

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	1/22/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:00 AM
Establishment Woodford County Jail kitchen	Phone (309) 467-2116	Email			
Address 111 E. Court Street		City/State Eureka, IL	ZIP Code 61530		
License/Permit # 25 064	Permit Holder Consolidated Correctional Foods	Purpose of Inspection Routine	Risk Category 1		

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	IN	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	IN	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.		Food/Color Additives and Toxic Substances					
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			
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		Variance 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.		Physical Facilities					
37		Food properly labeled; original container.		50		Hot and cold water available; adequate pressure.			
Food Identification				51		Plumbing installed; proper backflow devices.			
38		Insects, rodents, and animals not present.		52		Sewage and wastewater properly disposed.			
39		Contamination is prevented during food preparation, storage, and display.		53		Toilet facilities: properly constructed, supplied, and cleaned.			
40		Personal cleanliness.		54		Garbage and refuse are properly disposed; facilities are maintained.			
41		Wiping cloths: properly used and stored.		55		Physical facilities installed, maintained, and cleaned.			
42		Washing fruits, vegetables, and other plant food.		56		Adequate ventilation and lighting; designated areas used.			
Proper Use of Utensils				Food Handler and Allergen Awareness					
43		In-use utensils: properly stored.		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)

Rebecca Bramlett

Date:

1/22/2025

Inspector (Signature)

Paul Wilkins

ED

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

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Establishment: Woodford County Jail kitchen

Establishment #: 25 064

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
Cheeseburger casserole/oven	160	Bologna/WIC	38	Pasta-cooling/WIC	55
Cheeseburger casserole/oven	148	Corn/WIC	37	Shepherd's pie/WIC	38
Corn/stove	205	Pinto beans/WIC	38		
		Macaroni salad/WIC	38		
		Taco meat/WIC	38		
		Sliced cheese/WIC	38		
		Stroganoff/WIC	38		
		Milk cups-cooling/WIC	54		

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#): Rebecca Bramlett

Rebecca Bramlett
20370469 - ServSafe
Exp. 3/2026

Pamela Clift
18973785 - ServSafe
Exp. 2/2025

Michael DeLisle
26472544 - ServSafe
Exp. 11/2029

HACCP Topic: TCS food temperature, cooling down, & 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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