

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 2		Date 10/22/2024
Establishment Woodford County Jail kitchen		No. of Repeat Risk Factor/Intervention Violations 1		Time In 10:00 AM
Street Address 111 E. Court Street		Permit Holder Consolidated Correctional Foods		Time Out 11:40 AM
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	In	Proper cold holding temperatures			Preventing Contamination by Hands										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	Out	Food in good condition, safe, and unadulterated		X	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			Approved Source										27	N/A	Food additives: approved and properly used			Food/Color Additives and Toxic Substances					28	In	Toxic substances properly identified, stored, and used			29	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures				
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																																																																																																																																																								
Preventing Contamination by Hands																																																																																																																																																															
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	Out	Food in good condition, safe, and unadulterated		X	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			Approved Source										27	N/A	Food additives: approved and properly used			Food/Color Additives and Toxic Substances					28	In	Toxic substances properly identified, stored, and used			29	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures																																																																																																													
25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations																																																																																																																																																										
26	In	Pasteurized foods used; prohibited foods not offered			Approved Source										27	N/A	Food additives: approved and properly used			Food/Color Additives and Toxic Substances					28	In	Toxic substances properly identified, stored, and used			29	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures																																																																																																																												
Approved Source																																																																																																																																																															
27	N/A	Food additives: approved and properly used			Food/Color Additives and Toxic Substances																																																																																																																																																										
28	In	Toxic substances properly identified, stored, and used			29	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures																																																																																																																																																					
29	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures																																																																																																																																																										

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				48	Warewashing facilities: installed, maintained, & used; test strips				36	Thermometers provided & accurate				49	Non-food contact surfaces clean				Physical Facilities					Food Identification										50	Food properly labeled; original container				51	Insects, rodents, and animals not present				52	Contamination prevented during food preparation, storage and display				53	Personal cleanliness				54	Wiping cloths: properly used and stored				55	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used				Employee Training					57	All food employees have food handler training				58	Allergen training as required			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				48	Warewashing facilities: installed, maintained, & used; test strips																																																																																			
36	Thermometers provided & accurate				49	Non-food contact surfaces clean				Physical Facilities					Food Identification										50	Food properly labeled; original container				51	Insects, rodents, and animals not present				52	Contamination prevented during food preparation, storage and display				53	Personal cleanliness				54	Wiping cloths: properly used and stored				55	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used				Employee Training					57	All food employees have food handler training				58	Allergen training as required																		
49	Non-food contact surfaces clean				Physical Facilities																																																																																				
Food Identification																																																																																									
50	Food properly labeled; original container				51	Insects, rodents, and animals not present				52	Contamination prevented during food preparation, storage and display				53	Personal cleanliness				54	Wiping cloths: properly used and stored				55	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used				Employee Training					57	All food employees have food handler training				58	Allergen training as required																																											
51	Insects, rodents, and animals not present				52	Contamination prevented during food preparation, storage and display				53	Personal cleanliness				54	Wiping cloths: properly used and stored				55	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used				Employee Training					57	All food employees have food handler training				58	Allergen training as required																																																
52	Contamination prevented during food preparation, storage and display				53	Personal cleanliness				54	Wiping cloths: properly used and stored				55	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used				Employee Training					57	All food employees have food handler training				58	Allergen training as required																																																					
53	Personal cleanliness				54	Wiping cloths: properly used and stored				55	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used				Employee Training					57	All food employees have food handler training				58	Allergen training as required																																																										
54	Wiping cloths: properly used and stored				55	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used				Employee Training					57	All food employees have food handler training				58	Allergen training as required																																																															
55	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used				Employee Training					57	All food employees have food handler training				58	Allergen training as required																																																																				
56	Adequate ventilation and lighting; designated areas used				Employee Training																																																																																				
57	All food employees have food handler training				58	Allergen training as required																																																																																			
58	Allergen training as required																																																																																								

Food Establishment Inspection Report

Page 2 of 3

Establishment: Woodford County Jail kitchen

Establishment #: 24 013

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200

Heat: 186

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ground chicken/prep	157	Milk/WIC	40	Milk cups - cooling/WIC	47
Ground chicken/prep	161	Buttered rice/WIC	40	Sliced cheese/WIC	40
Ground chicken/prep	198	Cole slaw/WIC	40	Ground chicken-cooling/prep	124
Ground chicken/prep	147	Turkey/WIC	40		
Sloppy Joes/oven	180	Turkey pot pie/WIC	40		
		Pasta/WIC	41		
		Corn/WIC	40		
		Peeled hard-boiled eggs/WIC	40		
		Milk-gallon/WIC	40		

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 CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current 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.
13	3-202.15 (Pf) Observed in dry storage room dented cans of Sunsource applesauce (2) and World Horizons Mandarin oranges (1) on can rack shelf. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Dented cans removed from can rack shelf during inspection.
48	4-501.14 (C) Observed in warewashing room 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.
51	5-205.15 (C) Observed in warewashing room soiled dish trough sink water continuously running without means to shut off water. Plumbing shall be maintained in good repair according to the IL Plumbing Code. Please correct this violation within 90 days or at

CFPM Verification (name, expiration date, ID#): Rebecca Bramlett

Rebecca Bramlett
20370469 - ServSafe
Exp. 3/2026

HACCP Topic: TCS food temperature & 7-day marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Rebecca Bramlett

Person in Charge (Signature)

Oct 22, 2024

Date

Paul Miller

EL

Follow-up: Yes No (Check one)

Follow-up Date: _____

Inspector (Signature)

Food Establishment Inspection Report

Establishment: Woodford County Jail kitchen

Establishment #: 24 013

Rebecca Bramlett

Person in Charge (Signature)

Oct 22, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)