

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 Number of Repeat Risk Factor/ Intervention Violations 0	Date 9:05 AM Time In 10:30 AM Time Out	1/31/2025
Establishment Meals On Wheels Eureka	Phone (309) 467-4440	Email		
Address 105 W. Eureka Avenue		City/State Eureka, IL	ZIP Code 61530	
License/Permit # 25 013	Permit Holder Meals On Wheels Eureka Inc	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

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	IN	Food-contact surfaces; cleaned and sanitized.	
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	N/O	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.		Consumer Advisory			
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	OUT	Adequate handwashing sinks are properly supplied and accessible.		Highly Susceptible Populations			
Approved Source				26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
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	OUT	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 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		Varlance 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.			50		Physical Facilities		
Food Identification					51		Hot and cold water available; adequate pressure.		
37		Food properly labeled; original container.			52		Plumbing installed; proper backflow devices.		
Prevention of Food Contamination					53		Sewage and wastewater properly disposed.		
38		Insects, rodents, and animals not present.			54		Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			55		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			56		Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			57		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			58		Food Handler and Allergen Awareness		
Proper Use of Utensils					59		Food handler training 410 ILCS 625/3.06.		
43		In-use utensils: properly stored.					Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
							Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature) Kathy Board Date: 1/31/2025

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

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Establishment: Meals On Wheels Eureka

Establishment #: 25 013

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cabbag rolls/oven	185	Sauerkraut/RIC	39		
Corn/oven	184	Butter/RIC	39		
Marinara sauce/oven	173	Peeled hard boiled eggs/RIC	39		
Cabbage rolls/oven	180	Shredded cheese/RIC	36		
Cabbage rolls/oven	200				

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#): Kathy Bowald

Kathy Bowald 21338111 - ServSafe Exp. 12/2026	Heaven Scott 20669267 - ServSafe Exp. 6/2026	Tina Schreyer 22121256 - NRFSP Exp. 10/2029	
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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.
13	3-202.15 (Pf) Observed in storage area one (1) dented can of San Benito petite diced tomatoes on can rack shelf. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Dented can removed from can rack shelf by person-in-charge during inspection.
36	4-204.112 (C) Observed in storage area temperature measuring devices not provided and conspicuous in RIF (Amana, upright) and in RIF (Kenmore, upright). Cold-holding equipment used for Time/Temperature Control for Safety

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