

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		1	Date	5/15/2025																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
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Establishment Apostolic Christian Home of Eureka		Phone (309) 467-2311		Email																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																		
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2	IN	Certified Food Protection Manager (CFPM).				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.				Employee Health								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	N/O	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	IN	Pasteurized foods are used; prohibited foods are not offered.				12	N/O	Food received at the proper temperature.				Food/Color Additives and Toxic Substances								13	IN	Food in good condition, safe, and unadulterated.				27	N/A	Food additives: approved and properly used.				14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.				28	OUT	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		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								Food Identification								50		Hot and cold water available; adequate pressure.				37		Food properly labeled; original container.				51		Plumbing installed; proper backflow devices.				Prevention of Food Contamination								52		Sewage and wastewater properly disposed.				38		Insects, rodents, and animals not present.				53		Toilet facilities: properly constructed, supplied, and cleaned.				39		Contamination is prevented during food preparation, storage, and display.				54		Garbage and refuse are properly disposed; facilities are maintained.				40		Personal cleanliness.				55	X	Physical facilities installed, maintained, and cleaned.				41		Wiping cloths: properly used and stored.				56	X	Adequate ventilation and lighting; designated areas used.				42		Washing fruits, vegetables, and other plant food.			Food Handler and Allergen Awareness								Proper Use of Utensils								57		Food handler training 410 ILCS 625/3.06.				43		In-use utensils: properly stored.			58		Allergen awareness training for CFPN 410 ILCS 625/3.07 (rest. only).				Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO (Check one) Follow-up Date: 5/15/2025							
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Person In Charge (Signature) Donald R. Quisen Date: 5/15/2025

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

Food Establishment Inspection Report

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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/RIC 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 1fbgb2-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
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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

Food Establishment Inspection Report

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Establishment: Apostolic Christian Home of Eureka Establishment #: 25 055