

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	1	Date	12/10/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:35 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Woodford County Jail kitchen	21 015	Consolidated Correctional Foods	I		
Street Address		Purpose of Inspection			
111 E. Court Street		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	61530				

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			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	Out			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	In		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	In		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A		
Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R		Compliance with variance/specialized process/HACCP			
				Proper Use of Utensils			
				43			
				In-use utensils: properly stored			
				44			
				Utensils, equipment & linens: properly stored, dried, & handled			
				45			
				Single-use/single-service articles: properly stored and used			
				46			
				Gloves used properly			
				Utensils, Equipment and Vending			
				47	X		X
				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
				48			
				Warewashing facilities: installed, maintained, & used; test strips			
				49			
				Non-food contact surfaces clean			
				Physical Facilities			
				50			
				Hot and cold water available; adequate pressure			
				51	X		
				Plumbing installed; proper backflow devices			
				52			
				Sewage and waste water properly disposed			
				53			
				Toilet facilities: properly constructed, supplied, & cleaned			
				54			
				Garbage & refuse properly disposed; facilities maintained			
				55	X		
				Physical facilities installed, maintained, and clean			
				56			
				Adequate ventilation and lighting; designated areas used			
				Employee Training			
				57			
				All food employees have food handler training			
				58			
				Allergen training as required			

Food Establishment Inspection Report

Establishment: Woodford County Jail kitchen

Establishment #: 21 015

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 191

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Carrots/stove	179		Milk/WIC	41	
Cheeseburger casserole/oven	155		Precooked hamburger/WIC	41	
			Sliced cheese/WIC	39	
			Shredded cheese/WIC	39	
			Chicken patties/WIC	41	
			Meat macaroni/WIC	41	
			Pinto beans/WIC	41	
			Meatloaf/WIC	41	
			Cheeseburger casserole-cooling	135	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only the person-in-charge has current CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge must have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in kitchen yellow food substance and brown food substance in clear plastic bags without name identifying contents on bags. Identify food storage containers with common name of the food. Yellow food substance was chicken base and brown food substance was beef base according to person-in-charge and labeled by person-in-charge during inspection.
47	4-101.11 (P) Observed in WIC raw meat stored in unapproved black garbage bags not recognized as a safe material for food-contact. Provide materials that are safe, durable, corrosion-resistant, nonabsorbent and NSF/ANSI approved. Black garbage bags removed as a cover by person-in-charge during inspection.
51	5-205.15 (C) Observed in warewashing room hand washing sink wastewater pipe missing and not attached. Plumbing shall be maintained in good repair in accordance with the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in WIF accumulated condensation ice on floor and on condenser unit and in WIC accumulated raw meat liquid dripping on floor from shallow baking pans. Physical facilities shall be cleaned as often as necessary to keep them clean.

CFPM Verification (name, expiration date, ID#): Rebecca Bramlett

Rebecca Bramlett 20370469 - ServSafe Exp. 3/2026			
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HACCP Topic: TCS food date marking requirements, employee health policy requirements, wearing masks

Rebecca Bramlett

Person in Charge (Signature)

Dec 10, 2021

Date

Paul Wilson

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Woodford County Jail kitchen

Establishment #: 21 015

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	Provide deeper pans to keep raw meat liquid from draining out of the storage pan. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge must have CFPM certification and be on the premises during all hours of operation
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2022
	Food handler certification is required for all food employees who do not already have CFPM certification. "Food employee" means an individual working with unpackaged food food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees and valid for three (3) years from date of issuance.
	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 must be posted at entrances & exits; no vaping or e-cig use in food preparation area, warewashing area, or storage areas of food establishment.
	Observed temperature log sheets for refrigeration units, TCS food cooking temperatures, and final rinse temperature of mechanical warewashing machine.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees not wearing masks at time of inspection

Rebecca Bramlett
Person in Charge (Signature)

Dec 10, 2021
Date

Paul Wilkin, WCHD
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____