



**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.: 18 036 H

The following remarks supplement the inspection report of: Woodford County Jail kitchen

(Establishment Name)

Date: 23 March 2018

Item	Code	Section	Inspection Remarks	Correct by
1			Observed in storage area on can rack shelf dented cans of Muy Fresco nacho cheese (1) and World Horizons pineapple tidbits (1). Dented cans removed from can rack shelf and placed into dented can area by female food manager during inspection.	C
2			Observed in kitchen along food cook line squeeze containers (2) of clear liquid and yellow liquid without name identifying contents on containers. Clear liquid was water and yellow liquid was oil, according to female food manager.	NRI
16			Observed on top of dishwasher accumulated debris and hard water deposits.	NRI
17			Observed chemical test kit to measure concentration of quaternary ammonium sanitizing solution not provided at facility at time of inspection.	NRI
20			Observed in kitchen under sink concentration of quaternary ammonium sanitizing solution in red sani-pail bucket less than 200 ppm. Solution discarded and new quaternary ammonium solution created. Recheck = 200 ppm - OK.	C
22			Observed exhaust hood filters above stove and griddle soiled w/ accumulated dust and debris.	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 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 8-hour class & exam offered @ WCHD: July 16 & 18, 2018	
			Certified food protection manager class at U of I Extension - Woodford: Call 309-467-3789 for more 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 certified food protection manager 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 Wilkins WCHD

These remarks have been explained to me and are understood

Megan Munn

(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 & sanitized food temperature measuring device with metal-stem to check internal temperatures of food; re-heat food to 165° F or higher within 2 hours before hot-holding at 135°F or above	
			- Wash hands frequently at hand sinks, especially before using gloves and after donning hair restraints/hair nets/beard restraints – double hand washing required after using the restroom	
			- Chlorine: 50-100 ppm in 3 rd compartment of sink, immersion for 10 seconds; 75° F 50-100 ppm in dishwasher – final rinse 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F -Heat: final rinse – dishwasher: 180° F or above -Quaternary ammonium: 200 ppm in 3 rd compartment of sink, immersion -- 30 seconds 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- 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	

Sanitarian/Environmental Health Inspector Paul Walker, WCA

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

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