

Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations	0	Date	11/4/2024
			Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:10 AM
Establishment Nikki's Kitchen	Phone	Email				
Address 116 N. Main Street		City Eureka, IL		ZIP Code 61530		
License/Permit # 24 191		Permit Holder Nicole Shoemaker	Purpose of Inspection Routine	Risk Category I		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in the appropriate box for COS and/or R

IN: in compliance OUT: not in compliance N/O: not observed N/A: not applicable

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 is separated and protected.			
2	IN	Certified Food Protection Manager (CFPM).		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.		18	N/O	Proper cooking time and temperatures.			
Good Hygienic Practices									
6	IN	Proper eating, tasting, drinking, or tobacco product use.		19	N/O	Proper reheating procedures for hot holding.			
7	IN	No discharge from eyes, nose, and mouth.		20	N/O	Proper cooling time and temperature.			
Preventing Contamination by Hands									
8	IN	Hands clean and properly washed.		21	N/O	Proper hot holding temperatures.			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		22	IN	Proper cold holding temperatures.			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		23	IN	Proper date marking and disposition.			
Approved Source									
11	IN	Food obtained from an approved source.		24	N/A	Time as a Public Health Control; procedures and records.			
12	N/O	Food received at the proper temperature.		Consumer Advisory					
13	IN	Food in good condition, safe, and unadulterated.		25	N/A	Consumer advisory is provided for raw/undercooked food.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		Highly Susceptible Populations					
GOOD RETAIL PRACTICES									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
Mark "X" in the box if the numbered item is not in compliance			Mark "X" in the appropriate box for COS and/or R		COS: Corrected on-site during inspection		R: Repeat violation		
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water									
30		Pasteurized eggs are used where required.		44		Proper Use of Utensils (continued)			
31		Water and ice from an approved source.		45		Utensils, equipment, and linens: properly stored, dried, and handled.			
32		Variance obtained for specialized processing methods.		46		Single use/single service articles are properly stored and used.			
Food Temperature Control									
33		Proper cooling methods are used; adequate equipment for temperature control.		47		Gloves used properly.			
34		Plant food properly cooked for hot holding.		48		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			
35		Approved thawing methods used.		49		Warewashing facilities: installed, maintained, and used; test strips.			
36		Thermometers are provided and accurate.		50		Non-food contact surfaces are clean.			
Food Identification									
37		Food properly labeled; original container.		51		Food and cold water available; adequate pressure.			
Prevention of Food Contamination									
38		Insects, rodents, and animals not present.		52		Plumbing installed; proper backflow devices.			
39		Contamination is prevented during food preparation, storage, and display.		53		Sewage and wastewater properly disposed.			
40		Personal cleanliness.		54		Toilet facilities: properly constructed, supplied, and cleaned.			
41		Wiping cloths: properly used and stored.		55		Garbage and refuse are properly disposed; facilities are maintained.			
42		Washing fruits, vegetables, and other plant food.		56		Physical facilities installed, maintained, and cleaned.			
Proper Use of Utensils									
43		In-use utensils: properly stored.		57		Adequate ventilation and lighting; designated areas used.			
Food Handler and Allergen Awareness									
58		Food handler training 410 ILCS 625/3.06.		59		Food handler training 410 ILCS 625/3.07 (rest. only).			
59		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).				Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature) Nikki Date: 11/4/2024

Inspector (Signature) Paul Wilkins Date: EJ

Follow-up: YES NO (Check one) Follow-up Date:

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