$\boxtimes$	Food Service Establishment
	Retail Food Store
	Temporary
	Mobile



•30

32

1831 S. Main Street Eureka, IL 61530 (309) 467-3064 www.woodfordhealth.org

□ Original Inspection	
☐ Follow-up Inspection	
□ Other	

Telephone: 309-467-2375 x210

Permit No.: 18 036 H

## RETAIL FOOD SANITARY INSPECTION REPORT

Vame	of l	Esta	blishment: Woodford County Ja	il kitc	hen		Owner/Agent: Conso	lidate	d Co	orrec	tional Foods
Address: 111 E. Court Street					Çity: Eureka				<b>ZIP Code:</b> 61530		
Based Failure	on an	inspec rrect tl	tion this day, the items marked below identify ease violations within the time specified may re	violation sult in p	s of th	ne Illin ition u	ois Food, Drug and Cosmetic Act and/or the S nder the enforcement provisions of these acts.	anitary : • = Cri	inspec	tion La	aw and Rules promulgated under these acts. Requiring Immediate Correction.
Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
			FOOD	18		1	Pre-flushed, scraped, soaked				GARBAGE AND REFUSE DISPOSAL
• 1	X C	5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequat number, insect/rodent proof, frequency, clean
2	X	1	Original Container, Properly Labeled	•20	X C	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				INSECT, RODENT ANIMAL CONTROL
• 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	X	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	•35		4	Presence of insects/rodents - outer opening protected, no birds, turtles, other animals
• 4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean				FLOORS, WALLS AND CEILINGS
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, CROSS CONTAMINATION	26		2	No re-use of single-service articles				LIGHTING
8		2	Food protection during storage, preparation, display, service and transportation				WATER	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				SEWAGE	39		1	Rooms and equipment - vented as required
			PERSONNEL	•28		4	Sewage and waste water disposal				DRESSING ROOMS
•11		5	Personnel with infections restricted				PLUMBING	40		1	Rooms clean, lockers provided, facilities clean
•12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained				OTHER OPERATIONS

Cross-connection, back-siphonage,

TOILET AND HAND-

WASHING FACILITIES

Number, convenient, accessible, designed,

Toilet rooms enclosed, self-closing doors,

fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue

backflow

installed

provided, gauge cock			TES NO
Temperature: Temp/PPM Chemical: <u>Chlorine/</u>	Heat 186° F/Quat <200 pp	m* Hot Foods	Cold Foods Cole slaw 40° F
Manager Certification No. of: $21441107 - NR$	FSP	Hot dogs 160° F	Beans & corn 39° F
Full-Time Employee: Megan Murray	Exp. Date <u>3/23</u>	Cherry cobbler 135° F	Potatoes & gravy 38° F WIC, WIF – OK
Λ.	Λ.		<del></del>

Received by/Title <u>\$\nu\$</u>
Sanitation Score: 85

Time In: 10:30 a.m.

13

14

15

16

X

(100 minus demerits)

Clean clothes, hair restraints

FOOD EQUIPMENT AND

UTENSILS

Food (ice) contact surfaces: designed,

Non-food contact surfaces: designed,

Dishwashing facilities: designed,

operated

constructed, maintained, installed, located

constructed, maintained, installed, located

constructed, maintained, installed, located,

Accurate thermometers, chemical test kits

Time Out: 12:00 p.m.

(Signature of Owner or Representative)

Page 1 of 3

Date: 23 March 2018

•41

42

44

•45

(Sanitarian/Environmental Health Inspector)

Toxic items properly stored, labeled and

unnecessary articles, cleaning/maintenance equipment properly stored, authorized

Complete separation from living/sleeping

NO

Food handler certification - food employees

Premises: maintained, free of litter,

Clean, soiled linen properly stored

Management personnel certified

YES X

used

personnel

quarters, laundry



## Woodford County Health Department

1831 S. Main Street Eureka, Illinois 61530

Fax: 309/467-5104

Phone: 309/467-3064

www.woodfordhealth.org

#### SUPPLEMENTAL INSPECTION REMARKS

Permit	No.:	<u>18</u>	<u>036</u>	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)	С
			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.	
2		•	Observed in kitchen along food cook line squeeze containers (2) of clear liquid and	NRI
			yellow liquid without name identifying contents on containers. Clear liquid was water	
		···	and yellow liquid was oil, according to female food manager.	
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	NRI
		. ,	solution not provided at facility at time of inspection.	
20			Observed in kitchen under sink concentration of quaternary ammonium sanitizing	C
			solution in red sani-pail bucket less than 200 ppm. Solution discarded and new	
			quaternary ammonium solution created. Recheck = 200 ppm – OK.	
22	1		Observed exhaust hood filters above stove and griddle soiled w/ accumulated dust and	NRI
			debris.	
			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	
İ	l		& 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	
1	1		who do not already have certified food protection manager certification. "Food	
	l		employee" means an individual working with unpackaged food, food equipment or	
	1		utensils, or food-contact surfaces. Food handler certification is required 30 days from	
l			the hire date of food employees.	
			Ensure compliance with Smoke-Free IL Act - public places and places of employment	
	ŀ		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

These remarks have been explained to me and are understood >

(Signature of Owner or Representative)



# 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	<u>030</u>	<u>H</u>
----------------	------------	----------

The following remarks supplement the inspection report of: Woodford County Jail kitch	The	following	remarks supplement	t the inspection r	report of: W	oodford County	Jail kitchen
---	-----	-----------	--------------------	--------------------	--------------	----------------	--------------

(Establishment Name)

Date: 23 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 $41^{\circ} \text{ F} - 135^{\circ} \text{ F}$ ; use a clean & sanitized food temperature	
- 1			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 <sup>rd</sup> compartment of sink, immersion for 10 seconds; 75° F	
			50-100 ppm in dishwasher – final rinse	
ļ			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 <sup>rd</sup> 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/ name and date & time of	
ļ			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	Pland William way	
These remarks have been explained to me and are understood	Meyn (Signatur	Murguer re of Owner or Representa	tive)