

# 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 12/2/2024
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 8:50 AM
				Time Out 9:30 AM
Establishment Eureka Christian Church	Phone (309) 467-2369	Email		
Address 302 S. Main Street	City/State Eureka, IL	ZIP Code 61530		
License/Permit # 24 017	Permit Holder Eureka Christian Church	Purpose of Inspection Routine	Risk Category II	

## 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	
<b>Supervision</b>					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			
2	IN	Certified Food Protection Manager (CFPM).			
<b>Employee Health</b>					
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.			
<b>Good Hygienic Practices</b>					
6	IN	Proper eating, tasting, drinking, or tobacco product use.			
7	IN	No discharge from eyes, nose, and mouth.			
<b>Preventing Contamination by Hands</b>					
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 are properly supplied and accessible.			
<b>Approved Source</b>					
11	IN	Food obtained from an approved source.			
12	N/O	Food received at the proper temperature.			
13	IN	Food in good condition, safe, and unadulterated.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			
<b>Protection from Contamination</b>					
15	IN	Food is separated and protected.			
16	IN	Food-contact surfaces; cleaned and sanitized.			
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
<b>Time/Temperature Control for Safety</b>					
18	N/O	Proper cooking time and temperatures.			
19	N/A	Proper reheating procedures for hot holding.			
20	N/A	Proper cooling time and temperature.			
21	N/O	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 and records.			
<b>Consumer Advisory</b>					
25	N/A	Consumer advisory is provided for raw/undercooked food.			
<b>Highly Susceptible Populations</b>					
26	N/A	Pasteurized foods are used; prohibited foods are not offered.			
<b>Food/Color Additives and Toxic Substances</b>					
27	N/A	Food additives: approved and properly used.			
28	IN	Toxic substances are properly identified, stored and used.			
<b>Conformance with Approved Procedures</b>					
29	N/A	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	
<b>Safe Food and Water</b>					
30		Pasteurized eggs are used where required.			
31		Water and ice from an approved source.			
32		Variance obtained for specialized processing methods.			
<b>Food Temperature Control</b>					
33		Proper cooling methods are used; adequate equipment for temperature control.			
34		Plant food properly cooked for hot holding.			
35		Approved thawing methods used.			
36		Thermometers are provided and accurate.			
<b>Food Identification</b>					
37		Food properly labeled; original container.			
<b>Prevention of Food Contamination</b>					
38		Insects, rodents, and animals not present.			
39		Contamination is prevented during food preparation, storage, and display.			
40		Personal cleanliness.			
41		Wiping cloths: properly used and stored.			
42		Washing fruits, vegetables, and other plant food.			
<b>Proper Use of Utensils</b>					
43		In-use utensils: properly stored.			
<b>Proper Use of Utensils (continued)</b>					
44		Utensils, equipment, and linens: properly stored, dried, and handled.			
45		Single use/single service articles are properly stored and used.			
46		Gloves used properly.			
<b>Utensils, Equipment, and Vending</b>					
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			
48		Warewashing facilities: installed, maintained, and used; test strips.			
49	✓	Non-food contact surfaces are clean.			✓
<b>Physical Facilities</b>					
50		Hot and cold water available; adequate pressure.			
51		Plumbing installed; proper backflow devices.			
52		Sewage and wastewater properly disposed.			
53		Toilet facilities: properly constructed, supplied, and cleaned.			
54		Garbage and refuse are properly disposed; facilities are maintained.			
55		Physical facilities installed, maintained, and cleaned.			
56		Adequate ventilation and lighting; designated areas used.			
<b>Food Handler and Allergen Awareness</b>					
57		Food handler training 410 ILCS 625/ 3.06.			
58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature) *[Signature]*

Date: 12/2/2024

Inspector (Signature) *Paul Wilkins*



Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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Establishment: Eureka Christian Church

Establishment #: 24 017

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 100

Heat: 180

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Cream cheese/RIC	40		
		Heavy whipping cream/RIC	40		
		Butter/RIC	40		

## NOTES

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

Please go to our social media/website to view/print food safety information

Facility is still classified as a Category II food establishment

Food handler certification is required for all food employees without CFPM certification

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

CFPM Verification (name, expiration date, ID#): Amy Wuethrich

Amy Wuethrich  
21800408 - NRFSP  
Exp. 2/2027

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

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.
49	4-602.13 (C) Observed in kitchen 10-burner stove cooking grates soiled with accumulated debris and food particles. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Cooking grates cleaned by person-in-charge during inspection.

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### OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]