

# Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	0	Date	12/04/2018
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:35 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Goodfield Elementary School	18 100	C.U.S.D. #140	1		
Street Address		Purpose of Inspection			
308 W. Robinson Street		Routine Inspection			
City/State	ZIP Code				
Goodfield, IL	61742				

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
**IN**=in compliance    **OUT**=not in compliance    **N/O**=not observed    **N/A**=not applicable  
 Mark "X" in appropriate box for COS and/or R  
**COS**=corrected on-site during inspection    **R**=repeat violation

**Risk factors** are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R	Compliance Status		COS	R
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>			
4	In			18	N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	In			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	In		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
				29	N/A		
				Compliance with variance/specialized process/HACCP			

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is not in compliance    Mark "X" in appropriate box for COS and/or R    **COS**=corrected on-site during inspection    **R**=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
<b>Food Temperature Control</b>				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35				48			
Approved thawing methods used				Warewashing facilities: installed, maintained, & used; test strips			
36				49			
Thermometers provided & accurate				Non-food contact surfaces clean			
<b>Food Identification</b>				<b>Physical Facilities</b>			
37				50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>				51			
38				Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52			
39				Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				53			
40				Toilet facilities: properly constructed, supplied, & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55			
42				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56			
				Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>				57			
57				All food employees have food handler training			
58				Allergen training as required			

# Food Establishment Inspection Report

Establishment: Goodfield Elementary School

Establishment #: 18 100

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Peas/pan	186	Chef salad/RIC	40		
Chicken tenders/pan	150				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations
	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection.
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category I food establishment. Food is prepared at Eureka Middle School, Eureka, then transported in insulated containers & served out of kitchen at Goodfield Elementary School.
	Please note that if the school 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 offered @ WCHD: Spring 2019
	Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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 and valid for three (3) years from date of issuance.
	Observed temperature log sheets on RIC door in kitchen & milk cooler flip-door for monitoring temperatures of RICs

CFPM Verification (name, expiration date, ID#): Jill Gudeman

Jill Gudeman 16299632 - ServSafe Exp. 4/2023			
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HACCP Topic: TCS food hot-holding requirements

Jill Gudeman \_\_\_\_\_ Dec 4, 2018  
 Person in Charge (Signature) Date

Paul Wilkins Wynn (EL) \_\_\_\_\_ Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)

# Food Establishment Inspection Report

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Establishment #: 18 100

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	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.

Gill Sudeman  
Person in Charge (Signature)

Dec 4, 2018  
Date

Paul Wilkins Wang  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_