

# 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	3/31/2025
				Number of Repeat Risk Factor/ Intervention Violations		0	Time In	1:05 PM
							Time Out	2:05 PM
Establishment			CVS #6458			Phone		(309) 467-3161
Address			501 W. Center Street			City/State		Eureka, IL
License/Permit #			25 098			Permit Holder		Highland Park CVS LLC
Purpose of Inspection			Routine			Risk Category		III

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

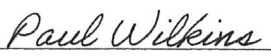
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item				Mark "X" in the appropriate box for COS and/or R				
IN: in compliance    OUT: not in compliance    N/O: not observed    N/A: not applicable				COS: corrected on-site during inspection    R: repeat violation				
Risk factors 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	N/O	Food is separated and protected.	
2	N/A	Certified Food Protection Manager (CFPM).			16	N/A	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.			<b>Time/Temperature Control for Safety</b>			
4	IN	Proper use of restriction and exclusion.			18	N/A	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrheal events.			19	N/A	Proper reheating procedures for hot holding.	
<b>Good Hygienic Practices</b>					20	N/A	Proper cooling time and temperature.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.			21	N/A	Proper hot holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.			22	N/O	Proper cold holding temperatures.	
<b>Preventing Contamination by Hands</b>					23	N/A	Proper date marking and disposition.	
8	IN	Hands clean and properly washed.			24	N/A	Time as a Public Health Control; procedures and records.	
9	N/A	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			<b>Consumer Advisory</b>			
10	IN	Adequate handwashing sinks are properly supplied and accessible.			25	N/A	Consumer advisory is provided for raw/undercooked food.	
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>			
11	IN	Food obtained from an approved source.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
12	N/O	Food received at the proper temperature.			<b>Food/Color Additives and Toxic Substances</b>			
13	OUT	Food in good condition, safe, and unadulterated.	✓		27	N/A	Food additives: approved and properly used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			28	IN	Toxic substances are properly identified, stored and used.	
					<b>Conformance with Approved Procedures</b>			
					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	#	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.			<b>Food Handler and Allergen Awareness</b>										
<b>Proper Use of Utensils</b>					57		Food handler training 410 ILCS 625/ 3.06.								
43		In-use utensils: properly stored.			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) 

Date: 3/31/2025

Inspector (Signature)  (EL)

Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: \_\_\_\_\_

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Establishment: CVS #6458

Establishment #: 25 098

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

## NOTES

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

Facility is still classified as a Category III food establishment

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.

Ensure any exterior storage containers are kept locked at all times except when in use for food safety

CFPM Verification (name, expiration date, ID#): Tim Railey

HACCP Topic: TCS food temperature requirements, proper storage requirements, 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 aisle #1: one (1) dented can of Progresso chicken rice soup on shelf along wall. 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 store aisle shelf during inspection.

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**Item  
Number**

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