

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 5/15/2025
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 10:45 AM
				Time Out 12:55 PM
Establishment Apostolic Christian Home of Eureka		Phone (309) 467-2311		Email
Address 610 W. Cruger Avenue		City/State Eureka, IL		ZIP Code 61530
License/Permit # 25 055		Permit Holder Apostolic Christian Home of Eureka IL		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	
Supervision					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			
2	IN	Certified Food Protection Manager (CFPM).			
Employee Health					
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			
4	IN	Proper use of restriction and exclusion.			
5	IN	Procedures for responding to vomiting and diarrheal events.			
Good Hygienic Practices					
6	IN	Proper eating, tasting, drinking, or tobacco product use.			
7	IN	No discharge from eyes, nose, and mouth.			
Preventing Contamination by Hands					
8	IN	Hands clean and properly washed.			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			
10	IN	Adequate handwashing sinks are properly supplied and accessible.			
Approved Source					
11	IN	Food obtained from an approved source.			
12	N/O	Food received at the proper temperature.			
13	IN	Food in good condition, safe, and unadulterated.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			
#	Compliance Status		COS	R	
Protection from Contamination					
15	IN	Food is separated and protected.			
16	IN	Food-contact surfaces; cleaned and sanitized.			
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
Time/Temperature Control for Safety					
18	IN	Proper cooking time and temperatures.			
19	N/O	Proper reheating procedures for hot holding.			
20	IN	Proper cooling time and temperature.			
21	IN	Proper hot holding temperatures.			
22	IN	Proper cold holding temperatures.			
23	IN	Proper date marking and disposition.			
24	N/A	Time as a Public Health Control; procedures and records.			
Consumer Advisory					
25	N/A	Consumer advisory is provided for raw/undercooked food.			
Highly Susceptible Populations					
26	IN	Pasteurized foods are used; prohibited foods are not offered.			
Food/Color Additives and Toxic Substances					
27	N/A	Food additives: approved and properly used.			
28	OUT	Toxic substances are properly identified, stored and used.			X
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	
Safe Food and Water					
30		Pasteurized eggs are used where required.			
31		Water and ice from an approved source.			
32		Variance obtained for specialized processing methods.			
Food Temperature Control					
33		Proper cooling methods are used; adequate equipment for temperature control.			
34		Plant food properly cooked for hot holding.			
35		Approved thawing methods used.			
36		Thermometers are provided and accurate.			
Food Identification					
37		Food properly labeled; original container.			
Prevention of Food Contamination					
38		Insects, rodents, and animals not present.			
39		Contamination is prevented during food preparation, storage, and display.			
40		Personal cleanliness.			
41		Wiping cloths: properly used and stored.			
42		Washing fruits, vegetables, and other plant food.			
Proper Use of Utensils					
43		In-use utensils: properly stored.			
#	X	Compliance Status	COS	R	
Proper Use of Utensils (continued)					
44		Utensils, equipment, and linens: properly stored, dried, and handled.			
45		Single use/single service articles are properly stored and used.			
46		Gloves used properly.			
Utensils, Equipment, and Vending					
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			
48		Warewashing facilities: installed, maintained, and used; test strips.			
49		Non-food contact surfaces are clean.			
Physical Facilities					
50		Hot and cold water available; adequate pressure.			
51		Plumbing installed; proper backflow devices.			
52		Sewage and wastewater properly disposed.			
53		Toilet facilities: properly constructed, supplied, and cleaned.			
54		Garbage and refuse are properly disposed; facilities are maintained.			
55	X	Physical facilities installed, maintained, and cleaned.			
56	X	Adequate ventilation and lighting; designated areas used.			X
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) *Scott R. Quinn* Date: 5/15/2025

Inspector (Signature) *Paul Wilkins* (E) Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

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Establishment: Apostolic Christian Home of Eureka

Establishment #: 25 055

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 181/181

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Turkey/hot-holding	158	Cut lettuce salad/IRC Terrace	40	Yogurt/RIC Walnut Creek	38
Beef ravioli/hot-holding	151	Strawberry cheesecake/RIC Terrace	40	Ground beef/RIC	36
Turkey/steam table Terrace	167	Ham/RIC Terrace	36	Cheese sauce/RIC	37
Beef ravioli/steam table Terrace	159	Yogurt/RIC Terrace	41	Deli sandwiches/RIC	41
Sweet potatoes/steam table Terrace	164	Ham/RIC Walnut Creek	41	Heavy whipping cream/WIC	38
Turkey/steam table Walnut Creek	165	Strawberry cheesecake-cooling/RIC Walnut Creek	51	Sour cream packets/WIC	37
Beef ravioli/Walnut Creek	161	Cut lettuce salad/RIC Walnut Creek	41	Ham/WIC	37
Sweet potatoes/Walnut Creek	162	Milk/RIC Walnut Creek	39	utensil surface temperature/dishwasher	169

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 inside

CFPM Verification (name, expiration date, ID#): Scott Quiram

Bob Boland
1fbbg2-k1ccadg - State Food Safety
Exp. 7/2029

Scott Quiram
L2SC-3-007008 - Learn 2 Serve
Exp. 12/2025

Lori Sams
24504839 - ServSafe
Exp. 9/2028

Amber Aultman
24395693 - ServSafe
Exp. 8/2028

HACCP Topic: TCS food date marking & temperature requirements, no bare hand contact with ready-to-eat food, sanitizing concentrations

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.
28	7-102.11 (Pf) Observed in Walnut Creek (upstairs) kitchen spray bottle of clear liquid without name identifying contents on container. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.
	Clear liquid was Buckeye sanitizer according to food employee and labeled by food employee during inspection.
55	6-201.13 (C) Observed in Terrace (downstairs) kitchen floor coving by door to dishwasher damaged, missing, and not maintained in good repair. In food establishments in which cleaning methods other than water flushing are used

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