

Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations 0		Date 11/6/2025																																																																																																																																																																																																																																																				
			Number of Repeat Risk Factor/ Intervention Violations 0		Time In 12:15 PM																																																																																																																																																																																																																																																				
Establishment Minonk Township Food Pantry			Phone	Email																																																																																																																																																																																																																																																					
Address 670 N. Chestnut Street		City/State Minonk, IL	ZIP Code 61760																																																																																																																																																																																																																																																						
License/Permit # 25 023		Permit Holder Minonk Township Food Pantry	Purpose of Inspection Routine	Risk Category III																																																																																																																																																																																																																																																					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																																																																																																																																																																									
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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																																																																																																																																																																																																																																																									
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39		Contamination is prevented during food preparation, storage, and display.																																																																																																																																																																																																																																																							
40		Personal cleanliness.																																																																																																																																																																																																																																																							
41		Wiping cloths: properly used and stored.																																																																																																																																																																																																																																																							
42		Washing fruits, vegetables, and other plant food.																																																																																																																																																																																																																																																							
Proper Use of Utensils																																																																																																																																																																																																																																																									
43		In-use utensils: properly stored.																																																																																																																																																																																																																																																							
#	X	Compliance Status	COS	R																																																																																																																																																																																																																																																					
Proper Use of Utensils (continued)																																																																																																																																																																																																																																																									
44		Utensils, equipment, and linens: properly stored, dried, and handled.																																																																																																																																																																																																																																																							
45		Single use/single service articles are properly stored and used.																																																																																																																																																																																																																																																							
46		Gloves used properly.																																																																																																																																																																																																																																																							
Utensils, Equipment, and Vending																																																																																																																																																																																																																																																									
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.																																																																																																																																																																																																																																																							
48		Warewashing facilities: Installed, maintained, and used; test strips.																																																																																																																																																																																																																																																							
49		Non-food contact surfaces are clean.																																																																																																																																																																																																																																																							
Physical Facilities																																																																																																																																																																																																																																																									
50		Hot and cold water available; adequate pressure.																																																																																																																																																																																																																																																							
51		Plumbing installed; proper backflow devices.																																																																																																																																																																																																																																																							
52		Sewage and wastewater properly disposed.																																																																																																																																																																																																																																																							
53		Toilet facilities: properly constructed, supplied, and cleaned.																																																																																																																																																																																																																																																							
54		Garbage and refuse are properly disposed; facilities are maintained.																																																																																																																																																																																																																																																							
55		Physical facilities installed, maintained, and cleaned.																																																																																																																																																																																																																																																							
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 CFPN 410 ILCS 625/3.07 (rest. only).																																																																																																																																																																																																																																																							
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).																																																																																																																																																																																																																																																							

Person in Charge (Signature)

David Wallen

Date:

11/6/2025

Inspector (Signature)

Paul Wilkins

(E)

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

Food Establishment Inspection Report

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Establishment: Minonk Township Food Pantry

Establishment #: 25 023

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS

NOTES

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

Facility is still classified as a Category III food establishment

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.

CFPM Verification (name, expiration date, ID#): Paul Vallow

HACCP Topic: TCS food cold-holding temperature requirements, proper chemical storage requirements, 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.

Food Establishment Inspection Report

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Establishment: Minonk Township Food Pantry Establishment #: 25 023