

Food Establishment Inspection Report

Page 1 of 3

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		License/Permit #	24 027	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 1195 County Road 1600 E		Permit Holder	Tazewell-Woodford Head Start	Risk Category	I
City/State Eureka, IL		ZIP Code	61530	Purpose of Inspection	Routine Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>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</p>	<p>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.</p>
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Compliance Status	COS	R	Compliance Status	COS	R
Supervision			Protection from Contamination		
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			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	Time/Temperature Control for Safety		
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
Good Hygienic Practices			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
Preventing Contamination by Hands			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	Consumer Advisory		
10	In	Adequate handwashing sinks properly supplied and accessible	25	N/A	Consumer advisory provided for raw/undercooked food
Approved Source			Highly Susceptible Populations		
11	In	Food obtained from approved source	26	In	Pasteurized foods used; prohibited foods not offered
12	N/O	Food received at proper temperature	Food/Color Additives and Toxic Substances		
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
			Conformance with Approved Procedures		
			29	N/A	Compliance with variance/specialized process/HACCP

GOOD RETAIL PRACTICES

<p>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</p>					
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Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
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			46		Gloves used properly
33		Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment and Vending		
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
Food Identification			Physical Facilities		
37		Food properly labeled; original container	50		Hot and cold water available; adequate pressure
Prevention of Food Contamination			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		Physical facilities installed, maintained, and clean
42		Washing fruits and vegetables	56	X	Adequate ventilation and lighting; designated areas used
			Employee Training		
			57		All food employees have food handler training
			58		Allergen training as required

Page 2 of 3

Establishment #: 24 027

Heat: 192

OBSERVATIONS AND CORRECTIVE ACTIONS

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

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

Date _____

Follow-up Date:

Food Establishment Inspection Report

Establishment: Tazewell-Woodford Head Start

Establishment #: 24 027

[illegible]

Person in Charge (Signature)

Apr 29, 2024

Date _____

Paul Wilkins w 919
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: