

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	8/19/2025		
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	9:00 AM		
Establishment Meals On Wheels Eureka		Phone (309) 467-4440		Email mealsonwheelseureka@gmail.com					
Address 105 W. Eureka Avenue		City/State Eureka, IL			ZIP Code 61530				
License/Permit # 25 013		Permit Holder Meals On Wheels Eureka Inc		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									
IN: In compliance OUT: not In compliance N/O: not observed N/A: not applicable									
Mark "X" in the appropriate box for COS and/or R									
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	IN	Certified Food Protection Manager (CFPM).			16	IN	Food-contact surfaces; cleaned and sanitized.		
Employee Health									
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.		
4	IN	Proper use of restriction and exclusion.			Time/Temperature Control for Safety				
5	IN	Procedures for responding to vomiting and diarrheal events.			18	IN	Proper cooking time and temperatures.		
Good Hygienic Practices									
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	N/O	Proper cooling time and temperature.		
Preventing Contamination by Hands									
8	IN	Hands clean and properly washed.			21	IN	Proper hot holding temperatures.		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			22	IN	Proper cold holding temperatures.		
10	IN	Adequate handwashing sinks are properly supplied and accessible.			23	IN	Proper date marking and disposition.		
Approved Source									
11	IN	Food obtained from an approved source.			24	N/A	Time as a Public Health Control; procedures and records.		
12	N/O	Food received at the proper temperature.			Consumer Advisory				
13	IN	Food in good condition, safe, and unadulterated.			25	N/A	Consumer advisory is provided for raw/undercooked food.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			Highly Susceptible Populations				
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	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		Varlance obtained for specialized processing methods.				46	Gloves used properly.		
Food Temperature Control									
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.				Utensils, Equipment, and Vending			
Food Identification									
37		Food properly labeled; original container.				50	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
Prevention of Food Contamination									
38		Insects, rodents, and animals not present.				51	Plumbing installed; proper backflow devices.		
39		Contamination is prevented during food preparation, storage, and display.				52	Sewage and wastewater properly disposed.		
40		Personal cleanliness.				53	Toilet facilities: properly constructed, supplied, and cleaned.		
41		Wiping cloths: properly used and stored.				54	Garbage and refuse are properly disposed; facilities are maintained.		
42		Washing fruits, vegetables, and other plant food.				55	Physical facilities installed, maintained, and cleaned.		
Proper Use of Utensils									
43		In-use utensils: properly stored.				56	Adequate ventilation and lighting; designated areas used.	X	
Food Handler and Allergen Awareness									
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) Scott L. Bawden Date: 8/19/2025
 Inspector (Signature) Paul Wilkins Follow-up: YES NO (Check one) Follow-up Date: _____

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Establishment: Meals On Wheels Eureka

Establishment #: 25 013

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
Salisbury steak/oven	171	Shredded cheese/RIC	40		
Corn/oven	167	Chicken bacon ranch pasta/RIC	39		
Mashed potatoes/stove	185	Sour cream/RIC	39		
		Butter/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

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#): Kathy Bowald

Kathy Bowald 21338111 - ServSafe Exp. 12/2026	Tina Schreyer 22121256 - NRFSP Exp. 10/2029	Heaven Scott 20669267 - ServSafe Exp. 6/2026	
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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.
56	6-403.11 (C) Observed in RIC (2-door) personal employee half-full drink bottles stored on slotted shelf above food and drink intended for customer consumption. Areas designated for employees to eat and drink shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. Personal employee drinks moved to bottom shelf by person-in-charge during inspection.

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