

# 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 3	Date 04/17/2024
Establishment Eureka College - Dickinson Commons		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:30 AM
Street Address 300 E. College Avenue		Permit Holder Quest Food Management Services LLC	Time Out 12:25 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		
<b>Supervision</b>					<b>Protection from Contamination</b>						
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	Out	Food-contact surfaces; cleaned and sanitized		X		
<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	In	Proper cooking time and temperatures				
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding				
<b>Good Hygienic Practices</b>					20	In	Proper cooling time and temperature				
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	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	In	Proper date marking and disposition				
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records				
9	In	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	Out	Food in good condition, safe, and unadulterated	X		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>											
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					
<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	X	Food properly labeled; original container			X						
<b>Prevention of Food Contamination</b>					50	Hot and cold water available; adequate pressure					
38	Insects, rodents, and animals not present				51	Plumbing installed; proper backflow devices					
39	Contamination prevented during food preparation, storage and display				52	Sewage and waste water properly disposed					
40	Personal cleanliness				53	Toilet facilities: properly constructed, supplied, & cleaned					
41	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained					
42	Washing fruits and vegetables				55	X	Physical facilities installed, maintained, and clean				
					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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Establishment: Eureka College - Dickinson Commons

Establishment #: 24 077

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Smartpower

PPM: 272-700

Heat: 180

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot dogs/hot-holding	138	Hot dogs/RIC	40	Milk/milk cooler	41
Grilled chicken/hot-holding	156	Shredded cheese/RIC	40	Cut melon/salad bar	38
Roasted Portabella mushrooms	160	Chicken salad/cold-holding deli	37	Diced chicken/salad bar	41
Cheeseburger/hot-holding	158	Ham/cold-holding deli	39	Pasta salad/salad bar	38
Pasta/steam table	143	Turkey/cold-holding deli	38	Cut cantaloupe/RIC	40
Pizza/hot-holding	167	Sausage crumbles/cold-holding	39	Yogurt cups/RIC	40
Chicken tenders/hot-holding	135	Sliced cheese/cold-holding deli	40	Pasta/WIC	37
Black bean patties/steam table	136	Cut lettuce/cold-holding deli	39	Ham/WIC	37
Cheesy potato bacon soup/salad	157	Sliced tomatoes/cold-holding deli	38	Cut melon/WIC	40

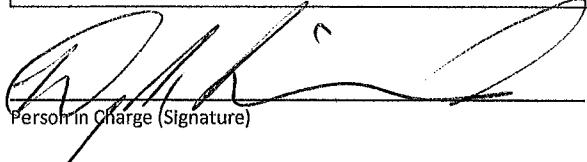
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current ANSI-approved CFPN certification. This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPN certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPN certification to ensure that the person-in-charge has CFPN 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.
13	3-202.15 (Pf) Observed in storage room dented cans of Gordon Choice fancy tomato paste (2) and Bush's golden hominy (1) on can rack shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from can rack shelf by person-in-charge during inspection.
16	4-601.11 (Pf) Observed in ice machine (Manitowoc) front edge of white plastic ice deflecting flap soiled with accumulated debris and black substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Front edge of ice deflecting flap cleaned and sanitized by person-in-charge during inspection.
37	3-302.12 (C) Observed at deli/pizza prep station squeeze containers of food substances without name identifying contents on containers and at salad bar glass pour-style containers of liquid food substances without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. At deli/pizza prep station, food substances were mayonnaise, southwest sauce, & oil, and at salad bar, liquid food

CFPM Verification (name, expiration date, ID#): Doug Simmonds

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

  
Person in Charge (Signature)

Apr 17, 2024

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

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