

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	9/23/2025		
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	12:25 PM		
Establishment Grace Fellowship Church		Phone (309) 527-2920		Email gracefellowshipoffice@gmail.com					
Address 2730 County Road 1100 N		City/State El Paso, IL		ZIP Code 61738					
License/Permit # 25 012		Permit Holder Grace Fellowship 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									
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	N/O	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.		
Good Hygienic Practices									
6	IN	Proper eating, tasting, drinking, or tobacco product use.			18	N/O	Proper cooking time and temperatures.		
7	IN	No discharge from eyes, nose, and mouth.			19	N/A	Proper reheating procedures for hot holding.		
Preventing Contamination by Hands									
8	IN	Hands clean and properly washed.			20	N/A	Proper cooling time and temperature.		
9	N/O	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			21	N/O	Proper hot holding temperatures.		
10	IN	Adequate handwashing sinks are properly supplied and accessible.			22	N/O	Proper cold holding temperatures.		
Approved Source									
11	IN	Food obtained from an approved source.			23	N/O	Proper date marking and disposition.		
12	N/O	Food received at the proper temperature.			24	N/A	Time as a Public Health Control; procedures and records.		
13	IN	Food in good condition, safe, and unadulterated.			Consumer Advisory				
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			25	N/A	Consumer advisory is provided for raw/undercooked food.		
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		Variance 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.				Physical Facilities			
Food Identification									
37		Food properly labeled; original container.				50	Hot and cold water available; adequate pressure.		
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.		
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) *Theyenne L. Wilkens* Date: 9/23/2025

Inspector (Signature) *Paul Wilkens* Follow-up: YES NO (Check one) Follow-up Date: _____

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Establishment: Grace Fellowship Church

Establishment #: 25 012

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

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 CFPN 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#): Cheyenne Wheatley

Cheyenne Wheatley
23191366 - ServSafe
Exp. 1/2028

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.
	According to the person-in-charge, TCS food is only prepared/served when the person-in-charge is on the premises.
	Please note this establishment does not have scheduled events offering food/drink to the public at this time.
	This facility is on the NCPWS program and must routinely collect water samples as required.

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