



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 168 H

The following remarks supplement the inspection report of: Tazewell-Woodford Head Start

(Establishment Name)

Date: 5 March 2018

Item	Code	Section	Inspection Remarks	Correct by
7			Observed in RIC (True, kitchen) three (3) cartons of raw eggs stored on slotted shelf above ready-to-eat food items (fruit, jelly, sauces, etc.). Cartons of raw eggs removed to bottom shelf by female food manager during inspection.	C
			Observed temperature log sheet noting internal temperatures of PHF/TTCS food.	
			Facility is still classified as a Category I, High Risk retail food service establishment. Restrooms are located southwest of the kitchen facility.	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, 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 class offered @ WCHD: Fall 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 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.	
			This facility (Roanoke Mennonite Church) is on the NCPWS program and must routinely collect water samples as required.	

Sanitarian/Environmental Health Inspector Paul Walker

Barbara Harris

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



Public Health
Prevent. Promote. Protect.

**Woodford County
Health Department**

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 168 H

The following remarks supplement the inspection report of: Tazewell-Woodford Head Start

(Establishment Name)

Date: 5 March 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 [use a clean and sanitized temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- 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	
			- Store employee items (cell phones, water bottles, drinks, food) on designated shelves to prevent contamination of equipment & food intended for consumption	
			- Pre-chill containers in freezing or refrigeration units that will store potentially hazardous foods for cold-holding.	
			- Pre-heat warming units in advance of placing food in them to ensure potentially hazardous food maintains required minimum internal temperature	
			- Label all containers of food (pans, squeeze bottles, etc.) with common name of food in container	

Sanitarian/Environmental Health Inspector

Paul Wilkey Wenz

Bianca Ranc

(Signature of Owner or Representative)

These remarks have been explained to me and are understood

NRI = Next Routine Inspection
C = Corrected During Inspection