

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 2		Date 7/18/2025
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 10:05 AM
				Time Out 11:40 AM
Establishment Woodford County Jail kitchen		Phone (309) 467-2116		Email
Address 111 E. Court Street		City/State Eureka, IL		ZIP Code 61530
License/Permit # 25 064		Permit Holder Consolidated Correctional Foods		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
Supervision						Protection from Contamination					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.				15	IN	Food is separated and protected.			
2	OUT	Certified Food Protection Manager (CFPM).				16	IN	Food-contact surfaces; cleaned and sanitized.			
Employee Health						17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.				Time/Temperature Control for Safety					
4	IN	Proper use of restriction and exclusion.				18	IN	Proper cooking time and temperatures.			
5	IN	Procedures for responding to vomiting and diarrheal events.				19	N/O	Proper reheating procedures for hot holding.			
Good Hygienic Practices						20	N/O	Proper cooling time and temperature.			
6	IN	Proper eating, tasting, drinking, or tobacco product use.				21	IN	Proper hot holding temperatures.			
7	IN	No discharge from eyes, nose, and mouth.				22	IN	Proper cold holding temperatures.			
Preventing Contamination by Hands						23	IN	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	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.				Consumer Advisory					
10	IN	Adequate handwashing sinks are properly supplied and accessible.				25	N/A	Consumer advisory is provided for raw/undercooked food.			
Approved Source						Highly Susceptible Populations					
11	IN	Food obtained from an approved source.				26	N/A	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	OUT	Food in good condition, safe, and unadulterated.		X		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.			
						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	#	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	X	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	X	Contamination is prevented during food preparation, storage, and display.			X	54		Garbage and refuse are properly disposed; facilities are maintained.			
40		Personal cleanliness.				55		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).			
						59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature)  Date: 7/18/2025

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

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Establishment: Woodford County Jail kitchen

Establishment #: 25 064

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Spanish rice/oven	166	Meat tetrazini/WIC	37		
Peas & carrots/stove	185	Butter noodles/WIC	38		
		Fried rice/WIC	38		
		Cheesy rice/WIC	37		
		Pasta salad/WIC	37		
		Milk/WIC	38		
		Shredded cheese/WIC	39		
		Mixed vegetables/WIC	38		

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.

CFPM Verification (name, expiration date, ID#): Pamela Clift

Rebecca Bramlett
20370469 - ServSafe
Exp. 3/2026

Pamela Clift
18973785 - ServSafe
Exp. 2/2025

Michael DeLisle
26472544 - ServSafe
Exp. 11/2029

Dan Wilbur
21963979 - NRFSP
Exp. 6/2028

HACCP Topic: TCS food date marking/temperature/cooling down requirements, no bare hand contact with ready-to-eat food, employee health

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.
2	2-102.12 (C) Observed no documentation that the person-in-charge has current ANSI-approved CFPM certification as required. This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
13	3-202.15 (Pf) Observed in storage room dented can of World Horizons mandarin oranges on can rack shelf.

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Establishment: Woodford County Jail kitchen Establishment #: 25 064

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Dented can removed from can rack shelf during inspection.
39	3-305.11 (C) Observed in storage room open box of frosted flakes cereal stored directly on the floor. Food shall be protected from contamination by storing the food: 1) in a clean, dry location; 2) where it is not exposed to splash, dust, or other contamination; 3) at least 15 cm (6 inches) above the floor. Box of frosted flakes moved to shelf by person-in-charge during inspection.
48	4-501.14 (C) Observed in warewashing room top of mechanical warewashing soiled with accumulated debris and hard water deposits. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (A) before use; (B) throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the performs its intended function; and (C) if used, at least every 24 hours.
	Please correct this violation within 90 days or at least by next routine inspection.
56	6-303.11 (C) Observed in warewashing room one (1) of four (4) light fixtures not working properly and lighting appeared to be insufficient for that area. Light intensity shall be at least 20 foot candles (215 lux) in areas used for handwashing, warewashing, and equipment and utensil storage. Please correct this violation within 90 days or at least by next routine inspection.
56	6-403.11 (C) Observed in WIC personal employee food and drink items stored on upper slotted shelf above food intended for consumption by trustees. Personal food and drink items shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. Personal employee food and drink items moved to bottom shelf by person-in-charge during inspection.
	2-103.11 (O) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties. Food allergy awareness includes describing foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive a sensitive individual who has an allergic reaction.
	3-602.12 (C) The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items that are served or sold to the consumer.
	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.