

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	01/22/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:10 AM
Establishment Eureka Middle School	License/Permit # 20 092	Permit Holder CUSD #140	Risk Category I		
Street Address 2005 S. Main Street		Purpose of Inspection Routine Inspection			
City/State Eureka, IL	ZIP Code 61530				

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	Description	Compliance Status	COS	R	Description
Supervision							
1			Person in charge present, demonstrates knowledge, and performs duties				
2			Certified Food Protection Manager (CFPM)				
Employee Health							
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				
Good Hygienic Practices							
6			Proper eating, tasting, drinking, or tobacco use				
7			No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands							
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				
Approved Source							
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				
Protection from Contamination							
15			Food separated and protected				
16			Food-contact surfaces; cleaned and sanitized				
17			Proper disposition of returned, previously served, reconditioned and unsafe food				
Time/Temperature Control for Safety							
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				
Consumer Advisory							
25			Consumer advisory provided for raw/undercooked food				
Highly Susceptible Populations							
26			Pasteurized foods used; prohibited foods not offered				
Food/Color Additives and Toxic Substances							
27			Food additives: approved and properly used				
28			Toxic substances properly identified, stored, and used				
Conformance with Approved Procedures							
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	COS	R	Description	Compliance Status	COS	R	Description
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				
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 Wareing							
47			Food and non-food contact surfaces cleanable, properly designed, constructed, and used	X			X
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				

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Establishment: Eureka Middle School

Establishment #: 20 092

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50-99/200

Heat: 184

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
BBQ chicken flatbread/hot-hold	137	Cottage cheese/salad bar	41	Black beans/WIC	37
Broccoli/serving line	167	Cut lettuce/salad bar	41	Sliced hard-boiled eggs/WIC	40
BBQ chicken flatbread/oven	196	Shredded cheese/salad bar	41	Diced ham/WIC	38
BBQ chicken flatbread/oven	195	Diced eggs/salad bar	40	Sliced ham/WIC	37
		Diced ham/salad bar	40		
		Peas/salad bar	40		
		Ham & cheese sandwich/serving	41		
		Cut lettuce/WIC	40		
		Shredded cheese/WIC	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
47	4-501.12 (C) Observed in kitchen in prep sink large white plastic cutting board with crevices and knife grooves in food-contact surface. Food-contact surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Large white plastic cutting board removed from service for re-surfacing by female person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Stephanie Beatenhead

Stephanie Beatenhead 21441080 - NRFSP Exp. 3/2023	Lynda Hinrichsen 01668762 - IL FSSMC Exp. 3/2020	Janet Hartter 01703399 - IL FSSMC Exp. 3/2021	Olean Nicola Rediger 15936841 - ServSafe Exp. 1/2023
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HACCP Topic: TCS food temperature requirements, bare hand contact with ready-to-eat food, allergy signage

Stephanie Beatenhead
Person in Charge (Signature) Jan 22, 2020
Date

Paul Wilton 
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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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 and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge must have CFPM certification and be on the premises during all hours of operation
	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: March 2020
	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 refrigeration units and internal TCS food temperatures

Stephanie Beatenber
 Person in Charge (Signature)

Jan 22, 2020
 Date

Paul Wilkins
 Inspector (Signature)

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