

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
Prevent. Promote. Protect.  
Woodford County  
Health Department

1831 S. Main Street  
Eureka, IL 61530  
(309) 467-3064  
www.woodfordhealth.org

Permit No.: 18 032 H  
Telephone: 467-2371 x494017  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Advocate Eureka Hospital kitchen Owner/Agent: Advocate Eureka Hospital

Address: 101 S. Major Street City: Eureka ZIP Code: 61530

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked				
• 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	<b>GARBAGE AND REFUSE DISPOSAL</b>
2		1	Original Container, Properly Labeled	•20		4	Sanitization rinse: clean, temperature, concentration	34		1	
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted				
• 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	•35		4	<b>INSECT, RODENT ANIMAL CONTROL</b>
• 4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean				
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	<b>FLOORS, WALLS AND CEILINGS</b>
6		2	Potentially hazardous food properly thawed	25	X	1	Single-service articles, storage, dispensing	37		1	
• 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles				
8		2	Food protection during storage, preparation, display, service and transportation					<b>WATER</b>			
9		2	Handling of food (ice) minimized, methods	•27		5	Water source, safe: hot and cold under pressure	38		1	Lighting provided as required -- Fixtures shielded
10		1	Food (ice) dispensing utensils properly stored					<b>SEWAGE</b>			
• 11		5	Personnel with infections restricted	•28		4	Sewage and waste water disposal	39		1	Rooms and equipment - vented as required
• 12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	<b>DRESSING ROOMS</b>
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	41		5	Rooms clean, lockers provided, facilities clean
<b>FOOD EQUIPMENT AND UTENSILS</b>								<b>TOILET AND HAND-WASHING FACILITIES</b>			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•31		4	Number, convenient, accessible, designed, installed	42		1	Other Operations
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	43		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated								
17		1	Accurate thermometers, chemical test kits provided, gauge cock								

Temperature: Temp/PPM Chemical: Quat 200 ppm/Chlorine/Heat 186° F Hot Foods Green beans 167° F Cold Foods Yogurt 36° F  
 Manager Certification No. of: 14667607 - ServSafe Tomato soup 186° F Sliced turkey 38° F  
 Full-Time Employee: Ron Swiger Exp. Date 1/22 Chicken breast 195° F Sliced cheese 37° F  
French fries 211° F WIC, WIF, RIC, RIF - OK

Received by/Title Ron Swiger  
 (Signature of Owner or Representative)

Sanitation Score: 98 (100 minus demerits) Date: 29 January 2018

Time In: 10:50 a.m. Time Out: 12:00 p.m. Page 1 of 3 By Paul Wilbur Ward (EL)  
 (Sanitarian/Environmental Health Inspector)





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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 032 H

The following remarks supplement the inspection report of: Advocate Eureka Hospital kitchen  
(Establishment Name)

Date: 29 January 2018

Item	Code	Section	Inspection Remarks	Correct by
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F; reheat PHF to 165° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially after donning hair restraints and before using gloves – double hand washing required after using the restroom	
			- Pre-chill containers in WIC, WIF, RIC, or RIF to help keep potentially hazardous food 41° F or below; pre-chill ingredients to minimize the amount of time potentially hazardous food is in the temperature danger zone (4 hours maximum)	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Recommend continued documentation of temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher temperatures, etc., on a log sheet	
			- Protect food from possible consumer contamination by using sneeze guards, plate covers, and other effective means	
			- The temperature of instant dry cereal (oatmeal) after hot water has been added must be at least 135° F or above	
			- Quaternary ammonium: 200 ppm in 3 <sup>rd</sup> compartment of sink, immersion for 30 seconds; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	

Sanitarian/Environmental Health Inspector Paul Wilkins Weyers

These remarks have been explained to me and are understood ✓ Ron Swiger  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection