

Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations 0		Date 3/27/2025
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 10:35 AM
				Time Out 12:40 PM
Establishment Eureka College - Dickinson Commons		Phone (309) 467-6358		Email
Address 300 E. College Avenue		City/State Eureka, IL		ZIP Code 61530
License/Permit # 25 133	Permit Holder Quest Food Management Services LLC	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											
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											
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.					17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.		
4	IN	Proper use of restriction and exclusion.					Time/Temperature Control for Safety				
5	IN	Procedures for responding to vomiting and diarrheal events.					18	IN	Proper cooking time and temperatures.		
Good Hygienic Practices											
6	IN	Proper eating, tasting, drinking, or tobacco product use.					19	IN	Proper reheating procedures for hot holding.		
7	IN	No discharge from eyes, nose, and mouth.					20	IN	Proper cooling time and temperature.		
Preventing Contamination by Hands											
8	IN	Hands clean and properly washed.					21	IN	Proper hot holding temperatures.		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.					22	IN	Proper cold holding temperatures.		
10	IN	Adequate handwashing sinks are properly supplied and accessible.					23	IN	Proper date marking and disposition.		
Approved Source											
11	IN	Food obtained from an approved source.					24	N/A	Time as a Public Health Control; procedures and records.		
12	N/O	Food received at the proper temperature.					Consumer Advisory				
13	IN	Food in good condition, safe, and unadulterated.					25	N/A	Consumer advisory is provided for raw/undercooked food.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.					Highly Susceptible Populations				
Food/Color Additives and Toxic Substances											
27	N/A	Food additives: approved and properly used.					26	N/A	Pasteurized foods are used; prohibited foods are not offered.		
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	#	X	Compliance Status		COS	R
Safe Food and Water												
30		Pasteurized eggs are used where required.					Proper Use of Utensils (continued)					
31		Water and ice from an approved source.					44		Utensils, equipment, and linens: properly stored, dried, and handled.			
32		Variance obtained for specialized processing methods.					45		Single use/single service articles are properly stored and used.			
Food Temperature Control												
33		Proper cooling methods are used; adequate equipment for temperature control.					46		Gloves used properly.			
34		Plant food properly cooked for hot holding.					Utensils, Equipment, and Vending					
35		Approved thawing methods used.					47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			
36		Thermometers are provided and accurate.					48		Warewashing facilities: installed, maintained, and used; test strips.			
Food Identification												
37	✓	Food properly labeled; original container.				✓	49	✓	Non-food contact surfaces are clean.			
Prevention of Food Contamination												
38		Insects, rodents, and animals not present.					Physical Facilities					
39		Contamination is prevented during food preparation, storage, and display.					50		Hot and cold water available; adequate pressure.			
40		Personal cleanliness.					51		Plumbing installed; proper backflow devices.			
41		Wiping cloths: properly used and stored.					52		Sewage and wastewater properly disposed.			
42		Washing fruits, vegetables, and other plant food.					53		Toilet facilities: properly constructed, supplied, and cleaned.			
Proper Use of Utensils												
43		In-use utensils: properly stored.					54		Garbage and refuse are properly disposed; facilities are maintained.			
Food Handler and Allergen Awareness												
57		Food handler training 410 ILCS 625/ 3.06.					55		Physical facilities installed, maintained, and cleaned.			
58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).					56	✓	Adequate ventilation and lighting; designated areas used.			
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).										

Person in Charge (Signature)

Date: 3/27/2025

Inspector (Signature)

Paul Wilkins



Follow-up: ☐ YES

☒ NO (Check one) Follow-up Date:

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Page 2 of 3

Establishment: Eureka College - Dickinson Commons

Establishment #: 25 133

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Smartpower

PPM: 272-700

Heat: 190

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Eggs/hot-holding	160	Cheesy cauliflower soup/salad bar	162	Pasta salad/salad bar	41
Chorizo & eggs/hot-holding	168	Ham/cold-holding	40	Egg salad/salad bar	41
Sausage/hot-holding	158	Sausage crumbles/cold-holding	38	Diced eggs/salad bar	38
Chorizo/hot-holding	170	Chicken salad/cold-holding	38	Precooked sausage/WIC	40
Pasta/hot-holding	148	Yogurt/RIC	36	Precooked chicken/WIC	35
Sausage gravy/hot-holding	178	Milk/bulk milk cooler	40	Precooked ham/WIC	36
Roast beef/hot-holding	166	Sour cream/cold-holding	40	Yogurt/RIC	34
Chicken/hot-holding	147	Cut melon/salad bar	41	Pasta salad/RIC	37

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

CFPM Verification (name, expiration date, ID#): Doug Simmonds

Douglas Simmonds
2015527 - Always Food Safe
Exp. 1/2028

Deanna Davidson
4574197 - Always Food Safe
Exp. 1/2030

Charmaine Uphoff
4575255 - Always Food Safe
Exp. 1/2030

Danyel White
4574273 - Always Food Safe
Exp. 1/2030

HACCP Topic: TCS food temperatures, sanitizer concentration/temperatures, no bare hand contact with ready-to-eat food, employee health

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.
37	3-302.12 (C) Observed at salad bar two (2) pour style containers of dry food substances without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Dry food substances were sunflower seeds and croutons according to food employee and labeled by food employee during inspection.
49	4-602.13 (C) Observed in WIF back wall below condenser unit pipe soiled with accumulated condensation ice.

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[illegible]