

- 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.: 17 020 H
Telephone: 822-8550
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Riverview Grade School cafeteria **Owner/Agent:** Riverview Grade School CCSD #2
Address: 1421 Spring Bay Road **City:** East Peoria **ZIP Code:** 61611

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											
				18		1	Pre-flushed, scraped, soaked				
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	*20	X	4	Sanitization rinse: clean temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION											
				21		1	Wiping cloths: clean, use restricted				
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean				
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26	X	2	No re-use of single-service articles				
8		2	Food protection during storage, preparation, display, service and transportation					38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure				
10		1	Food (ice) dispensing utensils properly stored					39		1	Rooms and equipment - vented as required
PERSONNEL											
*11		5	Personnel with infections restricted	*28		4	Sewage and waste water disposal				
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	Rooms clean, lockers provided, facilities clean
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											
								42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14	X	2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15		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	44		1	Clean, soiled linen properly stored
16	X	2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cook								Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/*Heat 160° F Hot Foods Chili 165° F Cold Foods Butter 40° F
Manager Certification No. of: 01677430 Grilled cheese sandwiches 159° F Sliced cheese 41° F
Full-Time Employee: Renatta Hoffer Exp. Date 6/20 WIF, WIC, RIF - OK
Milk cooler - OK

Received by/Title *Anna Corn* (Signature of Owner or Representative)
Sanitation Score: 89 (100 minus demerits) Date: 31 August 2017
Time In: 12:00 p.m. Time Out: 1:15 p.m. Page 1 of 3 By *Paul Wilkins* (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 020 H

The following remarks supplement the inspection report of: Riverview Grade School cafeteria

(Establishment Name)

Date: 31 August 2017

Item	Code	Section	Inspection Remarks	Correct by
14			Observed in storage area of kitchen white sugar stored in unapproved plastic container originally labeled Prairie Farms chocolate chip ice cream and mashed potato flakes stored in unapproved plastic container originally labeled Prairie Farms red raspberry yogurt.	NRI
16			Observed mechanical dishwashing machine not providing required minimum final rinse temperature of 180° F. Please note water heat booster pressure relief valve activated during this inspection.	NRI
20			Observed mechanical dishwashing machine final rinse temperature less than 180° F. Food employees instructed to use 3-compartment sink for sanitizing equipment and utensils during inspection.	C
26			Observed in storage area of kitchen white sugar stored in re-used plastic container originally labeled Prairie Farms chocolate chip ice cream and mashed potato flakes stored in re-used plastic container originally labeled Prairie Farms red raspberry yogurt.	NRI
37			Observed wall trim around door from kitchen into gymnasium missing and not attached.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 2017 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 establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, concessions, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next IL FSSM 8-hour class offered @ WCHD: October 3 & 5, 2017	
			IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the IL FSSM 8-hour class & exam.	
			Effective January 1, 2017, Food Handler certification is required 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. Food handler certification is required 30 days from the hire date of food employees.	
			This facility is on the NCPWS program and must routinely collect water samples as required.	
			Make sure exterior WIF is kept locked at all times except when in use for food security & safety.	

Sanitarian/Environmental Health Inspector

Paul Wilkins WCHD

These remarks have been explained to me and are understood by

Ana Corn

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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		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 food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves and after donning hair nets – double hand washing required after using the restroom	
			- Pre-chill containers in WIC, RIC, WIF, or RIF to help keep potentially hazardous food 41° F or below; pre-chill ingredients to minimize the amount of time potentially hazardous food is in the temperature danger zone (4 hours maximum)	
			- 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	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher temperatures, etc., on a log sheet	
			- Ensure exterior opening doors are self-closing & tight-fitting and kept closed at all times except when in actual use; use appropriate screen(s) & screen material(s)	
			- Inspect cans of food & food products for dents and other imperfections upon delivery, prior to placing in storage, and before use	

Sanitarian/Environmental Health Inspector Paul Wilkins Wello

These remarks have been explained to me and are understood ✓ Ana Cynn
(Signature of Owner or Representative)

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