

# Food Establishment Inspection Report

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|                                                                                                                                          |                   |                                                                                                  |                                                       |                                 |                                            |                                                                                         |                                                                                    |     |     |   |  |  |
|------------------------------------------------------------------------------------------------------------------------------------------|-------------------|--------------------------------------------------------------------------------------------------|-------------------------------------------------------|---------------------------------|--------------------------------------------|-----------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|-----|-----|---|--|--|
| Local Health Department and Address Woodford County Health Department<br>1831 S. Main Street<br>Eureka, IL 61530                         |                   |                                                                                                  | Number of Risk Factor/ Intervention Violations        |                                 | 1                                          | Date                                                                                    | 1/20/2026                                                                          |     |     |   |  |  |
|                                                                                                                                          |                   |                                                                                                  | Number of Repeat Risk Factor/ Intervention Violations |                                 | 0                                          | Time In                                                                                 | 10:35 AM                                                                           |     |     |   |  |  |
| Establishment Eureka College - Dickinson Commons                                                                                         |                   |                                                                                                  | Phone (309) 467-6358                                  |                                 | Email                                      |                                                                                         |                                                                                    |     |     |   |  |  |
| Address 300 E. College Avenue                                                                                                            |                   | City/State Eureka, IL                                                                            |                                                       |                                 | ZIP Code 61530                             |                                                                                         |                                                                                    |     |     |   |  |  |
| License/Permit # 26 073                                                                                                                  |                   | Permit Holder Quest Food Management Services LLC                                                 |                                                       | Purpose of Inspection Routine   |                                            | Risk Category I                                                                         |                                                                                    |     |     |   |  |  |
| <b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>                                                                    |                   |                                                                                                  |                                                       |                                 |                                            |                                                                                         |                                                                                    |     |     |   |  |  |
| 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.                                      |     |     |   |  |  |
| <b>Employee Health</b>                                                                                                                   |                   |                                                                                                  |                                                       |                                 |                                            |                                                                                         |                                                                                    |     |     |   |  |  |
| 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.                                                         |                                                       |                                 | <b>Time/Temperature Control for Safety</b> |                                                                                         |                                                                                    |     |     |   |  |  |
| 5                                                                                                                                        | IN                | Procedures for responding to vomiting and diarrheal events.                                      |                                                       |                                 | 18                                         | IN                                                                                      | Proper cooking time and temperatures.                                              |     |     |   |  |  |
| <b>Good Hygienic Practices</b>                                                                                                           |                   |                                                                                                  |                                                       |                                 |                                            |                                                                                         |                                                                                    |     |     |   |  |  |
| 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                                         | IN                                                                                      | Proper cooling time and temperature.                                               |     |     |   |  |  |
| <b>Preventing Contamination by Hands</b>                                                                                                 |                   |                                                                                                  |                                                       |                                 |                                            |                                                                                         |                                                                                    |     |     |   |  |  |
| 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.                                               |     |     |   |  |  |
| <b>Approved Source</b>                                                                                                                   |                   |                                                                                                  |                                                       |                                 |                                            |                                                                                         |                                                                                    |     |     |   |  |  |
| 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.                                                         |                                                       |                                 | <b>Consumer Advisory</b>                   |                                                                                         |                                                                                    |     |     |   |  |  |
| 13                                                                                                                                       | OUT               | Food in good condition, safe, and unadulterated.                                                 | X                                                     |                                 | 25                                         | N/A                                                                                     | Consumer advisory is provided for raw/undercooked food.                            |     |     |   |  |  |
| 14                                                                                                                                       | N/A               | Required records available: molluscan shellfish identification, and parasite destruction.        |                                                       |                                 | <b>Highly Susceptible Populations</b>      |                                                                                         |                                                                                    |     |     |   |  |  |
| <b>GOOD RETAIL PRACTICES</b>                                                                                                             |                   |                                                                                                  |                                                       |                                 |                                            |                                                                                         |                                                                                    |     |     |   |  |  |
| 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                                          | # X Compliance Status                                                                   |                                                                                    |     | COS | R |  |  |
|                                                                                                                                          |                   | Safe Food and Water                                                                              |                                                       |                                 |                                            | Proper Use of Utensils (continued)                                                      |                                                                                    |     |     |   |  |  |
| 30                                                                                                                                       |                   | Safe Food and Water                                                                              |                                                       |                                 | 44                                         | Utensils, equipment, and linens: properly stored, dried, and handled.                   |                                                                                    |     |     |   |  |  |
| 31                                                                                                                                       |                   | Safe Food and Water                                                                              |                                                       |                                 | 45                                         | Single use/single service articles are properly stored and used.                        |                                                                                    |     |     |   |  |  |
| 32                                                                                                                                       |                   | Safe Food and Water                                                                              |                                                       |                                 | 46                                         | Gloves used properly.                                                                   |                                                                                    |     |     |   |  |  |
| <b>Food Temperature Control</b>                                                                                                          |                   |                                                                                                  |                                                       |                                 |                                            |                                                                                         |                                                                                    |     |     |   |  |  |
| 33                                                                                                                                       |                   | Food Temperature Control                                                                         |                                                       |                                 | <b>Utensils, Equipment, and Vending</b>    |                                                                                         |                                                                                    |     |     |   |  |  |
| 34                                                                                                                                       |                   | Food Temperature Control                                                                         |                                                       |                                 | 47                                         | Food and non-food contact surfaces cleanable, properly designed, constructed, and used. |                                                                                    |     |     |   |  |  |
| 35                                                                                                                                       |                   | Food Temperature Control                                                                         |                                                       |                                 | 48                                         | Warewashing facilities: installed, maintained, and used; test strips.                   |                                                                                    |     |     |   |  |  |
| 36                                                                                                                                       |                   | Food Temperature Control                                                                         |                                                       |                                 | 49                                         | Non-food contact surfaces are clean.                                                    |                                                                                    |     |     |   |  |  |
| <b>Food Identification</b>                                                                                                               |                   |                                                                                                  |                                                       |                                 |                                            |                                                                                         |                                                                                    |     |     |   |  |  |
| 37                                                                                                                                       | X                 | Food Identification                                                                              |                                                       |                                 | <b>Physical Facilities</b>                 |                                                                                         |                                                                                    |     |     |   |  |  |
| Food properly labeled; original container.                                                                                               |                   |                                                                                                  |                                                       | X                               | 50                                         | Hot and cold water available; adequate pressure.                                        |                                                                                    |     |     |   |  |  |
| <b>Prevention of Food Contamination</b>                                                                                                  |                   |                                                                                                  |                                                       |                                 |                                            |                                                                                         |                                                                                    |     |     |   |  |  |
| 38                                                                                                                                       |                   | Prevention of Food Contamination                                                                 |                                                       |                                 | 51                                         | Plumbing installed; proper backflow devices.                                            |                                                                                    |     |     |   |  |  |
| 39                                                                                                                                       | X                 | Prevention of Food Contamination                                                                 |                                                       |                                 | 52                                         | Sewage and wastewater properly disposed.                                                |                                                                                    |     |     |   |  |  |
| 40                                                                                                                                       |                   | Prevention of Food Contamination                                                                 |                                                       |                                 | 53                                         | Toilet facilities: properly constructed, supplied, and cleaned.                         |                                                                                    |     |     |   |  |  |
| 41                                                                                                                                       |                   | Prevention of Food Contamination                                                                 |                                                       |                                 | 54                                         | Garbage and refuse are properly disposed; facilities are maintained.                    |                                                                                    |     |     |   |  |  |
| 42                                                                                                                                       |                   | Prevention of Food Contamination                                                                 |                                                       |                                 | 55                                         | Physical facilities installed, maintained, and cleaned.                                 |                                                                                    |     |     |   |  |  |
| <b>Proper Use of Utensils</b>                                                                                                            |                   |                                                                                                  |                                                       |                                 |                                            |                                                                                         |                                                                                    |     |     |   |  |  |
| 43                                                                                                                                       |                   | Proper Use of Utensils                                                                           |                                                       |                                 | 56                                         | Adequate ventilation and lighting; designated areas used.                               |                                                                                    |     |     |   |  |  |
| <b>Food Handler and Allergen Awareness</b>                                                                                               |                   |                                                                                                  |                                                       |                                 |                                            |                                                                                         |                                                                                    |     |     |   |  |  |
| 57                                                                                                                                       |                   | Food Handler and Allergen Awareness                                                              |                                                       |                                 |                                            |                                                                                         |                                                                                    |     |     |   |  |  |
| 58                                                                                                                                       |                   | Food Handler and Allergen Awareness                                                              |                                                       |                                 |                                            |                                                                                         |                                                                                    |     |     |   |  |  |
| 59                                                                                                                                       |                   | Food Handler and Allergen Awareness                                                              |                                                       |                                 |                                            |                                                                                         |                                                                                    |     |     |   |  |  |

Person in Charge (Signature)

*A. L.*

Date:

1/20/2026

Inspector (Signature)

*Paul Wilkins*

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

# Food Establishment Inspection Report

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Establishment: Eureka College - Dickinson Commons

Establishment #: 26 073

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Smartpower

PPM: 272-700

Heat: 180

## TEMPERATURE OBSERVATIONS

| Item/Location                    | Temp | Item/Location               | Temp | Item/Location                      | Temp |
|----------------------------------|------|-----------------------------|------|------------------------------------|------|
| Hamburgers/hot holding           | 136  | Milk/WIC                    | 38   | Cole slaw/cold well                | 40   |
| Chicken sliders/hot holding      | 148  | Gluten free pasta salad/WIC | 36   | Vanilla ice milk/soft serve unit   | 37   |
| Enchilada/steam well             | 189  | Sliced cheese/RIC prep      | 39   | Chocolate ice milk/soft serve unit | 35   |
| Spanish rice/steam well          | 156  | Sour cream/cold well        | 40   | Diced eggs-cooling/salad bar       | 43   |
| Macaroni & cheese/steam well     | 176  | Salsa-cooling/cold well     | 62   | Cottage cheese/salad bar           | 41   |
| Pasta/steam well                 | 167  | Ham/cold well               | 41   | Cut melon/salad bar                | 40   |
| Pizza/hot holding                | 147  | Turkey/cold well            | 37   | Sliced tomatoes/salad bar          | 40   |
| Chicken enchilada soup/salad bar | 176  | Sliced tomatoes/cold well   | 40   | Cut melon/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

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#): Greg Wilson

|                                                    |                                                              |                                                               |                                                              |
|----------------------------------------------------|--------------------------------------------------------------|---------------------------------------------------------------|--------------------------------------------------------------|
| Greg Wilson<br>26687658 - ServSafe<br>Exp. 12/2029 | Deanna Davidson<br>4574197 - Always Food Safe<br>Exp. 1/2030 | Charmaine Uphoff<br>4575255 - Always Food Safe<br>Exp. 1/2030 | Kimberly Howell<br>4575240 - Always Food Safe<br>Exp. 1/2030 |
|----------------------------------------------------|--------------------------------------------------------------|---------------------------------------------------------------|--------------------------------------------------------------|

HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, employee health

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.                                                                                                                                                                                                                                                                |
|-------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 13          | 3-202.15 (Pf) Observed in dry storage room dented can of Campbell's tomato soup on can rack shelf. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Dented can removed from can rack shelf by person-in-charge during inspection. |
| 37          | 3-602.11 (C) Observed by soft serve ice cream machine dry food substances without name identifying contents on containers or sneeze guard and at salad bar multiple food items without name identifying contents on sneeze guard or containers. Bulk food that is available for consumer self-dispensing shall be prominently                  |

## Food Establishment Inspection Report

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Establishment: Eureka College - Dickinson Commons Establishment #: 26 073