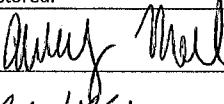


Food Establishment Inspection Report

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	4/22/2025																																																																																																																																																																																																																																																																											
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	10:25 AM																																																																																																																																																																																																																																																																											
Establishment Eureka College - Burgoon Cafe		Phone (309) 467-6428		Email																																																																																																																																																																																																																																																																														
Address 300 E. College Avenue - Cerf College Center		City/State Eureka, IL		ZIP Code 61530																																																																																																																																																																																																																																																																														
License/Permit # 25 132		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																																																																																																																																																																																																																																																																																		
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	N/O	Proper reheating procedures for hot holding.																																																																																																																																																																																																																																																																											
7	IN	No discharge from eyes, nose, and mouth.			20	N/O	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.			14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			25	N/A	Consumer advisory is provided for raw/undercooked food.			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	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								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	X	Thermometers are provided and accurate.		X		Utensils, Equipment, and Vending								Food Identification								37	X	Food properly labeled; original container.				50	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			Prevention of Food Contamination								38		Insects, rodents, and animals not present.				51	Plumbing installed; proper backflow devices.			39		Contamination is prevented during food preparation, storage, and display.				52	Sewage and wastewater properly disposed.			40		Personal cleanliness.				53	Toilet facilities: properly constructed, supplied, and cleaned.			41		Wiping cloths: properly used and stored.				54	Garbage and refuse are properly disposed; facilities are maintained.			42		Washing fruits, vegetables, and other plant food.				55	Physical facilities installed, maintained, and cleaned.			Proper Use of Utensils								43		In-use utensils: properly stored.				56	Adequate ventilation and lighting; designated areas used.			Physical Facilities								Food Handler and Allergen Awareness								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).							
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			25	N/A	Consumer advisory is provided for raw/undercooked food.																																																																																																																																																																																																																																																																											
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	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																																																																																																																																																																																																																																																																																		
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	X	Thermometers are provided and accurate.		X		Utensils, Equipment, and Vending																																																																																																																																																																																																																																																																												
Food Identification																																																																																																																																																																																																																																																																																		
37	X	Food properly labeled; original container.				50	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.																																																																																																																																																																																																																																																																											
Prevention of Food Contamination																																																																																																																																																																																																																																																																																		
38		Insects, rodents, and animals not present.				51	Plumbing installed; proper backflow devices.																																																																																																																																																																																																																																																																											
39		Contamination is prevented during food preparation, storage, and display.				52	Sewage and wastewater properly disposed.																																																																																																																																																																																																																																																																											
40		Personal cleanliness.				53	Toilet facilities: properly constructed, supplied, and cleaned.																																																																																																																																																																																																																																																																											
41		Wiping cloths: properly used and stored.				54	Garbage and refuse are properly disposed; facilities are maintained.																																																																																																																																																																																																																																																																											
42		Washing fruits, vegetables, and other plant food.				55	Physical facilities installed, maintained, and cleaned.																																																																																																																																																																																																																																																																											
Proper Use of Utensils																																																																																																																																																																																																																																																																																		
43		In-use utensils: properly stored.				56	Adequate ventilation and lighting; designated areas used.																																																																																																																																																																																																																																																																											
Physical Facilities																																																																																																																																																																																																																																																																																		
Food Handler and Allergen Awareness																																																																																																																																																																																																																																																																																		
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)  Date: 4/22/2025

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Eureka College - Burgoo Cafe

Establishment #: 25 132

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Smartpower

PPM: 272-700

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Diced chicken/steam well	166	Sliced tomatoes/RIC prep	39	Sausage/RIC deli	41
Taco meat/steam well	158	Cut lettuce/RIC prep	41	Shredded cheese/RIC deli	41
Hamburger/hot-holding	206	Sliced cheese/RIC prep	37	Pepperoni/RIC deli	41
Chicken tenders/fryer	190	Shredded cheese/RIC prep	35	Ham/RIC deli	41
		Salsa/RIC prep	35	Turkey/RIC deli	41
		Nacho cheese dip/RIC prep	38	Hummus/RIC	41
Shredded cheese/WIC	40	Milk/RIC drink prep	40	Fiesta bowl/RIC open	39
Sliced cheese/WIC	38	Almond milk/RIC drink prep	40	Breakfast burrito/RIC open	40

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#): Dakota Noll

Dakota Noll 4575224 - Always Food Safe Exp. 1/2030	Deanna Davidson 4574197 - Always Food Safe Exp. 1/2030	Douglas Simmonds 2015527 - Always Food Safe Exp. 1/2028	Greenlee Henderson 3713033 - Always Food Safe Exp. 6/2029
--	--	---	---

HACCP Topic: TCS food temperature & date marking requirements, 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.
36	4-204.112 (C) Observed in drink prep area temperature measuring device not provided and conspicuous in RIC (milk, 2-door, True). Cold-holding equipment used for Time/Temperature Control for Safety food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. Thermometer provided by person-in-charge during inspection.
37	3-602.11 (C) Observed pre-packaged in advance of retail sale fiesta bowl and breakfast burrito in RIC (open) not properly labeled. Food packaged in a food establishment shall be labeled with: 1) common name of food, (2) if made

Food Establishment Inspection Report

Page 3 of 3

Establishment: Eureka College - Burgoo Cafe Establishment #: 25 132