

- 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.: 16 047 H
 Telephone: 394-2233
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Roanoke-Benson Junior High School cafeteria Owner/Agent: Roanoke-Benson CUSD #60

Address: 131 Reiter City: Benson ZIP Code: 61516

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		1	Original Container, Properly Labeled	•20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled inoeration
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 CEILINGS			
5		1	Thermometers provided and conspicuous	23		1	Non-food contact surfaces of equipment and utensils clean	FLOORS, WALLS AND CEILINGS			
6		2	Potentially hazardous food properly thawed	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
• 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
8		2	Food protection during storage, preparation, display, service and transportation	26		2	No re-use of single-service articles	LIGHTING			
9		2	Handling of food (ice) minimized, methods	27		5	Water source, safe: hot and cold under pressure	38		1	Lighting provided as required - Fixtures shielded
10		1	Food (ice) dispensing utensils properly stored	WATER				SEWAGE			
PERSONNEL				PERSONNEL				SEWAGE			
•11		5	Personnel with infections restricted	•28		4	Sewage and waste water disposal	DRESSING ROOMS			
•12		5	Hands washed and clean, good hygienic practices	PLUMBING				DRESSING ROOMS			
13		1	Clean clothes, hair restraints	29	X	1	Installed, Maintained	40		1	Rooms clean, lockers provided, facilities clean
FOOD EQUIPMENT AND UTENSILS				FOOD EQUIPMENT AND UTENSILS				OTHER OPERATIONS			
FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES				OTHER OPERATIONS			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•30		5	Cross-connection, back-siphonage, backflow	•41		5	Toxic items properly stored, labeled and used
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	TOILET AND HAND-WASHING FACILITIES				TOILET AND HAND-WASHING FACILITIES			
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	•31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
17		1	Accurate thermometers, chemical test kits provided, gauge cock	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
								44		1	Clean, soiled linen properly stored
								•45			Management personnel certified YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Quat 200 ppm/Heat 188° F

Hot Foods Baked beans 170° F

Cold Foods Cut peaches 41° F

Manager Certification No. of: 01549037

Chicken patty 195° F

Raw hamburger 34° F

Full-Time Employee: Carrie Armstrong Exp. Date 11/21/16

Milk cooler - OK

WIF, WIC, RIC - OK

Received by/Title Carrie Armstrong
 (Signature of Owner or Representative)

Sanitation Score: 99 (100 minus demerits)

Date: 17 November 2016

Time In: 11:30 a.m. Time Out: 12:15 p.m.

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By Paul Wilkins Weno (EL)
 (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 047 H

The following remarks supplement the inspection report of: Roanoke-Benson Jr. High School cafeteria
(Establishment Name)

Date: 17 November 2016

Item	Code	Section	Inspection Remarks	Correct by
29			Observed water faucet at prep sink leaking when water turned off.	NRI
			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	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3 rd inspection.	
			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.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: Spring 2017	
			IL FSSM class at U of I Extension – Woodford; 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 foods requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quat: 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 - Heat: final rinse – dishwasher = 180° F or above	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, dishwasher temperatures, sanitizer concentrations, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Store raw foods on bottom shelves of refrigeration & freezing units, below ready-to-eat foods, to prevent cross-contamination	

Sanitarian/Environmental Health Inspector Paul Walker WCHD

These remarks have been explained to me and are understood Cornie Armstrong
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection