

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	0	Date	06/14/2021
Establishment Heritage Health of Minonk		License/Permit #	21 064	Time In	10:35 AM
Street Address 201 Locust Street		No. of Repeat Risk Factor/Intervention Violations		0	
City/State Minonk, IL		ZIP Code	61760	Time Out	12:00 PM
		Permit Holder	Heritage Operations Group LLC		
		Purpose of Inspection		Risk Category	
		Routine Inspection		I	

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 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 separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
Employee Health					Time/Temperature Control for Safety				
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			18	N/O	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco 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					Highly Susceptible Populations				
8	In	Hands clean and properly washed			22	In	Pasteurized foods used; prohibited foods not offered		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Food/Color Additives and Toxic Substances				
10	In	Adequate handwashing sinks properly supplied and accessible			27	N/A	Food additives: approved and properly used		
Approved Source					28	In	Toxic substances properly identified, stored, and used		
11	In	Food obtained from approved source			Conformance with Approved Procedures				
12	N/O	Food received at proper temperature			29	N/A	Compliance with variance/specialized process/HACCP		
13	In	Food in good condition, safe, and unadulterated			GOOD RETAIL PRACTICES				
14	N/A	Required records available: shellstock tags, parasite destruction			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation				

Compliance Status			COS	R	Compliance Status			COS	R
Safe Food and Water					Proper Use of Utensils				
30		Pasteurized eggs used where required			43		In-use utensils: properly stored		
31		Water and ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled		
32		Variance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored and used		
Food Temperature Control					Utensils, Equipment and Vending				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding			Physical Facilities				
35		Approved thawing methods used			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
36		Thermometers provided & accurate			48		Warewashing facilities: installed, maintained, & used; test strips		
Food Identification					49	X	Non-food contact surfaces clean		
37		Food properly labeled; original container			Employee Training				
Prevention of Food Contamination					50		Hot and cold water available; adequate pressure		
38		Insects, rodents, and animals not present			51		Plumbing installed; proper backflow devices		
39		Contamination prevented during food preparation, storage and display			52		Sewage and waste water properly disposed		
40		Personal cleanliness			53		Toilet facilities: properly constructed, supplied, & cleaned		
41		Wiping cloths: properly used and stored			54		Garbage & refuse properly disposed; facilities maintained		
42		Washing fruits and vegetables			55		Physical facilities installed, maintained, and clean		
					56	X	Adequate ventilation and lighting; designated areas used		
					57		All food employees have food handler training		
					58		Allergen training as required		

Food Establishment Inspection Report

Establishment: Heritage Health of Minonk

Establishment #: 21 064

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 185

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Baked ham/steam table	204		Milk/RIC	38			
Scalloped potatoes/steam table	202		Sliced cheese/RIC	39			
			Shredded cheese/RIC	38			
			Cut watermelon/RIC	37			
			Diced chicken/RIC basement	41			

OBSERVATIONS AND CORRECTIVE ACTIONS

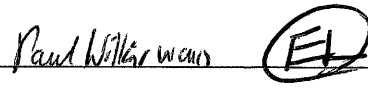
Item Number	Violations cited in this report must be corrected within the time frames below.
49	4-602.13 (C) Observed in kitchen on pass-through window ledge box fan (Lasko) front and rear grill covers soiled with accumulated dust and debris. Clean all non-food contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in kitchen ceiling-mounted HVAC unit bottom grill cover soiled with accumulated dust and debris. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.
56	6-303.11 (C) Observed in basement fluorescent light fixture by RIC and shelving not functioning and lighting insufficient for that area. Light intensity shall be at least 10 foot candles (108 lux) 30 inches above the floor in walk-in refrigeration units and dry food storage areas & other areas during periods of cleaning and at least 20 foot candles (215 lux) in areas where food is provided for consumer self-service or where fresh produce or packaged foods are sold or offered for consumption; inside equipment such as reach-in and under-counter refrigeration units; and in areas used for handwashing, warewashing, and equipment and utensil storage, and in restrooms. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Jackie Zivney

Jackie Zivney 21435856 - NRFSP Exp. 2/2023	Amber Stufflebeam 21321963 - NRFSP Exp. 3/2022	Janet Muncy 21509826 - NRFSP Exp. 9/2023	Billie Stokowski 21500117 - NRFSP Exp. 8/2023
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HACCP Topic: TCS food date marking requirements, no bare hand contact with ready-to-eat food, wearing masks

 CFM
Person in Charge (Signature) Jun 14, 2021
Date

Inspector (Signature)  Follow-up: Yes No (Check one) Follow-up Date: _____

