

- 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.: 18 084 H
Telephone: 309-467-2731
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Eureka Locker Inc Owner/Agent: Eureka Locker Inc
Address: 110 4-H Park Road City: Eureka ZIP Code: 61530

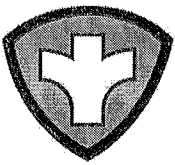
Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement 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 | GARBAGE AND REFUSE DISPOSAL | | | |
| * 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 | INSECT, RODENT ANIMAL CONTROL | | | |
| * 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 | | 1 | Non-food contact surfaces of equipment and utensils clean | FLOORS, WALLS AND CEILING | | | |
| 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 | | | | | 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 | Complete separation from living/sleeping quarters, laundry |
| 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 | Clean, soiled linen properly stored |
| 16 | | 2 | Dishwashing facilities: designed, constructed, maintained, installed, located, operated | | | | | *45 | | | Management personnel certified YES <u>X</u> NO <u> </u> |
| 17 | | 1 | Accurate thermometers, chemical test kits provided, gauge cock | | | | | | | | Food handler certification - food employees YES <u>X</u> NO <u> </u> |

Temperatures: Temp/PPM Chemical: Chlorine 200 ppm Hot Foods Pork chop 168° F Cold Foods Bratwurst 38° F
 Manager Certification No. of: 21113552 - NRFSP Ribeye steak 139° F Block cheese 37° F
 Full-Time Employee: Jo Beth Jackson Exp. Date 6/20 Bratwurst 142° F Raw bacon 35° F
Hamburger 151° F RIC, RIF - OK

Received by/Title: Jo Beth Jackson (Signature of Owner or Representative)

Sanitation Score: 95 (100 minus demerits) Date: 4 May 2018
 Time In: 10:55 a.m. Time Out: 11:55 a.m. Page 1 of 3 By: Paul Wilkins (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 084 H

The following remarks supplement the inspection report of: Eureka Locker Inc

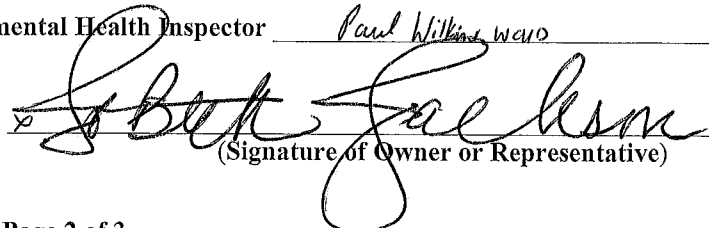
(Establishment Name)

Date: 4 May 2018

| Item | Code | Section | Inspection Remarks | Correct by |
|------|------|---------|--|------------|
| 41 | | | Observed in storage room (east) Kingsford charcoal lighter fluid stored on top shelf above roaster pan and boxes of BBQ sauce. Kingsford charcoal lighter fluid moved to wood shelf above bags of charcoal by female food manager during inspection. | C |
| | | | | |
| | | | | |
| | | | Please go to our website to view/print the Fall/Winter 2017 newsletter. | |
| | | | Facility is still classified as a Category I, High Risk establishment | |
| | | | If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance. | |
| | | | 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 manager 8-hour class & exam at WCHD: July 16 & 18, 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 11 & 13, 2018). | |
| | | | Effective January 1, 2017, Food Handler certification is due 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 posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure. | |
| | | | | |
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Sanitarian/Environmental Health Inspector Paul Wilkins WARD

These remarks have been explained to me and are understood


(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 and monitor temperatures of packages of food | |
| | | | - Wash hands frequently at hand sinks, especially before using gloves – double hand washing required after using the restroom | |
| | | | - 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 | |
| | | | - Chlorine: 50-100 ppm at sink, immersion for 10 seconds; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F | |
| | | | - Store raw food below ready-to-eat food to prevent possible cross-contamination | |
| | | | - Ensure all outer-opening, exterior doors are self-closing and tight-fitting | |
| | | | - Label all food pre-packaged in advance of retail sale with: 1) The common and/or usual name of the product; 2) A list of ingredients in the order of their predominance by weight including any artificial colors, artificial flavors, or preservatives used; 3) net quantity of contents; 4) name and place of business, address and zip code of the manufacturer, processor, packer, preparer or distributor; 5) name of the food source for each major food allergen contained in the food. | |

Sanitarian/Environmental Health Inspector Paul Wilkins Wynn

These remarks have been explained to me and are understood

Robert J. Nelson
(Signature of Owner or Representative)

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