

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 04/26/2022
Establishment Heritage Health of MInonk		License/Permit # 22 103	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 201 Locust Street		Permit Holder Heritage Operations Group LLC	Risk Category I
City/State MInonk, IL		ZIP Code 61760	Purpose of Inspection Routine Inspection

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							
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health							
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			Time/Temperature Control for Safety			
Proper use of restriction and exclusion				18	In		
5	In			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	N/O		
Good Hygienic Practices							
6	In			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	N/O		
7	In			Proper cooling time and temperature			
No discharge from eyes, nose, and mouth				21	In		
Preventing Contamination by Hands							
8	In			Proper hot holding temperatures			
Hands clean and properly washed				22	In		
9	In			Proper cold holding temperatures			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	In		
10	In			Proper date marking and disposition			
Adequate handwashing sinks properly supplied and accessible				24	N/A		
Approved Source							
11	In			Time as a Public Health Control; procedures & records			
Food obtained from approved source				Consumer Advisory			
12	N/O			25	N/A		
Food received at proper temperature				Consumer advisory provided for raw/undercooked food			
13	Out		X	Highly Susceptible Populations			
Food in good condition, safe, and unadulterated				26	In		
14	N/A			Pasteurized foods used; prohibited foods not offered			
Required records available: shellstock tags, 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 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							
30				Proper Use of Utensils			
Pasteurized eggs used where required				43			
31				In-use utensils: properly stored			
Water and ice from approved source				44			
32				Utensils, equipment & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				45			
Food Temperature Control							
33				Single-use/single-service articles: properly stored and used			
Proper cooling methods used; adequate equipment for temperature control				46			
34				Gloves used properly			
Plant food properly cooked for hot holding				Utensils, Equipment and Vending			
35				47	X		
Approved thawing methods used				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36				48			
Thermometers provided & accurate				Warewashing facilities: installed, maintained, & used; test strips			
Food Identification							
37				49			
Food properly labeled; original container				Non-food contact surfaces clean			
Prevention of Food Contamination							
38				Physical Facilities			
Insects, rodents, and animals not present				50			
39				Hot and cold water available; adequate pressure			
Contamination prevented during food preparation, storage and display				51			
40				Plumbing installed; proper backflow devices			
Personal cleanliness				52			
41				Sewage and waste water properly disposed			
Wiping cloths: properly used and stored				53			
42				Toilet facilities: properly constructed, supplied, & cleaned			
Washing fruits and vegetables				54			
				Garbage & refuse properly disposed; facilities maintained			
Employee Training							
57				Physical facilities installed, maintained, and clean			
All food employees have food handler training				56	X		
58				Adequate ventilation and lighting; designated areas used			
Allergen training as required							

Food Establishment Inspection Report

Establishment: Heritage Health of Minonk

Establishment #: 22 103

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 186

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Taco meat/steam table	167		Pureed fruit/preparation	54	
Taco bake/steam table	190		Cut lettuce/preparation	43	
Chicken/steam table	172		Milk/RIC	39	
Taco meat puree/steam table	158		Ham/RIC	39	
			Sliced cheese/RIC	40	
			Cut lettuce/RIC	40	
			Shredded cheese/RIC basement	41	
			Diced tomatoes/preparation	48	
			Shredded cheese/preparation	50	

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 kitchen storage room one (1) dented can of SunSource stewed tomatoes on can rack shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from can rack shelf by person-in-charge during inspection.
47	4-101.19 (C) Observed in kitchen cut lettuce stored in clear plastic container with outside corner edge damaged and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. 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 return air grill covered 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.

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

Jackie Zivney 21435856 - NRFSP Exp. 2/2023	Stephanie Podgorny 1342971 - Always Food Safe Exp. 4/2027	Jessie Frederick 1230853 - Always Food Safe Exp. 2/2027	Billie Stokowski 21500117 - NRFSP Exp. 8/2023
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HACCP Topic: TCS food date marking requirements, employee health requirements, wearing masks

_____ Apr 26, 2022
 Person In Charge (Signature) Date

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

