

# 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	7/25/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:25 AM
Establishment Carle Eureka Hospital kitchen	Phone (309) 467-2371	Email			
Address 101 S. Major Street		City/State Eureka, IL	ZIP Code 61530		
License/Permit # 25 030		Permit Holder Carle Eureka Hospital	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		#	Compliance Status	COS	R
<b>Supervision</b>				<b>Protection from Contamination</b>				
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	IN	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.		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	N/O	Proper cooling time and temperature.		
<b>Good Hygienic Practices</b>				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.		
<b>Preventing Contamination by Hands</b>				24	N/A	Time as a Public Health Control; procedures and records.		
8	IN	Hands clean and properly washed.		25	N/A	Consumer advisory is provided for raw/undercooked food.		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		26	IN	Highly Susceptible Populations		
10	IN	Adequate handwashing sinks are properly supplied and accessible.		27	N/A	Pasteurized foods are used; prohibited foods are not offered.		
<b>Approved Source</b>				28	IN	Food/Color Additives and Toxic Substances		
11	IN	Food obtained from an approved source.		29	N/A	Food additives: approved and properly used.		
12	N/O	Food received at the proper temperature.		30	IN	Toxic substances are properly identified, stored and used.		
13	IN	Food in good condition, safe, and unadulterated.		31	N/A	Conformance with Approved Procedures		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		32	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.

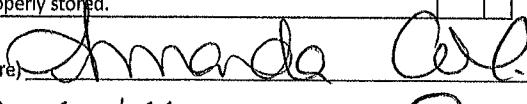
Mark "X" in the box if the numbered item is not in compliance

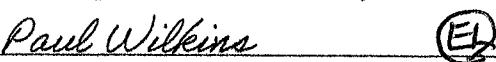
Mark "X" in the appropriate box

COS: Corrected on-site during inspection

R: Repeat violation

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
<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		Varlance 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.			50		<b>Physical Facilities</b>		
<b>Food Identification</b>					51		Hot and cold water available; adequate pressure.		
37		Food properly labeled; original container.			52		Plumbing installed; proper backflow devices.		
<b>Prevention of Food Contamination</b>					53		Sewage and wastewater properly disposed.		
38		Insects, rodents, and animals not present.			54		Tollet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			55		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			56		Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			57		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			58		<b>Food Handler and Allergen Awareness</b>		
<b>Proper Use of Utensils</b>					59		Food handler training 410 ILCS 625/3.06.		
43		In-use utensils: properly stored.					Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
							Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature)  Date: 7/25/2025

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

# Food Establishment Inspection Report

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Establishment: Carle Eureka Hospital kitchen

Establishment #: 25 030

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 400

Heat: 186

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken tenders/steamer	201	Diced honeydew-cooling/WIC	48		
Potato wedges/steamer	205	Fruit cup/WIC	38		
Macaroni & cheese/steamer	190	Cut lettuce salad/WIC	35		
Tilapia/steamer	203	Cottage cheese/WIC	37		
Broccoli/steamer	202	1/2 pint milk/WIC	35		
Mashed potatoes/steamer	206	Ham/WIC	39		
Meatloaf/steamer	180	Turkey/WIC	38		
Chicken noodle soup/steamer	206	Sliced cheese/WIC	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

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection

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.

CFPM Verification (name, expiration date, ID#): Amanda Cox

Amanda Cox 20207215 - ServSafe Exp. 2/2026	Eunha Chung 24302233 - ServSafe Exp. 7/2028	Ariel Nieves 25692560 - ServSafe Exp. 5/2029	Michelle Martel 24277142 - ServSafe Exp. 7/2028
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HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, 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.
	Observed temperature log sheet documentation of internal temperatures of TCS foods

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