

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	12/3/2024
		Number of Repeat Risk Factor/ Intervention Violations	1	Time In	9:25 AM
				Time Out	10:15 AM
Establishment	Grace Fellowship Church		Phone (309) 527-2920	Email	
Address	2730 County Road 1100 N		City/State	El Paso, IL	ZIP Code 61738
License/Permit #	24 072	Permit Holder	Grace Fellowship 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	
Supervision					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			
2	OUT	Certified Food Protection Manager (CFPM).			✓
Employee Health					
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.			
Good Hygienic Practices					
6	IN	Proper eating, tasting, drinking, or tobacco product use.			
7	IN	No discharge from eyes, nose, and mouth.			
Preventing Contamination by Hands					
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.			
Approved Source					
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.			
#	Compliance Status		COS	R	
Protection from Contamination					
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.			
Time/Temperature Control for Safety					
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.			
Consumer Advisory					
25	N/A	Consumer advisory is provided for raw/undercooked food.			
Highly Susceptible Populations					
26	IN	Pasteurized foods are used; prohibited foods are not offered.			
Food/Color Additives and Toxic Substances					
27	N/A	Food additives: approved and properly used.			
28	IN	Toxic substances are properly identified, stored and used.			
Conformance with Approved Procedures					
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	
Safe Food and Water					
30		Pasteurized eggs are used where required.			
31		Water and ice from an approved source.			
32		Variance obtained for specialized processing methods.			
Food Temperature Control					
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.			
Food Identification					
37		Food properly labeled; original container.			
Prevention of Food Contamination					
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.			
Proper Use of Utensils					
43		In-use utensils: properly stored.			
#	X	Compliance Status	COS	R	
Proper Use of Utensils (continued)					
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.			
Utensils, Equipment, and Vending					
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.			
Physical Facilities					
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.			
Food Handler and Allergen Awareness					
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: 12/3/2024

Inspector (Signature) *Paul Wilkins* *[Signature]* Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

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Establishment: Grace Fellowship Church

Establishment #: 24 072

Water Supply: ☐ Public ☒ Private

Waste Water System: ☐ Public ☒ Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Chocolate milk/RIC	36		
		2% milk/RIC	35		

NOTES

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

Please note 1 repeat violation (item #2) was observed during this inspection and a repeat violation letter will be sent to the establishment

Facility is still classified as a Category II food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of food operations

This facility is on the NCPWS program and must routinely collect water samples as required

Please note this establishment does not have scheduled events offering food/drink to the public at this time

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#): Josh Gates

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HACCP Topic: TCS food date marking/temperature 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.
2	2-102.12 (C) Observed no documentation that person-in-charge or other staff have current CFPM certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of food operations. 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 food operations. Please correct this violation within 90 days or at least by next routine inspection.

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OBSERVATIONS AND CORRECTIVE ACTIONS

**Item
Number**

Violations cited in this report must be corrected within the time frames below.