Cumberland County Health Department

FOOD ESTABLISHMENT INSPECTION REPORT

R-10

ERBA Food Bank
115 S Kentucky St
Greenup, IL 62428

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
05A78	4/8/25	2:47 PM 3:08 PM	Routine	Store	D.Clark

Permit Number	Risk	Variance	Estab.Type
105	3		Store

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

Supervisor	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	✓				
2. Certified Food Protection Manager	✓				
Employee Health					
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓				
4. Proper use of restriction and exclusion	✓				
5. Procedures for responding to vomiting and diarrheal events	✓				
Good Hygienic Practices					
6. Proper eating, tasting, drinking, or tobacco use	✓				
7. No discharge from eyes, nose, and mouth	✓				
Preventing Contamination by Hands					
8. Hands clean & properly washed	✓				
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	✓				
10. Adequate handwashing sinks supplied and accessible	✓				
Approved Source					
11. Food obtained from approved source	✓				
12. Food received at proper temperature	✓				
13. Food in good condition, safe & unadulterated	✓				
14. Required records available: shellstock tags, parasite destruction	✓				

Repeat Violations Highlighted in Yellow

Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
15. Food separated and protected	✓				
16. Food-contact surfaces; cleaned & sanitized	✓				
17. Proper disposition of returned, previously served, reconditioned & unsafe foods	✓				
Time/Temperature Control for Safety					
18. Proper cooking time & temperatures			✓		
19. Proper reheating procedures for hot holding			✓		
20. Proper cooling time and temperature			✓		
21. Proper hot holding temperatures			✓		
22. Proper cold holding temperatures	✓				
23. Proper date marking and disposition	✓				
24. Time as a Public Health Control; procedures & records			✓		
Consumer Advisory					
25. Consumer advisory provided for raw/undercooked food			✓		
Highly Susceptible Populations					
26. Pasteurized foods used; prohibited foods not offered			✓		
Food/Color Additives and Toxic Substances					
27. Food additives: approved & properly used			✓		
28. Toxic substances properly identified, stored & used	✓				
Conformance with Approved Procedures					
29. Compliance with variance/specialized process/HACCP			✓		

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required					
31. Water & ice from approved source					
32. Variance obtained for specialized processing methods					
Food Temperature Control					
33. Proper cooling methods used; adequate equip. for temp. control					
34. Plant food properly cooked for hot holding					
35. Approved thawing methods used					
36. Thermometers provided & accurate					
Food Identification					
37. Food properly labeled; original container					
Prevention of Food Contamination					
38. Insects, rodents & animals not present					
39. Contamination prevented in prep, storage & display					
40. Personal cleanliness					
41. Wiping cloths; properly used & stored					
42. Washing fruits & vegetables					

Proper Use of Utensils	IN	OUT	NA	NO	COS
43. In-use utensils: properly stored					
44. Utensils, equip. & linens: property stored, dried & handled					
45. Single-use/single-service articles: properly stored & used					
46. Gloves used properly					
Utensils, Equipment and Vending					
47. All contact surfaces cleanable, properly designed, constructed, & used					
48. Warewashing facilities: installed, maintained & used; test strips					
49. Non-food contact surfaces clean					
Physical Facilities					
50. Hot & cold water available; adequate pressure					
51. Plumbing installed; proper backflow devices					
52. Sewage & waste water properly disposed					
53. Toilet facilities: properly constructed, supplied, & cleaned					
54. Garbage & refuse properly disposed; facilities maintained					
55. Physical facilities installed, maintained & clean					
56. Adequate ventilation & lighting; designated areas use					
60. 105 CMR 590 violations / local regulations	✓				

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

D.Clark

Denise Croft - Expires 09/24/2024
Certificate #: 18422473

Priority	Pf	Core	Risk Factor	Repeat Risk Factor
0	0	0	0	0

Follow Up Required: ☐ Y Follow Up Date:

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Inspection Report (Continued)

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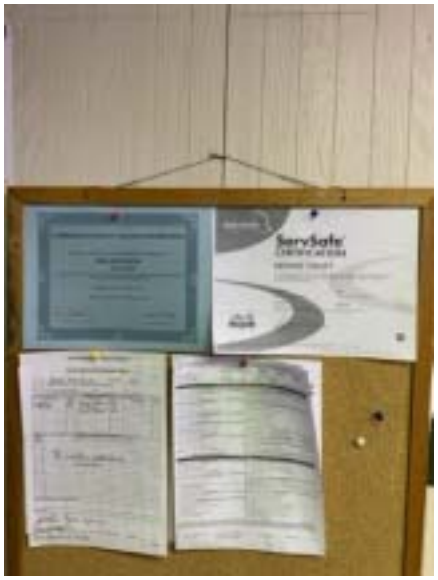
Notes

Notes

88 **Notes - Establishment -**

N Certificates - General Notes



Positive Notes

Proper Food Safety Practices

98 **98 Proper Food Safety Practices - Establishment -**

N Well organized and clean. - Excellent.

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Temperatures

Area	Equipment	Product	Notes	Temps
Dry Storage	Walk-in Freezer	Hash browns		-1 °F
Dry Storage	Walk-in Freezer	Chicken breast		-4 °F
Dry Storage	Walk-in Cooler	Mayonnaise		32 °F
Dry Storage	Walk-in Freezer	Ribs		7 °F
Dry Storage	Walk-in Cooler	Juice		38 °F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

Notes

No violations at time of inspection. Good job. Clean and organized.