

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	1	Date	12/2/2024
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:35 AM
Establishment Apostolic Christian Home of Eureka		Phone (309) 467-2311	Email		
Address 610 W. Cruger Avenue		City/State Eureka, IL	ZIP Code 61530		
License/Permit # 24 038		Permit Holder Apostolic Christian Home of Eureka IL	Purpose of Inspection Routine	Risk Category	

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				Protection from Contamination			
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	OUT	Food-contact surfaces; cleaned and sanitized. <input checked="" type="checkbox"/>	
Employee Health				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		18	IN	Proper cooking time and temperatures.	
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper reheating procedures for hot holding.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	IN	Proper cooling time and temperature.	
Good Hygienic Practices				21	IN	Proper hot holding temperatures.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper cold holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper date marking and disposition.	
Preventing Contamination by Hands				24	N/A	Time as a Public Health Control; procedures and records.	
8	IN	Hands clean and properly washed.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		Consumer Advisory			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		26	IN	Pasteurized foods are used; prohibited foods are not offered.	
Approved Source				Highly Susceptible Populations			
11	IN	Food obtained from an approved source.		27	N/A	Food/Color Additives and Toxic Substances	
12	N/O	Food received at the proper temperature.		28	IN	Food additives: approved and properly used.	
13	IN	Food in good condition, safe, and unadulterated.		29	N/A	Toxic substances are properly identified, stored and used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		Conformance with Approved Procedures			
				Compliance with variance/specialized process/HACCP.			

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					Proper Use of Utensils (continued)				
30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.		
31		Water and ice from an approved source.			45		Single use/single service articles are properly stored and used.		
32		Variance obtained for specialized processing methods.			46		Gloves used properly.		
Food Temperature Control					Utensils, Equipment, and Vending				
33		Proper cooling methods are used; adequate equipment for temperature control.			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
34		Plant food properly cooked for hot holding.			48		Warewashing facilities: installed, maintained, and used; test strips.		
35		Approved thawing methods used.			49		Non-food contact surfaces are clean.		
36		Thermometers are provided and accurate.			Physical Facilities				
Food Identification					50		Hot and cold water available; adequate pressure.		
37		Food properly labeled; original container.			51	✓	Plumbing installed; proper backflow devices.		<input checked="" type="checkbox"/>
Prevention of Food Contamination					52		Sewage and wastewater properly disposed.		
38		Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			54		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			55	✓	Physical facilities installed, maintained, and cleaned.		<input checked="" type="checkbox"/>
41		Wiping cloths: properly used and stored.			56		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			57		Food handler training 410 ILCS 625/3.06.		
Proper Use of Utensils					58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
43		In-use utensils: properly stored.			59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature) Bob Date: 12/2/2024

Inspector (Signature) Paul Wilkins (E) Follow-up: YES NO (Check one) Follow-up Date: _____

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Establishment: Apostolic Christian Home of Eureka

Establishment #: 24 038

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 181/191

Heat: 181/191

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Lemon garlic chicken/hot-holding	157	Spaghetti/Terrace	165	Sliced cheese/RIC Walnut Creek	38
Meatballs/hot-holding	165	Lemon garlic chicken/Walnut Creek	142	Milk/RIC Walnut Creek	35
Spaghetti/hot-holding	159	Meatballs/Walnut Creek	144	Chef salad/RIC Terrace	36
Green beans/hot-holding	166	Spaghetti/Walnut Creek	163	Pumpkin puree/RIC Terrace	34
Mashed potatoes/hot-holding	167	Lemon garlic chicken/Heiterland	137	Milk/RIC Heiterland	33
Yellow gravy/hot-holding	172	utensil surface temperature/dishwasher	161	Hot dogs/RIC kitchen	37
Lemon garlic chicken/Terrace	163	Chef salad-cooling/RIC Walnut Creek	43	Deli sandwich/RIC kitchen	38
Meatballs/Terrace	144	Ham/RIC Walnut Creek	36	Ham/WIC	38

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category I food establishment

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual

working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within

30 days from the hire date of food employees and valid for three (3) years from date of issuance.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

CFPM Verification (name, expiration date, ID#): Bob Boland

Bob Boland 1fb9g2-k1ccadg - State Food Safety Exp. 7/2029	Scott Quiram L2SC-3-007008 - Learn 2 Serve Exp. 12/2025	Lori Sams 24504839 - ServSafe Exp. 9/2028	Amber Aultman 24395693 - ServSafe Exp. 8/2028
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HACCP Topic: TCS food date marking requirements, proper sanitization/temp log sheets, no bare hand contact with ready-to-eat food, employee health

Illinois Requirements: Use of non-latex gloves for food handling and preparation 410 ILCS 180/10.
 Appropriate default beverage for children's meal 410 ILCS 620/21.5.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in Terrace kitchen front edge of ice deflecting flap in ice machine (Manitowoc) soiled with accumulated debris and pink substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice deflecting flap cleaned and sanitized by food employee during inspection.
51	5-203.14 (P) Observed in main kitchen warewashing room green hose connected to water faucet without proper backflow prevention device. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or

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