

# 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 <span style="float: right;">0</span>	Date <span style="float: right;">10/15/2019</span>
Establishment Sowers Elementary School cafeteria		License/Permit # 19 165	No. of Repeat Risk Factor/Intervention Violations <span style="float: right;">0</span>
Street Address 202 W. High Street		Permit Holder Roanoke-Benson CUSD #60	Risk Category I
City/State Roanoke, IL		ZIP Code 61561	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	Item #	Description	COS	R
<b>Supervision</b>				
	1	Person in charge present, demonstrates knowledge, and performs duties		
	2	Certified Food Protection Manager (CFPM)		
<b>Employee Health</b>				
	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		
<b>Good Hygienic Practices</b>				
	6	Proper eating, tasting, drinking, or tobacco use		
	7	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
	8	Hands clean and properly washed		
	9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
	10	Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
	11	Food obtained from approved source		
	12	Food received at proper temperature		
	13	Food in good condition, safe, and unadulterated		
	14	Required records available: shellstock tags, parasite destruction		
<b>Protection from Contamination</b>				
	15	Food separated and protected		
	16	Food-contact surfaces; cleaned and sanitized		
	17	Proper disposition of returned, previously served, reconditioned and unsafe food		
<b>Time/Temperature Control for Safety</b>				
	18	Proper cooking time and 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		
<b>Consumer Advisory</b>				
	25	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
	26	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
	27	Food additives: approved and properly used		
	28	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
	29	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	Item #	Description	COS	R
<b>Safe Food and Water</b>				
	30	Pasteurized eggs used where required		
	31	Water and ice from approved source		
	32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
	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		
<b>Food Identification</b>				
	37	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
	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		
<b>Proper Use of Utensils</b>				
	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		
<b>Utensils, Equipment and Vending</b>				
	47	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		
<b>Physical Facilities</b>				
	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		
<b>Employee Training</b>				
	57	All food employees have food handler training		
	58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: Sowers Elementary School cafeteria

Establishment #: 19 165

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50-99/100

Heat: 186

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pancake-sausage stick/oven	155	Pancake-sausage stick/RIC	34	Milk cooler/serving line	38
Pepperoni pizza/oven	180	Cottage cheese/RIC	38	WIC/kitchen	40
Pepperoni pizza/oven	190	Shredded cheese/RIC	38	WIF/kitchen	2
Carrots/steam table	145	Diced chicken/RIC	34	RIC/kitchen	40

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection

CFPM Verification (name, expiration date, ID#): Susan Garber			
Susan Garber 12115981 - ServSafe Exp. 3/2020	Linda Birkey 21557952 - NRFSP Exp. 3/2024	Carrie Armstong 14145068 – ServSafe Exp. 9/2021	
HACCP Topic: TCS food temperature requirements, proper sanitization concentration requirements, employee health policy, Hepatitis A			

Sue Garber \_\_\_\_\_ Oct 15, 2019 \_\_\_\_\_  
 Person in Charge (Signature) Date

Paul Wilton Ward (E) \_\_\_\_\_ Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)

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## 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 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 & exam at WCHD: Spring 2020
	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.

Anne Barber  
Person in Charge (Signature)

Oct 15, 2019  
Date

Paul Wilkey  
Inspector (Signature)

Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_