Food Establishment Inspection Report

													Pa	ge 1	of 3
Local Health Department Name and Address					No. of Risk Factor/Intervention Violations 0 Date 08,				08/2	0/201	19				
Woodford County Health Department					ŀ	No. of thisk factory intervention violations					10:4	:45 AM			
1831 S. Main Street, Eureka, IL 61530				_	No. of Report Rick Factor/Intervention Violations			Time Out							
Establishment License/Permit # Roanoke-Benson Junior High School 19 166				ŀ	Permit Holder Risk Category						L				
Roanoke-Benson Junior High School 19 166 Street Address					\dashv	Roanoke-Benson CUSD #60									
Street Address					Purpose of Inspection										
	y/State	,	ZIP Code		一	1									
	nson, IL		61516			Kouti	ne II	Inspection							
		FOODRORNE	LLNESS RISK FA	\CT() RS	ΔΝ	n c	DIBLIC	ПЕЛІТЫ	INITERVENI	TICNIC				na const
والشواد		of the second se					1000 120	<u> </u>	riemen.	EIGHENVEN	נאטו			Per cultura i	MA CHE
	IN=In compliance	ed compliance status (IN, OUT, N OUT=not in compliance N/O		ımbei I/A≍n			hla	Risi	factors ar	e important prac	tices or proce	dures identifi	ed as tl	he mo	ost
	ma-m compliance	Mark "X" in appropriate box f		1774 11	ot a	phiica	nic	prev		ributing factors o		•			
	cos=	corrected on-site during inspection	•	tion				inte	rventions a	re control measi	ures to preven	it foodborne i	llness c	or inju	ıry.
Cor	mpliance Status			lo	os	R	Co	mpliance S	tatus		4,4 - 4			cos	R
		Supervision				rinis	70.00			Protection fro	m Contamina	tion			L-11
		Person in charge present, demonstra	ates knowledge, and		Т	2000 C	15		ln	Food separated a				Γ	T
1	In	performs duties					16		ln	Food-contact sur		nd sanitized			
2	In	Certified Food Protection Manager (СЕРМ)							Proper dispositio			d.		\vdash
1112	State Sell / 1965 was bell of the original and selections	Employee Health				010701	17		ln	reconditioned an		CVICUSIY SOLVE	u,		
3	ln	Management, food employee and co	onditional employee;				200		T	ime/Temperatu	re Control for	Safety			
Ľ		knowledge, responsibilities and repo	orting			_	18		ln	Proper cooking ti	me and temper	atures	agagnagene manner (Erre)	- oracis	
4	ln	Proper use of restriction and exclusion	on	_ _			19	- N	//O	Proper reheating					
5	ln .	Procedures for responding to vomiti	ng and diarrheal events				20	**************************************	I/O	Proper cooling tir				 	\vdash
		Good Hygienic Practices				i han	21	Allegioristics (Amer. 21 Av.	In	Proper hot holdin					┢
6	ŀn	Proper eating, tasting, drinking, or to	obacco use				22	<u> </u>	In	Proper cold holdi				_	
7	ln	No discharge from eyes, nose, and m	nouth				23		<u>''!</u> In					<u> </u>	┢
	ow the state of th	Preventing Contamination by	Hands		d will		24		- /A	Proper date mark			·····		⊢
8	In	Hands clean and properly washed	1.00 t / 1.00c/m/gardy-10 10 d burnet get but the 10 2 -10 1/10/10 / 0 20/2 00 by				24		V.A.	Time as a Public I	A. A	procedures & re	coras		
	I	No bare hand contact with RTE food	or a pre-approved		+		35	r en	LA.	T .	er Advisory			F	r -
9	In	alternative procedure properly allow	/ed				25	Ŋ	I/A	Consumer adviso	A COURT AND LANGUAGE CONTRACTOR OF THE PARTY	The Arabida of second code for Communication	ed tood		
10	. In	Adequate handwashing sinks proper	ly supplied and accessib	ole						Highly Suscep				e uraenii	
		Approved Source			190 4107311	0.0000 0.0000 0.0000	26		ln	Pasteurized foods			ered	<u> </u>	
11	· I n	Food obtained from approved source	е	T			(ITM		Contract to the superior of the	d/Color Additive			agent of the book		**********
12	N/O	Food received at proper temperature	e				27	N N	/A	Food additives: a	pproved and pro	perly used			
13	ln	Food in good condition, safe, and un	adulterated				28	İ	n	Toxic substances			used		
14	NeA	Required records available: shellstoo	k tags, parasite				e Quignal			nformance with	Approved Pro	cedures			
14	N/A	destruction					29		/A	Compliance with	variance/specia	lized process/H.	ACCP		
incomi m	PARTY SEED 1. MERCHAN CONTROL PROPERTY AND ADDRESS OF A STATE OF		GOO	DR	ET#	VIL P	RA	ACTICES							
		Good Retail Practices are prevent	tative measures to co	ontro	l the	addit	lon	of pathog	ens, chemi	cals, and physica	l objects into	foods.			
V		nbered item is not in compliance	Mark "X" in app							corrected on-site			epeat vi	olatic	n
				cos	R									CO5	R
2.72.		Safe Food and Water								Proper Use	of Utensils				
30	Pasteurized eggs u	sed where required				43	3	In-use ut	ensils: prope	rly stored		***************************************	AND TO BE REAL OFFICE		
31	Water and ice from	approved source				44	1	Utensils,	equipment &	k linens: properly s	tored, dried, & l	nandled			
32	Variance obtained	for specialized processing methods		<u> </u>	ļ	45	5			ice articles: proper					
		Food Temperature Control		1		46		+	ed properly	· · · · · · · · · · · · · · · · · · ·		····			
33	Proper cooling met	hods used; adequate equipment for t	emperature control	**********	The scale of					Utensils, Equipm	ent and Venc	lne			
34		cooked for hot holding		 		-		Food and		ontact surfaces clea			tructed		
35	Approved thawing		·			47	\perp	and used			-i	acoigned; cons	ti dotta,	X	1
36				ļ	<u> </u>	48	3	Warewas	hing facilitie	s: installed, mainta	ined, & used; te	st strips			
201	Thermometers pro					49	ı Χ	Non-food	l contact suri	faces clean	-				X
		Food Identification				2727				Physical	Facilities				
37	Food property labe	led; original container	The state of the s			50)	Hot and o	old water av	ailable; adequate ;	manager and the second			o e to colle	iń
ŽŽ.	double transcription	Prevention of Food Contamina	tion			51		···		oper backflow dev					П
38		id animals not present		<u> </u>	<u> </u>	52		+		ter properly dispos					
39	Contamination pre	vented during food preparation, stora	ge and display	ļ	ļ	53	+-	+		rly constructed, su		d			-
40	Personal cleanlines	5				54	+			perly disposed; fac					\dashv
41	Wiping cloths: prop	perly used and stored				55	-	- 		illed, maintained, a	··				-
42	Washing fruits and	vegetables		<u> </u>	<u> </u>	56		1		and lighting; design		1			\dashv
	· —				-	30		Luchate	. reachation					7.000.000.07 T	2000
						57	, [VII EV-4	monle : e	Employed	A STATE OF THE PARTY OF THE PAR		Ť	ı	2001
						58	+-	1	raining as re	ive food handler tr	an un fR				
						150	2 I	T Allergen I	uanunig as re	uullea					. 1

Food Establishment Inspection Report

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Water Su		Junior High Sci	1001	Establishment #	t: <u>19 166</u>					
	ıpply: 🛛 Public 🗌 Pr	ivate Was	te Water System: 🔲 Publ	ic 🛛 Private						
anitizer	Type: Quaternary ammo	onium	PPM: 20	00	Heat: 182					
			TEMPERATURE OB	SERVATIONS		,				
	Item/Location	Temp	Item/Location	Temp	Item/Location	Tem				
	Cheese pizza/oven	190	Hamburger - thawing	/WIC 27	WIF/kitchen	-2				
Green beans/steam table		171			WIC/kitchen	36				
	Cheese pizza/oven	206			Milk cooler/kitchen	38				
		C	BSERVATIONS AND COR	RECTIVE ACTIONS						
Item						·				
lumber 47	4 201 11 (C) Observ		ns cited in this report must be							
4/	4-201.11 (C) Observed in kitchen in slide-out drawer below prep table white spatula with front edge of food-contact surface									
49	damaged and not maintained in good repair. White spatula removed and discarded by female person-in-charge during inspection									
·	4-602.13 (C) Observed in WIF accumulated condensation ice on condenser unit pipe. Please correct this violation within 90 day or at least by next routine inspection.									
		· · · · · · · · · · · · · · · · · · ·	Of at least by flext	Toutile inspection.	<u> </u>					

	1									

 	ification (name, expiration	on date, ID#):	Carrie Armstrong							
С	arrie Armstrong 145068 - ServSafe	Su 12115	san Garber 981 - ServSafe	Linda Birkey 21557952 - NRFSP						
C 14:	arrie Armstrong 145068 - ServSafe Exp. 9/2021	Su 12115 Ex	san Garber 981 - ServSafe cp. 3/2020							
C 14:	arrie Armstrong 145068 - ServSafe	Su 12115 Ex	san Garber 981 - ServSafe cp. 3/2020	21557952 - NRFSP						
C 14:	arrie Armstrong 145068 - ServSafe Exp. 9/2021	Su 12115 Ex	san Garber 981 - ServSafe cp. 3/2020	21557952 - NRFSP						
CCP To	arrie Armstrong 145068 - ServSafe Exp. 9/2021 plc: TCS food temperatu	Su 12115 Ex	san Garber 981 - ServSafe cp. 3/2020	21557952 - NRFSP						
C 14:	arrie Armstrong 145068 - ServSafe Exp. 9/2021	Su 12115 Ex	san Garber 981 - ServSafe cp. 3/2020 hts, Hepatitis A	21557952 - NRFSP						
C 14:	arrie Armstrong 145068 - ServSafe Exp. 9/2021 plc: TCS food temperatu	Su 12115 Ex re requiremen	san Garber 981 - ServSafe p. 3/2020 hts, Hepatitis A	21557952 - NRFSP						

Food Establishment Inspection Report

Establishment: Roanoke-Benson Junior High Schoo

Item Number

	Page 3 of 3
t: Roanoke-Benson Junior High School	Establishment #: 19 166
OBSERVATIONS AND CORRECT	IVE ACTIONS
Violations cited in this report must be correct	cted within the time frames below.
Please correct any core (C) violations noted above A	SAP but at least by next routine inspection
Please note 1 repeat violation (item #49) was observed during this	inspection and a repeat violation letter will be sent to the
establishme	nt.
Please go to our website to view/print the WG	CHD Connection quarterly newsletter
Facility is still classified as a Categ	ory I food establishment
At the time of this inspection, this establishment appears to	meet the requirements to waive the 3rd inspection
Please note that if establishment or group fundraiser is cooking/pr	eparing/serving food outside of facility (concessions, grill,
barbeque, steak-fry, cook-out, etc.), a temporary food/drink	permit must be applied for & approved by WCHD.
WCHD provides free food safety in-service	es to establishments & their staff
Next certified food protection manager 8-hour	class & exam at WCHD: October 2019
ective January 1, 2017, Food Handler certification is required for all	food employees who do not already have CFPM or IL FSSMC
ertification. "Food employee" means an individual working with unp	packaged food, food equipment or utensils, or food-contact
urfaces. Food handler certification is required 30 days from the hire	e date of food employees and valid for three (3) years from
date of issuar	nce.
nsure 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 ve	ntilation intakes; signage posted at entrances & exits;
vaping or e-cigarette use in food & drink prep area, dishwashing a	rea, and storage area; no smoking within building structure.

	Next certified food protect	ion manager 8-hour class & exam at WCHD: October 2019
		on is required for all food employees who do not already have CFPM or IL FSSMC
	certification. "Food employee" means an individu	ual working with unpackaged food, food equipment or utensils, or food-contact
	surfaces. Food handler certification is required 3	30 days from the hire date of food employees and valid for three (3) years from
		date of issuance.
	Ensure compliance with Smoke-Free IL Act - pub	lic places and places of employment must be completely smoke-free inside and
	within 15 feet from entrances, exits, windo	ws 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.
(00	and a mitoay	Aug 20, 2019
erson in Cha	rge (Signature)	Date
	1	
	I MAN ASSIMAL MICHAL	Follow-up: Yes No (Check one) Follow-up Date:
spector (Sigi	nature)	
		IOC 17-356 (IIII)