

# 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	0	Date	6/16/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:30 AM
Establishment Kooler Ice - Eureka		Phone (309) 213-4404	Email office@stachswatersystems.com		
Address 1900 S. Main Street - Lakeview Shopping Center		City/State Eureka, IL	ZIP Code 61530		
License/Permit # 25 097		Permit Holder Tossell Industries Inc	Purpose of Inspection	Routine	Risk Category III

## 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

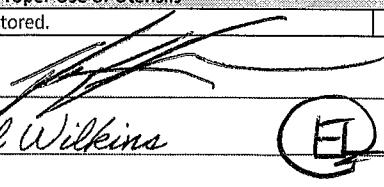
R: repeat violation

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
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	N/A	Food is separated and protected.	
2	N/A	Certified Food Protection Manager (CFPM).		16	N/A	Food-contact surfaces; cleaned and sanitized.	
<b>Employee Health</b>				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		<b>Time/Temperature Control for Safety</b>			
4	IN	Proper use of restriction and exclusion.		18	N/A	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrheal events.		19	N/A	Proper reheating procedures for hot holding.	
<b>Good Hygienic Practices</b>				20	N/A	Proper cooling time and temperature.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		21	N/A	Proper hot holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		22	N/A	Proper cold holding temperatures.	
<b>Preventing Contamination by Hands</b>				23	N/A	Proper date marking and disposition.	
8	IN	Hands clean and properly washed.		24	N/A	Time as a Public Health Control; procedures and records.	
9	N/A	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		<b>Consumer Advisory</b>			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
11	IN	Food obtained from an approved source.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
12	N/A	Food received at the proper temperature.		<b>Food/Color Additives and Toxic Substances</b>			
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	IN	Toxic substances are properly identified, stored and used.	
<b>GOOD RETAIL PRACTICES</b>							
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			
<b>Safe Food and Water</b>				<b>Proper Use of Utensils (continued)</b>			
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.		
<b>Food Temperature Control</b>				<b>Utensils, Equipment, and Vending</b>			
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.		<b>Physical Facilities</b>			
37		Food properly labeled; original container.		50	Hot and cold water available; adequate pressure.		
<b>Prevention of Food Contamination</b>				51	Plumbing installed; proper backflow devices.		
38		Insects, rodents, and animals not present.		52	Sewage and wastewater properly disposed.		
39		Contamination is prevented during food preparation, storage, and display.		53	Toilet facilities: properly constructed, supplied, and cleaned.		
40		Personal cleanliness.		54	Garbage and refuse are properly disposed; facilities are maintained.		
41		Wiping cloths: properly used and stored.		55	Physical facilities installed, maintained, and cleaned.		
42		Washing fruits, vegetables, and other plant food.		56	Adequate ventilation and lighting; designated areas used.		
43		In-use utensils: properly stored.		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)



6/16/2025

Inspector (Signature)



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

## Food Establishment Inspection Report

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Establishment: Kooler Ice - Eureka

Establishment #: 25 097

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

## TEMPERATURE OBSERVATIONS

## NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category III food establishment

Restroom facilities are located within 300 feet of the ice/water vending unit

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.

This ice/water vending unit is on the NCPWS program and must routinely collect water samples as required

CFPM Verification (name, expiration date, ID#): Thomas Elmore

Table 1. Summary of the main characteristics of the four groups of patients.

**HACCP Topic:** cleaning/sanitizing requirements, employee health policy

**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.

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