

- 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](http://www.woodfordhealth.org)

Permit No.: 18 155 H  
Telephone: 467-6357  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Eureka College Dickinson Commons Owner/Agent: Sodexo America LLC/Sodexo Campus Services

Address: 300 E. College Avenue 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	X C	5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
<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	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
*4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILINGS</b>			
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
*7		4	Unwrapped and potentially hazardous food not reserved, <b>CROSS CONTAMINATION</b>	26		2	No re-use of single-service articles	<b>LIGHTING</b>			
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>			
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal				
*11		5	Personnel with infections restricted					<b>PLUMBING</b>			
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	Rooms clean, lockers provided, facilities clean
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
<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	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
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	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated								
17		1	Accurate thermometers, chemical test kits provided, gauge cock								
								*45			Management personnel certified YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>
											Food handler certification -- food employees YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>

Temperature: Temp/PPM Chemical: Quat 200 ppm/Heat 182° F

Hot Foods Pollock 139° F

Cold Foods Tuna salad 38° F

Manager Certification No. of: 14405969 -- ServSafe

Creamy broccoli soup 170° F

Sliced chicken 39° F

Full-Time Employee: Deanna Davidson Exp. Date 11/21

Chicken nuggets 191° F

Sliced ham 40° F

Corn & grits 150° F

RIC, RIF, WIC, WIF -- OK

Received by/Title: \_\_\_\_\_

(Signature of Owner or Representative)

Sanitation Score: 94 (100 minus demerits)

Date: 25 January 2018

Time In: 9:50 a.m. Time Out: 11:25 a.m.

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By: Paul Wilbur Way (Signature)  
(Sanitarian/Environmental Health Inspector)





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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 155 H

The following remarks supplement the inspection report of: Eureka College Dickinson Commons  
(Establishment Name)

Date: 25 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 before using gloves and after donning hair restraints/caps -- double hand washing required after using the restroom	
			- Pre-chill containers in WIC, RIC, WIF, 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 documenting 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 and other effective means (clear plastic wrap, aluminum foil, waxed paper, etc.)	
			- Ensure food employees that are ill do not work in food service areas and are restricted to some other area of the establishment where there would be no danger of transmitting disease	

Sanitarian/Environmental Health Inspector Paul Wilkin, WCHD

These remarks have been explained to me and are understood Dean DeLuca  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection