

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	3/27/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:35 AM
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		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

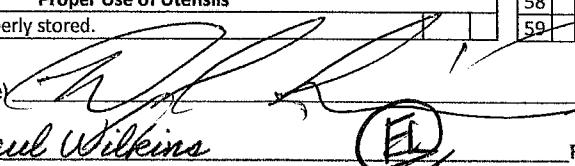
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

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

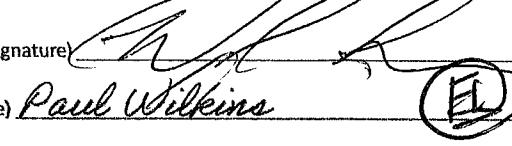
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

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	IN	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					
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.		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		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				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)

3/27/2025

Inspector (Signature) 

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

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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
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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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