

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	03/14/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Fieldcrest High School cafeteria	19 018	Fieldcrest CUSD #6		1	
Street Address		Purpose of Inspection			
1 Dornbush Drive		Routine Inspection			
City/State	ZIP Code				
Minonk, IL	61760				

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
Supervision				Protection from Contamination			
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			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
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			
Good Hygienic Practices				20	In		
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		
Preventing Contamination by Hands				23	In		
8	In			Proper cold holding temperatures			
Hands clean and properly washed				24	N/A		
9	In			Proper date marking and disposition			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Consumer Advisory			
10	In			25	N/A		
Adequate handwashing sinks properly supplied and accessible				Consumer advisory provided for raw/undercooked food			
Approved Source				Highly Susceptible Populations			
11	In			26	N/A		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	N/O			Food/Color Additives and Toxic Substances			
Food received at proper temperature				27	N/A		
13	In			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	In		
14	N/A			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				Conformance with Approved Procedures			
				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
Safe Food and Water				Proper Use of Utensils			
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			
Food Temperature Control				Utensils, Equipment and Vending			
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				Physical Facilities			
Plant food properly cooked for hot holding				50			
35				Hot and cold water available; adequate pressure			
Approved thawing methods used				51			
36				Plumbing installed; proper backflow devices			
Thermometers provided & accurate				52			
Food Identification				Sewage and waste water properly disposed			
37				53			
Food properly labeled; original container				Toilet facilities: properly constructed, supplied, & cleaned			
Prevention of Food Contamination				54			
38				Garbage & refuse properly disposed; facilities maintained			
Insects, rodents, and animals not present				55	X		
39				Physical facilities installed, maintained, and clean			
Contamination prevented during food preparation, storage and display				56	X		X
40				Adequate ventilation and lighting; designated areas used			
Personal cleanliness				Employee Training			
41				57			
Wiping cloths: properly used and stored				All food employees have food handler training			
42				58			
Washing fruits and vegetables				Allergen training as required			

Food Establishment Inspection Report

Establishment: Fieldcrest High School cafeteria

Establishment #: 19 018

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Mostaccioli/steam table	145	Cut lettuce/salad bar	39		
Green beans/pan	205	Cut spinach/salad bar	39		
Chili/soup urn	147	Cottage cheese/salad bar	41		
Broccoli-cheddar soup/soup urn	153	Diced eggs/salad bar	40		
		Diced ham/salad bar	40		
		Shredded cheese/salad bar	40		
		Cut lettuce/RIC	39		
		Chicken tortilla soup/RIC	37		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
47	4-501.11 (C) Observed in cafeteria milk cooler #1 (Norlake) with top hinged lid gasket coming unattached and not maintained in good repair. Replace the damaged gasket so the milk cooler can hold TCS food at the proper temperature. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in kitchen edge of flooring around stove and stainless steel shelf coming unattached, curling "up", and not maintained in good repair. Floors and floor coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
56	6-403.11 (C) Observed in office storage area in RIC personal employee refillable drink container and personal employee plastic drink bottle (soda) stored incorrectly on upper door shelf above food intended for customer consumption. Personal employee drink items removed to bottom door shelf by female person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Kathryn Jackson

Kathryn Jackson 21487696 - NRFSP Exp. 7/2023	Mary Moore 21441097 - NRFSP Exp. 3/2023	Susan Swartz 16147937 - ServSafe Exp. 2/2023	
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HACCP Topic: TCS food dispensing requirements, proper sanitization concentrations and requirements


Mar 14, 2019
 Person in Charge (Signature) Date

Inspector (Signature) Paul Wilber EL
Follow-up: Yes No (Check one)
Follow-up Date: _____

