establishment Eureka College - Catering		License/Permit # 24 076		Time In 11:30 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 II		
		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	N/O	Food separated and protected
2	IN	Certified Food Protection Manager (CFPM)			16	IN	Food-contact surfaces; cleaned and sanitized
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</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			18	N/O	Proper cooking time and temperatures
5	IN	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>		
6	IN	Proper eating, tasting, drinking, or tobacco use			20	N/A	Proper cooling time and temperature
7	IN	No discharge from eyes, nose, and mouth			21	N/O	Proper hot holding temperatures
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>		
8	IN	Hands clean and properly washed			22	IN	Proper cold holding temperatures
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	N/O	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>					<b>Food/Color Additives and Toxic Substances</b>		
11	IN	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food
12	N/O	Food received at proper temperature			26	N/A	Pasteurized foods used; prohibited foods not offered
13	IN	Food in good condition, safe, and unadulterated			<b>Food/Color Additives and Toxic Substances</b>		
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Food additives: approved and properly used
<b>GOOD RETAIL PRACTICES</b>					28	IN	Toxic substances properly identified, stored, and used
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				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
34	Plant food properly cooked for hot holding				48	Warewashing facilities: installed, maintained, & used; test strips	
35	Approved thawing methods used				49	Non-food contact surfaces clean	
36	Thermometers provided & accurate				<b>Utensils, Equipment and Vending</b>		
<b>Food Identification</b>					50	Hot and cold water available; adequate pressure	
37	Food properly labeled; original container				51	Plumbing installed; proper backflow devices	
<b>Prevention of Food Contamination</b>					52	Sewage and waste water properly disposed	
38	Insects, rodents, and animals not present				53	Toilet facilities: properly constructed, supplied, & cleaned	
39	Contamination prevented during food preparation, storage and display				54	Garbage & refuse properly disposed; facilities maintained	
40	Personal cleanliness				55	Physical facilities installed, maintained, and clean	
41	Wiping cloths: properly used and stored				56	Adequate ventilation and lighting; designated areas used	
42	Washing fruits and vegetables				<b>Employee Training</b>		
					57	All food employees have food handler training	
					58	Allergen training as required	

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Establishment: Eureka College - Catering

Establishment #: 24 076

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Smartpower/Chlorine/Quaternary ammonium      PPM: 272-700/50/200

Heat: N/A

## TEMPERATURE OBSERVATIONS

## 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

John Doe

Mar 25, 2024

Date

Person in Charge (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

# Food Establishment Inspection Report

Establishment: Eureka College - Catering

Establishment #: 24 076

Person in Charge (Signature)

Mar 25, 2024

Date

Paul

Follow-up:  Yes  No (Check one)

**Follow-up Date:**