

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	10/22/2021
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Eureka High School cafeteria	21 045	CUSD #140		I	
Street Address		Purpose of Inspection			
200 W. Cruger Avenue		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	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
Supervision						
1	In		Person in charge present, demonstrates knowledge, and performs duties	15	In	
2	In		Certified Food Protection Manager (CFPM)	16	In	
Employee Health						
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting	17	In	
4	In		Proper use of restriction and exclusion	Time/Temperature Control for Safety		
5	In		Procedures for responding to vomiting and diarrheal events	18	In	
Good Hygienic Practices						
6	In		Proper eating, tasting, drinking, or tobacco use	19	N/O	
7	In		No discharge from eyes, nose, and mouth	20	N/O	
Preventing Contamination by Hands						
8	In		Hands clean and properly washed	21	In	
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	22	In	
10	In		Adequate handwashing sinks properly supplied and accessible	23	In	
Approved Source						
11	In		Food obtained from approved source	24	N/A	
12	N/O		Food received at proper temperature	Consumer Advisory		
13	In		Food in good condition, safe, and unadulterated	25	N/A	
14	N/A		Required records available: shellstock tags, parasite destruction	Highly Susceptible Populations		
				26	N/A	
Food/Color Additives and Toxic Substances						
27	N/A		Food additives: approved and properly used	27	N/A	
28	In		Toxic substances properly identified, stored, and used	28	In	
Conformance with Approved Procedures						
29	N/A		Compliance with variance/specialized process/HACCP	29	N/A	

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
Safe Food and Water						
30			Pasteurized eggs used where required	Proper Use of Utensils		
31			Water and ice from approved source	43		
32			Variance obtained for specialized processing methods	44		
Food Temperature Control						
33			Proper cooling methods used; adequate equipment for temperature control	45		
34			Plant food properly cooked for hot holding	46		
35			Approved thawing methods used	Utensils, Equipment and Vending		
36			Thermometers provided & accurate	47		
Food Identification						
37			Food properly labeled; original container	48		
Prevention of Food Contamination						
38			Insects, rodents, and animals not present	49		
39			Contamination prevented during food preparation, storage and display	Physical Facilities		
40			Personal cleanliness	50		
41			Wiping cloths: properly used and stored	51		
42			Washing fruits and vegetables	52		
				53		
				54		
				55		
				56	X	
Employee Training						
57			All food employees have food handler training	57		
58			Allergen training as required	58		

