

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 08/19/2024
Establishment The Loft Rehabilitation and Nursing Home		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:00 AM
		Permit Holder The Loft Rehabilitation and Nursng LLC	Time Out 12:40 PM
Street Address 700 N. Main Street		Risk Category I	
City/State Eureka, IL		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				
2	In	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				
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			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips	
Food Identification						
37	Food properly labeled; original container			49	Non-food contact surfaces clean	
Prevention of Food Contamination						
38	Insects, rodents, and animals not present			Physical Facilities		
39	Contamination prevented during food preparation, storage and display			50	Hot and cold water available; adequate pressure	
40	Personal cleanliness			51	Plumbing installed; proper backflow devices	
41	Wiping cloths: properly used and stored			52	Sewage and waste water properly disposed	
42	Washing fruits and vegetables			53	Toilet facilities: properly constructed, supplied, & cleaned	
Employee Training						
57	All food employees have food handler training			54	Garbage & refuse properly disposed; facilities maintained	
58	Allergen training as required			55	Physical facilities installed, maintained, and clean	
				56	Adequate ventilation and lighting; designated areas used	

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Establishment: The Loft Rehabilitation and Nursing Home

Establishment #: 24 180

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ham/oven	210	Milk/RIC	40	Sliced cheese/WIC kitchen	39
Dressing/oven	198	Sausage gravy/WIC kitchen	37	Cut lettuce/WIC storage	37
Broccoli/stove	210	Macaroni salad/WIC kitchen	36	Peeled hard-boiled eggs/WIC	36
		Scrambled eggs/WIC kitchen	40		
		Potato salad/WIC kitchen	37		
		Milk/WIC kitchen	39		
		Tex Mex salad/WIC kitchen	39		
		Cole slaw/WIC kitchen	38		
		Shredded cheese/WIC kitchen	39		

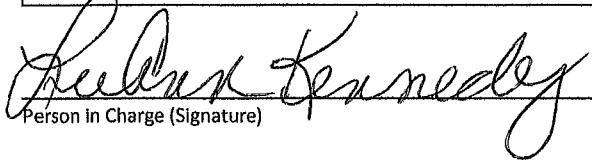
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
48	4-501.14 (C) Observed top of mechanical warewashing machine soiled with accumulated debris and hard water deposits. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (A) before use (B) throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) if used, at least every 24 hours. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in office ceiling tiles in corner by water and sprinkler shut offs soiled with accumulated debris, black spots, and water stains. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in kitchen ceiling in front of HVAC unit soiled with accumulated debris and black substance. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in kitchen by WIC HVAC unit air return grill and supply vent grill soiled with accumulated debris and dust. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): LuAnn Kennedy

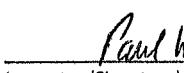
LuAnn Kennedy L2SC-3-039398 - Learn 2 Serve Exp. 3/2029	Ron Ganther 1309009 - Always Food Safe Exp. 4/2027	Kimberly Kiefer 21914132 - NRFSP Exp. 2/2028	Lisa Crow 21659722 - NRFSP Exp. 1/2025
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HACCP Topic: TCS food temperature/date-marking requirements, no bare hand contact with ready-to-eat food, sanitization requirements


Person in Charge (Signature)

Aug 19, 2024

Date


Inspector (Signature)


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Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment #: 24 180

Lucas
Person in Charge (Signature)

Aug 19, 2024

Date

Follow-up: Yes No (Check one)

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Inspector (Signature)