

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
Eureka, IL 61530
(309) 467-3064
www.woodfordhealth.org

Permit No.: 16 095 H
Telephone: 467-3771 x5748
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Eureka Middle School cafeteria Owner/Agent: CUSD #140
Address: 2005 S. Main Street City: Eureka ZIP Code: 61530

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
FOOD				FOOD				GARBAGE AND REFUSE DISPOSAL			
• 1		5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2	X	1	Original Container, Properly Labeled	•20		4	Sanitization rinse: clean temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION				FOOD PROTECTION				INSECT, RODENT ANIMAL CONTROL			
• 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	21		1	Wiping cloths: clean, use restricted	•35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
• 4		4	Facilities to maintain product temperature	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	FLOORS, WALLS AND CEILING			
5		1	Thermometers provided and conspicuous	23		1	Non-food contact surfaces of equipment and utensils clean	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	24		1	Storage, handling of clean equipment-utensils	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
• 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	25		1	Single-service articles, storage, dispensing	LIGHTING			
8		2	Food protection during storage, preparation, display, service and transportation	26		2	No re-use of single-service articles	38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	WATER				VENTILATION			
10		1	Food (ice) dispensing utensils properly stored	•27		5	Water source, safe: hot and cold under pressure	SEWAGE			
PERSONNEL				•28		4	Sewage and waste water disposal	DRESSING ROOMS			
•11		5	Personnel with infections restricted	PLUMBING				40		1	Rooms clean, lockers provided, facilities clean
•12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	OTHER OPERATIONS			
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	•41		5	Toxic items properly stored, labeled and used
FOOD EQUIPMENT AND UTENSILS				FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
15	X	1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	43		1	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	PLUMBING				44		1	Clean, soiled linen properly stored
17		1	Accurate thermometers, chemical test kits provided, gauge cock	PLUMBING				•45			Management personnel certified YES <u>X</u> NO _____

Temperature: Temp/PPM Chemical: Cl 100 ppm/Quat 200 ppm/Heat 180° F Hot Foods Burrito 184° F Cold Foods Diced ham 41° F
 Manager Certification No. of: 01622858 Refried beans 162° F Diced hard-boiled eggs 41° F
 Full-Time Employee: Stephanie Beatenhead Exp. Date 11/18 Cottage cheese 41° F
RIC, RIF, WIC, milk cooler - OK

Received by/Title Stephanie Beatenhead
 (Signature of Owner or Representative)
 Sanitation Score: 98 (100 minus demerits) Date: 22 September 2016
 Time In: 11:00 a.m. Time Out: 12:00 p.m. Page 1 of 2 By Paul Wilkins WCHD (E)
 (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 095 H

The following remarks supplement the inspection report of: Eureka Middle School cafeteria

(Establishment Name)

Date: 22 September 2016

Item	Code	Section	Inspection Remarks	Correct by
2			Observed food items at salad bar without name identifying food items visible to students.	NRI
15			Observed handle on RIF hinged lid ("C", chest, Amana, storage room) damaged and temporarily repaired with white tape.	NRI REPEAT
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 2016 newsletter.	
			Facility is still classified as a Category I, High Risk establishment.	
			Please note that if the school or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next IL FSSM 8-hour class @ WCHD: October 4 & 6, 2016	
			IL FSSM class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for class information or to register for the 8-hour class & exam.	
			Food Handler certification is due by January 1, 2017, for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.	
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized metal-stem thermometer to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom; ensure self-closing sink faucets provide a flow of water of at least 15 seconds without reactivation	
			- Quaternary ammonium: 200 ppm at 3 rd compartment of sink, immersion for 1 minute; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Chlorine: 50-100 ppm at at 3 rd compartment of sink, immersion for 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F (keep sanitizer bottles, buckets, containers, etc., labeled) - Heat: dishwasher – final rinse: 180° F or above	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher temperatures, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ name and date & time of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	

Sanitarian/Environmental Health Inspector Paul Wilkerson WCHD

These remarks have been explained to me and are understood Stephane R Beatenherse
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection