

# 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
Establishment Eureka Christian Church		Phone (309) 467-2369	Time Out 9:30 AM
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	#	Compliance Status	COS	R		
<b>Supervision</b>				<b>Protection from Contamination</b>					
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.			
<b>Employee Health</b>				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	N/O	Proper cooking time and temperatures.			
4	IN	Proper use of restriction and exclusion.		19	N/A	Proper reheating procedures for hot holding.			
5	IN	Procedures for responding to vomiting and diarrheal events.		20	N/A	Proper cooling time and temperature.			
<b>Good Hygienic Practices</b>				21	N/O	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.			
<b>Preventing Contamination by Hands</b>				24	N/A	Time as a Public Health Control; procedures and records.			
8	IN	Hands clean and properly washed.		<b>Consumer Advisory</b>					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		25	N/A	Consumer advisory is provided for raw/undercooked food.			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>				26	N/A	Pasteurized foods are used; prohibited foods are not offered.			
11	IN	Food obtained from an approved source.		<b>Food/Color Additives and Toxic Substances</b>					
12	N/O	Food received at the proper temperature.		27	N/A	Food additives: approved and properly used.			
13	IN	Food in good condition, safe, and unadulterated.		28	IN	Toxic substances are properly identified, stored and used.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		29	N/A	Conformance with Approved Procedures			
<b>GOOD RETAIL PRACTICES</b>									
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		COS: Corrected on-site during inspection		R: Repeat violation		
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils (continued)</b>					
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.			
<b>Food Temperature Control</b>				<b>Utensils, Equipment, and Vending</b>					
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.		<b>Physical Facilities</b>					
<b>Food Identification</b>				50		Hot and cold water available; adequate pressure.			
37		Food properly labeled; original container.		51		Plumbing installed; proper backflow devices.			
<b>Prevention of Food Contamination</b>				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.			
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.			
<b>Proper Use of Utensils</b>				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)

*Amy Wilkins*

Date:

12/2/2024

Inspector (Signature)

*Paul Wilkins*

*(Signature)*

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

## 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 CFPN 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	<p>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.</p>

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