

# 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	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 300 E. College Avenue - Cerf College Center		Permit Holder	Quest Food Management Services LLC	Risk Category	II
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 <b>IN</b> =in compliance <b>OUT</b> =not in compliance <b>N/O</b> =not observed <b>N/A</b> =not applicable Mark "X" in appropriate box for COS and/or R <b>COS</b> =corrected on-site during inspection <b>R</b> =repeat violation		<b>Risk factors</b> 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.
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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>				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	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>				20	N/A	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use		21	N/O	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	N/O	Proper date marking and disposition	
8	In	Hands clean and properly washed		24	N/A	Time as a Public Health Control; procedures & records	
9	N/O	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	N/A	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	
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
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 <b>COS</b> =corrected on-site during inspection <b>R</b> =repeat violation				29	N/A	Compliance with variance/specialized process/HACCP	

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
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	X	Physical facilities installed, maintained, and clean	X
42		Washing fruits and vegetables		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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Sanitizer Type: Smartpower/Chlorine/Quaternary ammonium      PPM: 272-700/50/200      Heat: N/A

[illegible]

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

Date \_\_\_\_\_


**Follow-up Date:**

# Food Establishment Inspection Report

Establishment: Eureka College - Catering

Establishment #: 24 076

[illegible]

  
Person in Charge (Signature)

Mar 25, 2024

Date \_\_\_\_\_

Paul Wilkin WEND  
Inspector (Signature)

**Follow-up:** ☐ Yes ☒ No (Check one)

Follow-up Date: