

# 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 8/11/2025
			Number of Repeat Risk Factor/ Intervention Violations 0	Time In 10:30 AM
Establishment Eureka United Methodist Church			Phone (309) 467-3026	Email eumc61530@gmail.com
Address 208 N. Callender Street		City/State Eureka, IL	ZIP Code 61530	
License/Permit # 25 048		Permit Holder Eureka United Methodist Church	Purpose of Inspection Routine	Risk Category II

## 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/O	Food is separated and protected.		
2	OUT	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	N/O	Proper cooking time and temperatures.		
4	IN	Proper use of restriction and exclusion.		19	N/A	Proper reheating procedures for hot holding.		
5	IN	Procedures for responding to vomiting and diarrheal events.		20	N/A	Proper cooling time and temperature.		
<b>Good Hygienic Practices</b>				21	N/O	Proper hot holding temperatures.		
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	N/O	Proper cold holding temperatures.		
7	IN	No discharge from eyes, nose, and mouth.		23	N/O	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.		<b>Consumer Advisory</b>				
10	IN	Adequate handwashing sinks are properly supplied and accessible.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.		
<b>Approved Source</b>				27	N/A	Food additives: approved and properly used.		
11	IN	Food obtained from an approved source.		28	IN	Toxic substances are properly identified, stored and used.		
12	N/O	Food received at the proper temperature.		29	N/A	Conformance with Approved Procedures		
13	IN	Food in good condition, safe, and unadulterated.		Compliance with variance/specialized process/HACCP.				
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.						

## 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		Toilet 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) Matthew Lehman

Date: 8/11/2025

Inspector (Signature) Paul Wilkins

(E)

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

## Food Establishment Inspection Report

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Establishment: Eureka United Methodist Church

Establishment #: 25 048

Water Supply:  Public  Private

Waste Water System:  Public  Private

**Sanitizer Type:** Quaternary ammonium/Chlorine

PPM: 200/50

Heat: N/O

## NOTES.

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

Facility is still classified as a Category II food establishment. If facility chooses to cool down and/or reheat more than two (2)

TCS food items with approved procedures, this facility will be re-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.

CEPM Verification (name, expiration date, ID#): Heather Lehman

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11. **What is the primary purpose of the following statement?**

**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.
2	2-102.12 (C) Observed no documentation that person-in-charge has current ANSI-approved CFPM certification as required.
	This facility is categorized as a Category II 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 CFPM 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.

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Establishment: Eureka United Methodist Church Establishment #: 25 048