

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 | | License/Permit # | 24 013 | No. of Repeat Risk Factor/Intervention Violations | 0 |
| Street Address 111 E. Court Street | | Permit Holder Consolidated Correctional Foods | | Risk Category I | |
| 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
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 |
|---|-----|-----|---|
| Supervision | | | |
| 1 | In | | |
| Person in charge present, demonstrates knowledge, and performs duties | | | |
| 2 | Out | | |
| Certified Food Protection Manager (CFPM) | | | |
| Employee Health | | | |
| 3 | In | | |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting | | | |
| 4 | In | | |
| Proper use of restriction and exclusion | | | |
| 5 | In | | |
| Procedures for responding to vomiting and diarrheal events | | | |
| Good Hygienic Practices | | | |
| 6 | In | | |
| Proper eating, tasting, drinking, or tobacco use | | | |
| 7 | In | | |
| No discharge from eyes, nose, and mouth | | | |
| Preventing Contamination by Hands | | | |
| 8 | In | | |
| Hands clean and properly washed | | | |
| 9 | In | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | |
| 10 | In | | |
| Adequate handwashing sinks properly supplied and accessible | | | |
| Approved Source | | | |
| 11 | In | | |
| Food obtained from approved source | | | |
| 12 | N/O | | |
| Food received at proper temperature | | | |
| 13 | In | | |
| Food in good condition, safe, and unadulterated | | | |
| 14 | N/A | | |
| Required records available: shellstock tags, parasite destruction | | | |

| Compliance Status | | COS | R |
|--|-----|-----|---|
| Protection from Contamination | | | |
| 15 | In | | |
| Food separated and protected | | | |
| 16 | In | | |
| Food-contact surfaces; cleaned and sanitized | | | |
| 17 | In | | |
| Proper disposition of returned, previously served, reconditioned and unsafe food | | | |
| Time/Temperature Control for Safety | | | |
| 18 | In | | |
| Proper cooking time and temperatures | | | |
| 19 | N/O | | |
| Proper reheating procedures for hot holding | | | |
| 20 | In | | |
| Proper cooling time and temperature | | | |
| 21 | In | | |
| Proper hot holding temperatures | | | |
| 22 | In | | |
| Proper cold holding temperatures | | | |
| 23 | In | | |
| Proper date marking and disposition | | | |
| 24 | N/A | | |
| Time as a Public Health Control; procedures & records | | | |
| Consumer Advisory | | | |
| 25 | N/A | | |
| Consumer advisory provided for raw/undercooked food | | | |
| Highly Susceptible Populations | | | |
| 26 | In | | |
| Pasteurized foods used; prohibited foods not offered | | | |
| Food/Color Additives and Toxic Substances | | | |
| 27 | N/A | | |
| Food additives: approved and properly used | | | |
| 28 | In | | |
| Toxic substances properly identified, stored, and used | | | |
| Conformance with Approved Procedures | | | |
| 29 | N/A | | |
| Compliance with variance/specialized process/HACCP | | | |

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

| Compliance Status | | COS | R |
|---|--|-----|---|
| Safe Food and Water | | | |
| 30 | | | |
| Pasteurized eggs used where required | | | |
| 31 | | | |
| Water and ice from approved source | | | |
| 32 | | | |
| Variance obtained for specialized processing methods | | | |
| Food Temperature Control | | | |
| 33 | | | |
| Proper cooling methods used; adequate equipment for temperature control | | | |
| 34 | | | |
| Plant food properly cooked for hot holding | | | |
| 35 | | | |
| Approved thawing methods used | | | |
| 36 | | | |
| Thermometers provided & accurate | | | |
| 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 | | | |

| Compliance Status | | COS | R |
|--|---|-----|---|
| Proper Use of Utensils | | | |
| 43 | | | |
| In-use utensils: properly stored | | | |
| 44 | | | |
| Utensils, equipment & linens: properly stored, dried, & handled | | | |
| 45 | | | |
| Single-use/single-service articles: properly stored and used | | | |
| 46 | | | |
| Gloves used properly | | | |
| Utensils, Equipment and Vending | | | |
| 47 | | | |
| Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | |
| 48 | | | |
| Warewashing facilities: Installed, maintained, & used; test strips | | | |
| 49 | | | |
| Non-food contact surfaces clean | | | |
| 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

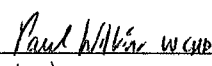
Rebecca Bramlett
20370469 - ServSafe
Exp. 3/2026Bill Kauper
24132424 - ServSafe
Exp. 6/2028Michael Delisle
18340892 - ServSafe
Exp. 9/2024

HACCP Topic: TCS food temperature & 7-day marking requirements, no bare hand contact with ready-to-eat food, employee health policy


Person in Charge (Signature)

Mar 15, 2024

Date


Inspector (Signature)Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Woodford County Jail kitchen

Establishment #: 24 013

[illegible]

Soraya Brehm
Person in Charge (Signature)

Mar 15, 2024

Date _____

Inspector (Signature) Pavel W. W. W. W. W.

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: