

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 1		Date 10/28/2024
Establishment Eureka College - Burgoo Cafe		No. of Repeat Risk Factor/Intervention Violations 1		Time In 10:30 AM
Street Address 300 E. College Avenue - Cerf College Center		Permit Holder Quest Food Management Services LLC		Time Out 12:15 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
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	Out	Certified Food Protection Manager (CFPM)	X	
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	In	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	
			COS	R
Safe Food and Water				
30	Pasteurized eggs used where required			
31	Water and ice from approved source			
32	Variance obtained for specialized processing methods			
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	X	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			
Compliance Status				
15	In	Food separated and protected		
16	In	Food-contact surfaces; cleaned and sanitized		
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
Protection from Contamination				
18	In	Proper cooking time and temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	In	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
Time/Temperature Control for Safety				
25	N/A	Consumer advisory provided for raw/undercooked food		
Consumer Advisory				
26	N/A	Pasteurized foods used; prohibited foods not offered		
Highly Susceptible Populations				
27	N/A	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
Food/Color Additives and Toxic Substances				
29	N/A	Compliance with variance/specialized process/HACCP		
Conformance with Approved Procedures				
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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	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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Establishment: Eureka College - Burgoo Cafe

Establishment #: 24 078

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Smartpower

PPM: 272-700

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Taco meat/hot-holding	172	Shredded cheese/delivery	39	Ham/RIC pizza prep	39
Shredded chicken/hot-holding	167	Diced chicken/WIC	38	Turkey/RIC deli prep	37
Hamburgers/hot-holding	207	Sliced cheese/WIC	35	Sliced cheese/RIC pizza prep	40
Chicken breast/hot-holding	168	Sliced tomatoes/RIC prep	35	Sliced tomatoes/RIC pizza prep	40
		Shredded cheese/RIC prep	37	Milk/RIC drink prep	37
		Quesadilla-cooling/RIC prep	60	Chef salad/RIC open	41
		Shredded cheese/RIC pizza prep	39	Egg-sausage biscuit-cooling/RIC	44
		Pepperoni/RIC pizza prep	41	Sabra hummus/RIC	40
		Sausage crumbles/RIC pizza prep	41	Naked juice/RIC	34

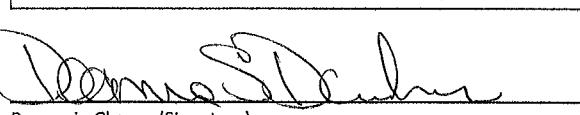
OBSERVATIONS AND CORRECTIVE ACTIONS

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 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.
36	4-204.112 (C) Observed in self-serve area temperature measuring device not provided and conspicuous in RIF (ice cream, 2-sliding glass top doors). Cold-holding equipment used for Time/Temperature Control for Safety food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Deanna Davidson

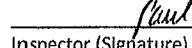
Douglas Simmonds 2015527 - Always Food Safe Exp. 1/2028	Greenlee Henderson 3713033 - Always Food Safe Exp. 6/2029		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy, approved gloves


Person in Charge (Signature)

Oct 28, 2024

Date


Inspector (Signature)



Follow-up: Yes No (Check one)

Follow-up Date: _____

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