

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 4/16/2025																																																																																																																																																																																																																
			Number of Repeat Risk Factor/ Intervention Violations 0	Time In 11:05 AM																																																																																																																																																																																																																
Establishment Tazewell-Woodford Head Start			Phone (309) 699-6843	Time Out 12:05 PM																																																																																																																																																																																																																
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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																																																																																																																																																																																																																				
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Person in Charge (Signature)

Melissa Massie

Date:

4/16/2025

Inspector (Signature)

Paul Wilkins

(EL)

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Tazewell-Woodford Head Start

Establishment #: 25 043

Water Supply: **Public** **Private**

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 193

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 CFPN 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.

This facility (Roanoke Mennonite Church) is on the NCPWS program and must routinely collect water samples as required

CFPM Verification (name, expiration date, ID#): Melissa Massie

Melissa Massle 24362425 - ServSafe Exp. 8/2028	Julie Dennis 1075574 - Always Food Safe Exp. 12/2026	Casey Sollenberger 22019351 - ServSafe Exp. 4/2027	Mary Archdale 22743553 - ServSafe Exp. 10/2027
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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.
	No violations observed at time of inspection.
	Observed temperature log sheets noting internal temperatures of TCS food, ambient temperatures of refrigeration units, and dishwasher temperatures.

Food Establishment Inspection Report

Page 3 of 3

Establishment: Tazewell-Woodford Head Start Establishment #: 25 043