

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 5/13/2025						
			Number of Repeat Risk Factor/ Intervention Violations 0		Time In 11:05 AM						
Establishment The Loft Rehabilitation and Nursing Home			Phone (309) 467-2337		Email						
Address 700 N. Main Street		City/State Eureka, IL		ZIP Code 61530							
License/Permit # 25 176		Permit Holder The Loft Rehabilitation and Nursing 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			Time/Temperature Control for Safety					
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	OUT	Food-contact surfaces; cleaned and sanitized.		X		
Employee Health						17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
Good Hygienic Practices						18	IN	Proper cooking time and temperatures.			
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	IN	Proper cooling time and temperature.				
Preventing Contamination by Hands						21	IN	Proper hot holding temperatures.			
8	IN	Hands clean and properly washed.			22	IN	Proper cold holding temperatures.				
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			23	IN	Proper date marking and disposition.				
10	IN	Adequate handwashing sinks are properly supplied and accessible.			24	N/A	Time as a Public Health Control; procedures and records.				
Approved Source						Consumer Advisory					
11	IN	Food obtained from an approved source.			25	N/A	Consumer advisory is provided for raw/undercooked food.				
12	N/O	Food received at the proper temperature.			Highly Susceptible Populations						
13	IN	Food in good condition, safe, and unadulterated.			26	IN	Pasteurized foods are used; prohibited foods are not offered.				
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			Food/Color Additives and Toxic Substances						
GOOD RETAIL PRACTICES						27	N/A	Food additives: approved and properly used.			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						28	IN	Toxic substances are properly identified, stored and used.			
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	#	X	Compliance Status		COS	R
		Safe Food and Water		Proper Use of Utensils (continued)				Time/Temperature Control for Safety			
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 CFPM 410 ILCS 625/3.07 (rest. only).				
<i>Signature: [Signature]</i>						59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature)

5/13/2025

Inspector (Signature)

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

(EL)

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Establishment: The Loft Rehabilitation and Nursing Home

Establishment #: 25 176

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: N/O

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef cube pepper steak/steam table	186	Milk/WIC	39		
French onion rice/steam table	189	Shredded cheese/WIC	39		
Peas/steam table	179	Sliced cheese/WIC	38		
Green beans/steam table	156	Peeled hard boiled eggs/WIC	36		
Mashed potatoes/steam table	156	Green beans-cooling/WIC	57		
Brown gravy/steam table	172	Peeled hard boiled eggs-cooling/WIC	45		
		Deli sandwiches/WIC	41		
		Dreamsicle dessert/RIC	39		

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#): Anna Michels

Anna Michels 23266366 - ServSafe Exp. 2/2028	Ron Ganther 1309009 - Always Food Safe Exp. 4/2027	LuAnn Kennedy L2SC-3-039398 - Learn 2 Serve Exp. 3/2029	Christopher Hawley 1ha9f9-k3h1ggk - State Food Safety Exp. 3/2029
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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.
16	4-501.114 (P) Observed at mechanical warewashing machine concentration of chlorine rinse measured 100 ppm of chlorine and water temperature indicated 100° F. Using chlorine test kit provided at establishment, chlorine sanitizing solution measured 100 ppm. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall have a concentration of 50 - 99 ppm when the water temperature is 75° F - 119° F or 25-49 ppm when the water temperature is 120° F or above.

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