

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 2	Date 09/30/2024
Establishment Eureka College - Dickinson Commons			No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:40 AM
			Permit Holder Quest Food Management Services LLC	Time Out 12:35 PM
Street Address 300 E. College Avenue			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			15	In	Food separated and protected																																																																																																																																
2	Out	Certified Food Protection Manager (CFPM)		X	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	Out	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	N/A	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

Compliance Status			COS	R	Compliance Status	COS	R																																																																																																													
Safe Food and Water																																																																																																																				
30	Pasteurized eggs used where required				43	Proper Use of Utensils																																																																																																														
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				45	Single-use/single-service articles: properly stored and used		34	Plant food properly cooked for hot holding				35	Approved thawing methods used				46	Gloves used properly		36	Thermometers provided & accurate				Utensils, Equipment and Vending								37	Food properly labeled; original container				Physical Facilities								38	Insects, rodents, and animals not present				39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure		40	Personal cleanliness				41	Wiping cloths: properly used and stored				51	Plumbing installed; proper backflow devices		42	Washing fruits and vegetables				Employee Training								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: 182

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot dogs/hot-holding	136	Chicken noodle soup/salad bar	182	Milk/milk cooler	41
Grilled chicken/hot-holding	140	Diced tomatoes-cooling/cold-hold	60	Cut melon-cooling/salad bar	45
Roasted Portabella mushrooms	150	Sour cream/cold-holding	44	Veggie salad-cooling/salad bar	51
Cheeseburger/hot-holding	156	Salsa-cooling/cold-holding	68	Cut melon-cooling/RIC	44
Sloppy Joe meat/hot-holding	147	Sour cream/WIC	39	Veggie salad-cooling/RIC	54
Tortellini/steam table	159	Chicken salad/cold-holding	38	Vegetable soup-cooling/prep	120
Chicken tenders/hot-holding	138	Ham/cold-holding	41	Pasta/WIC	37
BBQ pork loin/hot-holding	169	Sliced tomatoes/cold-holding	40	Sausage-cooling/WIC	53
Au gratin potatoes/hot-holding	161	Yogurt/RIC	38	Peeled hard-boiled eggs-cool/WIC	42

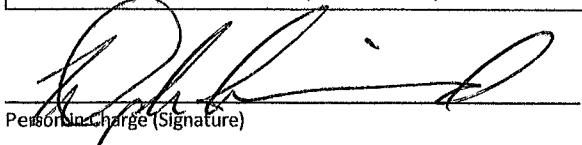
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only one (1) food employee has current ANSI-approved CFPM certification. This facility is categorized as a Category I food establishment, and the person-in-charge shall have 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.
22	3-501.16 (P) Observed internal temperature of sour cream in food prep station measured 44° F with a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature measured 44° F. Time/Temperature Control for Safety Food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with employees and person-in-charge during inspection. Sour cream was at food prep station for less than 1 hour, according to food employee, and removed to WIC for rapid cooling by food employee during inspection. New sour cream from WIC placed in food prep station by food employee during inspection.

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

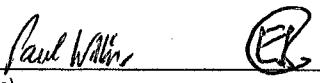
Douglas Simmonds 2015527 - Always Food Safe Exp. 1/2028			
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements


Person in Charge (Signature)

Sep 30, 2024

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

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Establishment #: 24 077

Person in Charge (Signature)

Sep 30, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date: