

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	08/17/2022
Establishment Eureka United Methodist Church		License/Permit #	22 085	Time In	8:15 AM
Street Address 208 N. Callender Street		No. of Repeat Risk Factor/Intervention Violations		0	
City/State Eureka, IL		ZIP Code	61530	Time Out	9:00 AM
		Permit Holder	Eureka United Methodist Church		
		Purpose of Inspection	Routine Inspection		
		Risk Category	II		

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/A	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/A	Consumer advisory provided for raw/undercooked food		
7	In	No discharge from eyes, nose, and mouth			Highly Susceptible Populations				
Preventing Contamination by Hands					Food/Color Additives and Toxic Substances				
8	In	Hands clean and properly washed			21	N/O	Pasteurized foods used; prohibited foods not offered		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Food additives: approved and properly used		
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Toxic substances properly identified, stored, and used		
Approved Source					Conformance with Approved Procedures				
11	In	Food obtained from approved source			24	N/A	Compliance with variance/specialized process/HACCP		
12	N/O	Food received at proper temperature			GOOD RETAIL PRACTICES				
13	In	Food in good condition, safe, and unadulterated			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
14	N/A	Required records available: shellstock tags, parasite destruction			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	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					Employee Training				
37		Food properly labeled; original container			49		Non-food contact surfaces clean		
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		Adequate ventilation and lighting; designated areas used		
					57		All food employees have food handler training		
					58		Allergen training as required		

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Establishment: Eureka United Methodist Church

Establishment #: 22 085

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium PPM: 200 Heat: N/O

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Yogurt/RIC	37		

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.

CFPM Verification (name, expiration date, ID#): Sandra Sylvester

Sandra Sylvester 21487683 - NRFSP Exp. 7/2023	Connie Sue Knepp 21800412 - NRFSP Exp. 2/2027	Renee Hinnen 21800413 - NRFSP Exp. 2/2027	Lynn Hinnen 21800414 - NRFSP Exp. 2/2027
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Sandra Sylvester Aug 17, 2022
 Person in Charge (Signature) Date

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

