

- 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.: 18 001 H
 Telephone: 467-5506
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Jacob's Ladder Child Care **Owner/Agent:** Eureka United Methodist Church
Address: 208 N. Callender 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
FOOD				18		1	Pre-flushed, scraped, soaked				
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	GARBAGE AND REFUSE DISPOSAL
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	
FOOD PROTECTION				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	INSECT, RODENT ANIMAL CONTROL
* 4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean				
5	X	1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	FLOORS, WALLS AND CEILINGS
6		2	Potentially hazardous food properly thawed	25		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					WATER			
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	38		1	LIGHTING
10		1	Food (ice) dispensing utensils properly stored					SEWAGE			
PERSONNEL				*28		4	Sewage and waste water disposal	39		1	VENTILATION
*11		5	Personnel with infections restricted					PLUMBING			
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	DRESSING ROOMS
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	
FOOD EQUIPMENT AND UTENSILS								TOILET AND HAND-WASHING FACILITIES			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	42		1	TOILET AND HAND-WASHING FACILITIES
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	
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated								
17		1	Accurate thermometers, chemical test kits provided, gauge cook								
								*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"/>

Temperatures: Temp/PPM Chemical: Quat 200 ppm/Heat 183° F Hot Foods Pasta 136° F Cold Foods Milk 41° F
Manager Certification No. of: 21236079 -- NRFSP Broccoli 172° F Cheeseburgers 40° F
Full-Time Employee: Rebecca Mathews Exp. Date 6/22 Pot roast 183° F Chicken nuggets 39° F
RIC, RIF – OK

Received by/Title Rebecca Mathews
 (Signature of Owner or Representative)

Sanitation Score: 98 (100 minus demerits)

Time In: 11:15 a.m. Time Out: 12:20 p.m.

Date: 20 February 2018

By Paul Walker (EL)
 (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 001 H

The following remarks supplement the inspection report of: Jacob's Ladder Child Care

(Establishment Name)

Date: 20 February 2018

Item	Code	Section	Inspection Remarks	Correct by
5			Observed in storage room RIF (Whirlpool) temperature measuring device damaged and not accurate to $\pm 3^{\circ}$ F.	NRI
23			Observed in kitchen by hand sink black pedestal fan (Lasko) with accumulated dust and debris on front and rear plastic grill covers.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food (concessions, grill, barbeque, steak-fry, cook-out, etc.) to the public, a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next certified food protection manager 8-hour class & exam offered @ WCHD: March 6 & 8, 2018	
			Certified food protection manager class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam (June 2018).	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have IL FSSM 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.	
		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 [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 – double hand washing after using the restroom	
			- Cool PHF from 135° F to 70° F within 2 hours, then from 70° F to 41° F within 4 more hours; use pre-chilled containers, ice baths, 4"pans filled to no more than 3" deep of food, etc., to decrease total time of cooling down procedure	
			- Quat sanitizing solution: 200 ppm at 3 rd compartment sink, immersion for 30 seconds 200 ppm for swabbing, moist-wipe cloth	
			- Heat: dishwasher – final rinse temperature = 180° F or above	
			- Make sure all containers of food are properly labeled w/ name and date & time of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

These remarks have been explained to me and are understood

Rebecca Amato
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection