

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	1/3/2025				
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	10:30 AM				
Establishment Carle Eureka Hospital kitchen		Phone (309) 467-2371		Email							
Address 101 S. Major Street		City/State Eureka, IL		ZIP Code 61530							
License/Permit # 25 030		Permit Holder Carle Eureka Hospital		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											
IN: In compliance OUT: not In compliance N/O: not observed N/A: not applicable											
Mark "X" in the appropriate box for COS and/or R											
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	IN	Food-contact surfaces; cleaned and sanitized.				
Employee Health					17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.				
Good Hygienic Practices					18	IN	Proper cooking time and temperatures.				
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			19	N/O	Proper reheating procedures for hot holding.				
4	IN	Proper use of restriction and exclusion.			20	N/O	Proper cooling time and temperature.				
5	IN	Procedures for responding to vomiting and diarrheal events.			21	IN	Proper hot holding temperatures.				
Preventing Contamination by Hands					22	IN	Proper cold holding temperatures.				
6	IN	Proper eating, tasting, drinking, or tobacco product use.			23	IN	Proper date marking and disposition.				
7	IN	No discharge from eyes, nose, and mouth.			24	N/A	Time as a Public Health Control; procedures and records.				
Approved Source					Consumer Advisory						
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.			Highly Susceptible Populations						
10	IN	Adequate handwashing sinks are properly supplied and accessible.			26	IN	Pasteurized foods are used; prohibited foods are not offered.				
Approved Source					Food/Color Additives and Toxic Substances						
11	IN	Food obtained from an approved source.			27	N/A	Food additives: approved and properly used.				
12	N/O	Food received at the proper temperature.			28	IN	Toxic substances are properly identified, stored and used.				
13	IN	Food in good condition, safe, and unadulterated.			29	N/A	Conformance with Approved Procedures				
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			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			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		Safe Food and Water		44	Proper Use of Utensils (continued)						
31		Pasteurized eggs are used where required.		45	Utensils, equipment, and linens: properly stored, dried, and handled.						
32		Water and ice from an approved source.		46	Single use/single service articles are properly stored and used.						
Food Temperature Control					47	Gloves used properly.					
33		Proper cooling methods are used; adequate equipment for temperature control.		48	Utensils, Equipment, and Vending						
34		Plant food properly cooked for hot holding.		49	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.						
35		Approved thawing methods used.		50	48 Warewashing facilities: installed, maintained, and used; test strips.						
36		Thermometers are provided and accurate.		51	49 Non-food contact surfaces are clean.						
Food Identification					52	Physical Facilities					
37		Food properly labeled; original container.		53	50 Hot and cold water available; adequate pressure.						
Prevention of Food Contamination					54	51 Plumbing installed; proper backflow devices.					
38		Insects, rodents, and animals not present.		55	52 Sewage and wastewater properly disposed.						
39		Contamination is prevented during food preparation, storage, and display.		56	53 Toilet facilities: properly constructed, supplied, and cleaned.						
40		Personal cleanliness.		57	54 Garbage and refuse are properly disposed; facilities are maintained.						
41		Wiping cloths: properly used and stored.		58	55 Physical facilities installed, maintained, and cleaned.						
42		Washing fruits, vegetables, and other plant food.		59	56 Adequate ventilation and lighting; designated areas used.						
Proper Use of Utensils					Food Handler and Allergen Awareness						
43		In-use utensils: properly stored.		57	57 Food handler training 410 ILCS 625/3.06.						
Proper Use of Utensils					58	58 Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).					
43		In-use utensils: properly stored.		59	59 Allergen awareness notice 410 ILCS 625/3.08 (rest. only).						

Person in Charge (Signature)

Amanda B. Cope

Date:

1/3/2025

Inspector (Signature)

Paul Wilkins

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

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Establishment: Carle Eureka Hospital kitchen

Establishment #: 25 030

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 188

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken noodle soup/microwave	203	Chicken tender/oven	205	Turkey/WIC	38
Pureed chicken noodle soup/microwave	204	Cut cantaloupe/WIC	34	Chicken salad/prep	41
Carrots/oven	136	Cut honeydew/WIC	35		
Hamburger/flattop	175	Cut lettuce salad/WIC	39		
Green beans/oven	170	Sliced cheese/WIC	37		
Broccoli/oven	175	Liquid eggs/WIC	35		
Salmon/oven	204	Milk/WIC	38		
Macaroni & cheese/microwave	186	Ham/WIC	39		

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

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

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#): Amanda Cox

Amanda Cox 20207215 - ServSafe Exp. 2/2026	Eunha Chung 24302233 - ServSafe Exp. 7/2028	Ariel Nieves 25692560 - ServSafe Exp. 5/2029	Michelle Martel 24277142 - ServSafe Exp. 7/2028
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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.
	No violations observed at time of inspection.

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