

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 | 09/23/2019 |
| Establishment Eureka Middle School | | License/Permit # | 0 | Time In | 11:00 AM |
| Street Address 2005 S. Main Street | | Permit Holder | 0 | Time Out | 12:45 PM |
| City/State Eureka, IL | | ZIP Code | Risk Category | | |
| | | CUSD #140 | I | | |
| | | Purpose of Inspection | | | |
| | | Routine Inspection | | | |

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

| Compliance Status | | COS | R |
|--|-----|-----|---|
| Protection from Contamination | | | |
| 15 | In | | |
| Food separated and protected | | | |
| 16 | In | | |
| Food-contact surfaces; cleaned and sanitized | | | |
| 17 | In | | |
| Proper disposition of returned, previously served, reconditioned and unsafe food | | | |
| Time/Temperature Control for Safety | | | |
| 18 | In | | |
| Proper cooking time and temperatures | | | |
| 19 | N/O | | |
| Proper reheating procedures for hot holding | | | |
| 20 | In | | |
| Proper cooling time and temperature | | | |
| 21 | In | | |
| Proper hot holding temperatures | | | |
| 22 | In | | |
| Proper cold holding temperatures | | | |
| 23 | In | | |
| Proper date marking and disposition | | | |
| 24 | N/A | | |
| Time as a Public Health Control; procedures & records | | | |
| Consumer Advisory | | | |
| 25 | N/A | | |
| Consumer advisory provided for raw/undercooked food | | | |
| Highly Susceptible Populations | | | |
| 26 | In | | |
| Pasteurized foods used; prohibited foods not offered | | | |
| Food/Color Additives and Toxic Substances | | | |
| 27 | N/A | | |
| Food additives: approved and properly used | | | |
| 28 | In | | |
| Toxic substances properly identified, stored, and used | | | |
| 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 |
|---|--|-----|---|
| Safe Food and Water | | | |
| 30 | | | |
| Pasteurized eggs used where required | | | |
| 31 | | | |
| Water and ice from approved source | | | |
| 32 | | | |
| Variance obtained for specialized processing methods | | | |
| Food Temperature Control | | | |
| 33 | | | |
| Proper cooling methods used; adequate equipment for temperature 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, and animals not present | | | |
| 39 | | | |
| Contamination prevented during food preparation, storage and display | | | |
| 40 | | | |
| Personal cleanliness | | | |
| 41 | | | |
| Wiping cloths: properly used and stored | | | |
| 42 | | | |
| Washing fruits and vegetables | | | |

| Compliance Status | | COS | R |
|--|---|-----|---|
| Proper Use of Utensils | | | |
| 43 | | | |
| In-use utensils: properly stored | | | |
| 44 | | | |
| Utensils, equipment & linens: properly stored, dried, & handled | | | |
| 45 | | | |
| Single-use/single-service articles: properly stored and used | | | |
| 46 | | | |
| Gloves used properly | | | |
| Utensils, Equipment and Vending | | | |
| 47 | X | | X |
| Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | |
| 48 | | | |
| Warewashing facilities: installed, maintained, & used; test strips | | | |
| 49 | | | |
| Non-food contact surfaces clean | | | |
| Physical Facilities | | | |
| 50 | | | |
| Hot and cold water available; adequate pressure | | | |
| 51 | | | |
| Plumbing installed; proper backflow devices | | | |
| 52 | | | |
| Sewage and waste water properly disposed | | | |
| 53 | | | |
| Toilet facilities: properly constructed, supplied, & cleaned | | | |
| 54 | | | |
| Garbage & refuse properly disposed; facilities maintained | | | |
| 55 | | | |
| Physical facilities installed, maintained, and clean | | | |
| 56 | | | |
| Adequate ventilation and lighting; designated areas used | | | |
| Employee Training | | | |
| 57 | | | |
| All food employees have food handler training | | | |
| 58 | | | |
| Allergen training as required | | | |

Food Establishment Inspection Report

Establishment: Eureka Middle School

Establishment #: 19 063

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: 185

| TEMPERATURE OBSERVATIONS | | | | | |
|--------------------------|------|--|----------------------------------|------|---------------------------|
| Item/Location | Temp | | Item/Location | Temp | |
| Carrots/serving line | 198 | | Diced ham - cooling/salad bar | 46 | Cheese stick/serving line |
| Tenderloin/serving line | 137 | | Diced eggs - cooling/salad bar | 65 | Cottage cheese/WIC |
| Tenderloin/hot-holding | 137 | | Cut lettuce - cooling/salad bar | 45 | Shredded cheese/WIC |
| Carrots/kettle | 192 | | Pasta salad - cooling/salad bar | 43 | |
| Tenderloin/oven | 182 | | Cottage cheese-cooling/salad bar | 42 | |
| | | | Pasta salad - cooling/WIC | 42 | |
| | | | Sliced turkey - cooling/WIC | 42 | |
| | | | Sliced cheese - cooling/WIC | 42 | |
| | | | Diced ham - cooling/WIC | 42 | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|---|
| 47 | 4-205.10 (C) Observed in kitchen above prep table across from fryers salt stored in unapproved plastic container originally labeled Prairie Farms cottage cheese. Food must be stored in ANSI/NSF approved plastic containers or stored in the original food package in a container. Salt removed to food-grade plastic container by female person-in-charge during inspection. |
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CFPM Verification (name, expiration date, ID#): Stephanie Beatenhead

| | | | |
|--|---|---|--|
| <u>Stephanie Beatenhead</u> 21441080 - NRFSP Exp. 3/2023 | <u>Lynda Hinrichsen</u> 01668762 - IL FSSMC Exp. 3/2020 | <u>Olean Nicola Rediger</u> 15936841 - ServSafe Exp. 1/2023 | <u>Janet Hartter</u> 01703399 - IL FSSMC Exp. 3/2021 |
|--|---|---|--|

HACCP Topic: TCS food temperature requirements, employee health policy requirements, Hepatitis A

Stephanie Beatenhead Sep 23, 2019
 Person in Charge (Signature) Date

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

Food Establishment Inspection Report

Establishment: Eureka Middle School

Establishment #: 19 063

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|---|
| | Please correct any core (C) violations noted above ASAP but at least by next routine inspection |
| | Please go to our website to view/print the WCHD Connection quarterly newsletter |
| | Facility is still classified as a Category 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/preparing/serving food outside of kitchen 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-services to establishments & their staff |
| | Next certified food protection manager 8-hour class offered @ WCHD: October 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. |
| | 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. |
| | Observed temperature log sheets for monitoring temperatures of WIC, WIF, RICs, & RIFs and internal TCS food temperatures |
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Stephanie R Beatenko
 Person in Charge (Signature)

Sep 23, 2019
 Date

Paul Wika, WCHD
 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____