

- 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

Report No.: 18 044 H
Telephone: 467-6068
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Noah's Ark Children's Center Owner/Agent: Maple Lawn Homes – Board of Directors

Address: 116 S. Clinton Drive 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	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
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	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	FLOORS, WALLS AND CEILING			
5	X	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	X	1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7	X C	4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	LIGHTING			
8		2	Food protection during storage, preparation, display, service and transportation					38		1	Lighting provided as required – Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	VENTILATION			
10		1	Food (ice) dispensing utensils properly stored					39		1	Rooms and equipment - vented as required
PERSONNEL				*28		4	Sewage and waste water disposal	DRESSING ROOMS			
*11		5	Personnel with infections restricted					40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	OTHER OPERATIONS			
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41	X C	5	Toxic items properly stored, labeled and used
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	43		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	44		1	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <u>X</u> NO _____
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification – food employees YES <u>X</u> NO _____

Temperature: Temp/PPM Chemical: Chlorine 100 ppm/200 ppm Hot Foods Peas 180° F Cold Foods Milk 40° F
 Manager Certification No. of: 12568055 – ServSafe Hot dogs 41° F
 Full-Time Employee: Shauna Brown Exp. Date 7/20 Watermelon spears 40° F
 RIC, RIF – OK

Received by/Title Shauna Brown (Signature of Owner or Representative)

Sanitation Score: 88 (100 minus demerits) Date: 21 March 2018

Time In: 11:00 a.m. Time Out: 12:15 p.m. Page 1 of 3 By Paul Walker Ward (EL) (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 044 H

The following remarks supplement the inspection report of: Noah's Ark Children's Center

(Establishment Name)

Date: 21 March 2018

Item	Code	Section	Inspection Remarks	Correct by
5			Observed temperature measuring device in RIC (Haier, black, downstairs, infant room) accurate to $\pm 3^{\circ}$ F not provided and conspicuous.	NRI REPEAT
7			Observed in RIC (upstairs, Whirlpool, across from kitchen) package of raw eggs stored on middle shelf above ready-to-eat food items (watermelon spears and yogurt). Raw eggs removed to bottom shelf by female food manager during inspection.	C
23			Observed accumulated condensation ice in RIF compartment of RIC (Haier, black, downstairs, infant room).	NRI
25			Observed in office box of single-service items (plastic spoons) stored uncovered in box on shelf.	NRI
41			Observed in office clean supplies/toxic items stored on top shelf above single-service items (napkins and plastic bags). Cleaning supplies/toxic items removed to bottom shelf by female food manager during inspection.	C
			Please note that children attending Noah's Ark Children's Center eat in their respective classrooms at this location. Food is prepared on-site in upstairs kitchen and multiple refrigerator/freezer units are located in the building for food storage.	
			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 outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), 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 class offered @ WCHD: July 16 & 18, 2018	
			Certified food protection manager class at U of I Extension - Woodford, Eureka: Call 309-467-3789 for class information or to register for the 8-hour class & exam (June 11 & 13, 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.	
			Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage must be posted at entrances & exits.	

Sanitarian/Environmental Health Inspector Paul Miller, WCHD

These remarks have been explained to me and are understood

Shauna Brown
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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		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 temperatures of food]	
			- Wash hands frequently at hand sink, especially before using plastic gloves – double hand washing after using restroom	
			- Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 10 seconds; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Keep refrigeration and freezing units stored on flooring that is smooth & easily cleanable, such as linoleum or tile	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- Store raw food below ready-to-eat food to prevent cross-contamination	

Sanitarian/Environmental Health Inspector Paul Walker Wang

These remarks have been explained to me and are understood

Shawna Brown
(Signature of Owner or Representative)

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