

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 04/29/2024
Establishment Tazewell-Woodford Head Start		No. of Repeat Risk Factor/Intervention Violations 0		Time In 11:00 AM
Street Address 1195 County Road 1600 E		Permit Holder Tazewell-Woodford Head Start		Time Out 12:05 PM
City/State Eureka, IL		ZIP Code 61530		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	In	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			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		
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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

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Safe Food and Water																																																																																																																																																																																																						
30		Pasteurized eggs used where required			43	In-use utensils: properly stored																																																																																																																																																																																																
31		Water and ice from approved source			32		Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		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			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		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		Physical facilities installed, maintained, and clean			56	X	Adequate ventilation and lighting; designated areas used			Employee Training								57		All food employees have food handler training			58		Allergen training as required		
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Food Establishment Inspection Report

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Establishment: Tazewell-Woodford Head Start

Establishment #: 24 027

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 192

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CEPM Verification (name, expiration date, ID#): Melissa Massie

Melissa Massie 24362425 - ServSafe Exp. 8/2028	Casey Sollenberger 22019351 - ServSafe Exp. 4/2027	Julie Dennis 1075574 - Always Food Safe Exp. 12/2026	Mary Archdale 22743553 - ServSafe Exp. 10/2027
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Melissa Marie Apr 29, 2024

Person in Charge (Signature) _____ Date _____

Paul Miller, w/gm  Follow-up: Yes No (Check one) Follow-up Date:

Apr 29, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Establishment: Tazewell-Woodford Head Start

Establishment #: 24 027

Person in Charge (Signature)

Apr 29, 2024

Date

Paul

Follow-up: Yes No (Check one)

Follow-up Date: