

# Food Establishment Inspection Report

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|   |  |   |                      |
|---|--|---|----------------------|
| Local Health Department and Address<br>Woodford County Health Department<br>1831 S. Main Street<br>Eureka, IL 61530 |  | Number of Risk Factor/ Intervention Violations<br><b>0</b>        | Date<br>1/30/2026    |
|   |  | Number of Repeat Risk Factor/ Intervention Violations<br><b>0</b> | Time In<br>10:25 AM  |
|   |  |   | Time Out<br>11:50 AM |
| Establishment<br>Carle Eureka Hospital kitchen  | Phone<br>(309) 467-2371                | Email   |                      |
| Address<br>101 S. Major Street  |  | City/State<br>Eureka, IL  | ZIP Code<br>61530    |
| License/Permit #<br>26 009  | Permit Holder<br>Carle Eureka Hospital | Purpose of Inspection<br>Routine                                  | Risk Category<br>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.<br>Public health interventions are control measures to prevent foodborne illness or injury. |  |                        |  |  |  |                     |  |

| #  | Compliance Status |  | COS | R |
|--|-------------------|--|-----|---|
| <b>Supervision</b>                       |                   |  |     |   |
| 1  | IN                | Person in charge present, demonstrates knowledge, and performs duties.                           |     |   |
| 2  | IN                | Certified Food Protection Manager (CFPM).  |     |   |
| <b>Employee Health</b>                   |                   |  |     |   |
| 3  | IN                | Management, food employee, and conditional employee; knowledge, responsibilities, and reporting. |     |   |
| 4  | IN                | Proper use of restriction and exclusion.   |     |   |
| 5  | IN                | Procedures for responding to vomiting and diarrhea events.                                       |     |   |
| <b>Good Hygienic Practices</b>           |                   |  |     |   |
| 6  | IN                | Proper eating, tasting, drinking, or tobacco product use.  |     |   |
| 7  | IN                | No discharge from eyes, nose, and mouth.   |     |   |
| <b>Preventing Contamination by Hands</b> |                   |  |     |   |
| 8  | IN                | Hands clean and properly washed.   |     |   |
| 9  | IN                | No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.     |     |   |
| 10                                       | IN                | Adequate handwashing sinks are properly supplied and accessible.                                 |     |   |
| <b>Approved Source</b>                   |                   |  |     |   |
| 11                                       | IN                | Food obtained from an approved source.   |     |   |
| 12                                       | N/O               | Food received at the proper temperature.   |     |   |
| 13                                       | IN                | Food in good condition, safe, and unadulterated.   |     |   |
| 14                                       | N/A               | Required records available: molluscan shellfish identification, and parasite destruction.        |     |   |

| #  | Compliance Status |  | COS | R |
|--|-------------------|--|-----|---|
| <b>Protection from Contamination</b>             |                   |  |     |   |
| 15   | IN                | Food is separated and protected.   |     |   |
| 16   | IN                | Food-contact surfaces; cleaned and sanitized.                                      |     |   |
| 17   | IN                | Proper disposition of returned, previously served, reconditioned, and unsafe food. |     |   |
| <b>Time/Temperature Control for Safety</b>       |                   |  |     |   |
| 18   | IN                | Proper cooking time and temperatures.  |     |   |
| 19   | N/O               | Proper reheating procedures for hot holding.                                       |     |   |
| 20   | N/O               | Proper cooling time and temperature.   |     |   |
| 21   | IN                | Proper hot holding temperatures.   |     |   |
| 22   | IN                | Proper cold holding temperatures.  |     |   |
| 23   | IN                | Proper date marking and disposition.   |     |   |
| 24   | N/A               | Time as a Public Health Control; procedures and records.                           |     |   |
| <b>Consumer Advisory</b>                         |                   |  |     |   |
| 25   | N/A               | Consumer advisory is provided for raw/undercooked food.                            |     |   |
| <b>Highly Susceptible Populations</b>            |                   |  |     |   |
| 26   | IN                | Pasteurized foods are used; prohibited foods are not offered.                      |     |   |
| <b>Food/Color Additives and Toxic Substances</b> |                   |  |     |   |
| 27   | N/A               | Food additives: approved and properly used.  |     |   |
| 28   | IN                | Toxic substances are properly identified, stored and used.                         |     |   |
| <b>Conformance with Approved Procedures</b>      |                   |  |     |   |
| 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 |
|---|---|--|-----|---|
| <b>Safe Food and Water</b>              |   |  |     |   |
| 30                                      |   | Pasteurized eggs are used where required.                                    |     |   |
| 31                                      |   | Water and ice from an approved source.                                       |     |   |
| 32                                      |   | Variance obtained for specialized processing methods.                        |     |   |
| <b>Food Temperature Control</b>         |   |  |     |   |
| 33                                      |   | Proper cooling methods are used; adequate equipment for temperature control. |     |   |
| 34                                      |   | Plant food properly cooked for hot holding.                                  |     |   |
| 35                                      |   | Approved thawing methods used.   |     |   |
| 36                                      |   | Thermometers are provided and accurate.                                      |     |   |
| <b>Food Identification</b>              |   |  |     |   |
| 37                                      |   | Food properly labeled; original container.                                   |     |   |
| <b>Prevention of Food Contamination</b> |   |  |     |   |
| 38                                      |   | Insects, rodents, and animals not present.                                   |     |   |
| 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.                            |     |   |
| <b>Proper Use of Utensils</b>           |   |  |     |   |
| 43                                      |   | In-use utensils: properly stored.  |     |   |

| #  | X | Compliance Status   | COS | R |
|--|---|---|-----|---|
| <b>Proper Use of Utensils (continued)</b>  |   |   |     |   |
| 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.   |     |   |
| <b>Utensils, Equipment, and Vending</b>    |   |   |     |   |
| 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.  |     |   |
| <b>Physical Facilities</b>                 |   |   |     |   |
| 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.                               |     |   |
| <b>Food Handler and Allergen Awareness</b> |   |   |     |   |
| 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) Michelle R. Blanton Date: 1/30/2026

Inspector (Signature) Paul Wilkins (E) Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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Establishment: Carle Eureka Hospital kitchen

Establishment #: 26 009

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: 400

Heat: 184

## TEMPERATURE OBSERVATIONS

| Item/Location             | Temp | Item/Location         | Temp | Item/Location | Temp |
|---------------------------|------|-----------------------|------|---------------|------|
| Grilled cheese/flattop    | 165  | Diced honeydew/WIC    | 35   |               |      |
| Vegetable soup/steamer    | 182  | Diced cantaloupe/WIC  | 36   |               |      |
| Hamburger/flattop         | 197  | Cut lettuce salad/WIC | 36   |               |      |
| Macaroni & cheese/steamer | 170  | Cottage cheese/WIC    | 38   |               |      |
| Green beans/steamer       | 178  | 1/2 pint milk/WIC     | 35   |               |      |
| Salmon/steamer            | 170  | Ham/WIC               | 37   |               |      |
|                           |      | Turkey/WIC            | 37   |               |      |
|                           |      | Sliced cheese/WIC     | 35   |               |      |

## 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

WCHD provides free food safety in-services to establishments & their staff

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#):** Michelle Martel

|  |   |  |   |
|--|---|--|---|
| Amanda Cox<br>28577309 - ServSafe<br>Exp. 1/2031 | Eunha Chung<br>24302233 - ServSafe<br>Exp. 7/2028 | Ariel Nieves<br>25692560 - ServSafe<br>Exp. 5/2029 | Michelle Martel<br>24277142 - ServSafe<br>Exp. 7/2028 |
|--|---|--|---|

**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.  |
|             | Observed temperature log sheet documentation of internal temperatures of TCS foods, refrigeration units, and dishwasher final rinse temperatures |
|             |  |
|             |  |

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[illegible]