

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 03/15/2024
Establishment Woodford County Jail kitchen		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:00 AM
Street Address 111 E. Court Street		Permit Holder Consolidated Correctional Foods	Time Out 11:30 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																																																																																																																								
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)			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			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	Good Hygienic Practices								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	Approved Source								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			Consumer Advisory				14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations				26	In	Pasteurized foods used; prohibited foods not offered			27	N/A	Food additives: approved and properly used			Food/Color Additives and Toxic Substances				28	In	Toxic substances properly identified, stored, and used			29	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures			
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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																																																																																																																	
Food Temperature Control																																																																																																																							
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly																																																																																																																	
34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending																																																																																																																		
35	Approved thawing methods used				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				Prevention of Food Contamination								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				Physical Facilities								50	Hot and cold water available; adequate pressure				51	X 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	X Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				Employee Training								57	X All food employees have food handler training				58	Allergen training as required			
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Establishment: Woodford County Jail kitchen

Establishment #: 24 013

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200

Heat: 186

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Spanish rice & meat/oven	167	Cole slaw/WIC	39		
Corn/stove	208	Diced turkey/WIC	41		
Plant based fish/oven	201	Diced chicken/WIC	41		
Chicken/oven	200	Shredded cheese/WIC	39		
		Sliced cheese/WIC	39		
		Milk-gallon/WIC	39		
		Milk cups - cooling/WIC	45		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed no documentation that person-in-charge has CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in warewashing room spray nozzle handle for 3-compartment sink wrapped with cloth towel. Plumbing shall be maintained in good repair according to the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.16 (C) Observed by service sink wet mop head stored incorrectly in empty mop bucket. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed no documentation that food employee employed more than 30 days has current food handler certification. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days of employment and every three (3) years after the initial training. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Soraya Brehm

Rebecca Bramlett 20370469 - ServSafe Exp. 3/2026	Bill Kauper 24132424 - ServSafe Exp. 6/2028	Michael Delisle 18340892 - ServSafe Exp. 9/2024	
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HACCP Topic: TCS food temperature & 7-day marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Soraya Brehm
Person in Charge (Signature)

Mar 15, 2024

Date

Paul Miller WCB ET
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

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Establishment #: 24 013

Soraya
Person in Charge (Signature)

Mar 15, 2024

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Tulsi
Inspector (Signature)