

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	1/30/2026
			Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:25 AM
Establishment	Carle Eureka Hospital kitchen	Phone (309) 467-2371	Email			
Address 101 S. Major Street		City/State Eureka, IL	ZIP Code 61530			
License/Permit # 26 009		Permit Holder Carle Eureka Hospital	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			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				
Supervision											
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				19	N/O	Proper reheating procedures for hot holding.					
6	IN	Proper eating, tasting, drinking, or tobacco product use.		20	N/O	Proper cooling time and temperature.					
7	IN	No discharge from eyes, nose, and mouth.		21	IN	Proper hot holding temperatures.					
Preventing Contamination by Hands				22	IN	Proper cold holding temperatures.					
8	IN	Hands clean and properly washed.		23	IN	Proper date marking and disposition.					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		24	N/A	Time as a Public Health Control; procedures and records.					
10	IN	Adequate handwashing sinks are properly supplied and accessible.		Consumer Advisory							
Approved Source											
11	IN	Food obtained from an approved source.		25	N/A	Consumer advisory is provided for raw/undercooked food.					
12	N/O	Food received at the proper temperature.		Highly Susceptible Populations							
13	IN	Food in good condition, safe, and unadulterated.		26	IN	Pasteurized foods are used; prohibited foods are not offered.					
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		Food/Color Additives and Toxic Substances							
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	#	X	Compliance Status	COS	R		
Safe Food and Water											
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				51		Plumbing installed; proper backflow devices.					
38		Insects, rodents, and animals not present.		52		Sewage and wastewater properly disposed.					
39		Contamination is prevented during food preparation, storage, and display.		53		Toll facilities: properly constructed, supplied, and cleaned.					
40		Personal cleanliness.		54		Garbage and refuse are properly disposed; facilities are maintained.					
41		Wiping cloths: properly used and stored.		55		Physical facilities installed, maintained, and cleaned.					
42		Washing fruits, vegetables, and other plant food.		56		Adequate ventilation and lighting; designated areas used.					
Proper Use of Utensils											
43		In-use utensils: properly stored.		Food Handler and Allergen Awareness							
Person in Charge (Signature)											
Inspector (Signature)											

Follow-up: YES NO (Check one) Follow-up Date: 1/30/2026

Person in Charge (Signature)

Michelle R. Winters

Inspector (Signature)

Paul Wilkins E

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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 28577309 - ServSafe Exp. 1/2031	Eunha Chung 24302233 - ServSafe Exp. 7/2028	Ariel Nieves 25692560 - ServSafe Exp. 5/2029	Michelle Martel 24277142 - ServSafe Exp. 7/2028
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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.
	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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