

# 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	2	Date	08/21/2018
Establishment Riverview Grade School		License/Permit #	0	Time In	10:55 AM
Street Address 1421 Spring Bay Road		Permit Holder	0	Time Out	12:45 PM
City/State East Peoria, IL		Riverview Grade School CCSD #2	Risk Category		
ZIP Code 61611		Purpose of Inspection Routine Inspection			

## 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		<b>Risk factors</b> 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	Compliance Status	COS	R
<b>Supervision</b>			<b>Protection from Contamination</b>		
1	In		15	In	
Person in charge present, demonstrates knowledge, and performs duties			Food separated and protected		
2	In		16	In	
Certified Food Protection Manager (CFPM)			Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>			<b>Time/Temperature Control for Safety</b>		
3	Out		17	In	
Management, food employee and conditional employee; knowledge, responsibilities and reporting			Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In		18	In	
Proper use of restriction and exclusion			Proper cooking time and temperatures		
5	In		19	N/O	
Procedures for responding to vomiting and diarrheal events			Proper reheating procedures for hot holding		
<b>Good Hygienic Practices</b>			<b>Consumer Advisory</b>		
6	In		20	In	
Proper eating, tasting, drinking, or tobacco use			Proper cooling time and temperature		
7	In		21	In	
No discharge from eyes, nose, and mouth			Proper hot holding temperatures		
<b>Preventing Contamination by Hands</b>			22	In	
8	In		Proper cold holding temperatures		
Hands clean and properly washed			23	In	
9	In		Proper date marking and disposition		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			24	N/O	
10	In		Time as a Public Health Control; procedures & records		
Adequate handwashing sinks properly supplied and accessible			<b>Highly Susceptible Populations</b>		
<b>Approved Source</b>			25	N/A	
11	In		Consumer advisory provided for raw/undercooked food		
Food obtained from approved source			<b>Food/Color Additives and Toxic Substances</b>		
12	N/O		26	In	
Food received at proper temperature			Pasteurized foods used; prohibited foods not offered		
13	Out		<b>Conformance with Approved Procedures</b>		
Food in good condition, safe, and unadulterated			27	In	
Required records available: shellstock tags, parasite destruction			Food additives: approved and properly used		
14	N/A		28	In	
			Toxic substances properly identified, stored, and used		
			29	N/A	
			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	Compliance Status	COS	R
<b>Safe Food and Water</b>			<b>Proper Use of Utensils</b>		
30			43		
Pasteurized eggs used where required			In-use utensils: properly stored		
31			44		
Water and ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
32			45		
Variance obtained for specialized processing methods			Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>			46		
33			Gloves used properly		
Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>		
34			47		
Plant food properly cooked for hot holding			Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35			48		
Approved thawing methods used			Warewashing facilities: installed, maintained, & used; test strips		
36			49	X	
Thermometers provided & accurate			Non-food contact surfaces clean		
<b>Food Identification</b>			<b>Physical Facilities</b>		
37			50		
Food properly labeled; original container			Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>			51		
38			Plumbing installed; proper backflow devices		
Insects, rodents, and animals not present			52		
39			Sewage and waste water properly disposed		
Contamination prevented during food preparation, storage and display			53		
40			Toilet facilities: properly constructed, supplied, & cleaned		
Personal cleanliness			54		
41			Garbage & refuse properly disposed; facilities maintained		
Wiping cloths: properly used and stored			55	X	
42			Physical facilities installed, maintained, and clean		
Washing fruits and vegetables			56		
			Adequate ventilation and lighting; designated areas used		
			<b>Employee Training</b>		
			57		
			All food employees have food handler training		
			58		
			Allergen training as required		

# Food Establishment Inspection Report

Establishment: Riverview Grade School

Establishment #: 18 010

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100

Heat: 188

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheeseburger/steam table	145	Sliced cheese/WIC	39		
Peas/steam table	143	Taco meat/WIC	40		
Tater tots/steam table	186	Crispitos/WIC	40		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
3	2-102.11 (Pf) Observed female person-in-charge PIC did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge during inspection.
13	3-202.15 (Pf) Observed on can shelf dented can of Rosarito traditional refried beans. Dented can removed from can shelf by person-in-charge during inspection.
49	4-602.13 (C) Observed in kitchen white pedestal fan (Lasko) and black pedestal fan (Lasko) front and rear grill covers soiled with accumulated dust and debris. Clean all non-food contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.13 (C) Observed floor coving not found on the floor and wall junctures in the kitchen by the steam table, behind the cooking equipment, in front of WIC, and by the warewashing area. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Angela Adams

Angela Adams 12103164 - ServSafe Exp. 3/2022	Dianne Maxheimer 21113547 - NRFSP Exp. 6/2020		
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HACCP Topic: TCS food cooling down procedures

Aug 21, 2018  
 Person in Charge (Signature) Date

Follow-up:  Yes  No (Check one)  
 Inspector (Signature) Follow-up Date: \_\_\_\_\_

