

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 01/24/2019
Establishment Eureka Middle School		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:05 AM
License/Permit # 19 063		Permit Holder CUSD #140	Time Out 12:45 PM
Street Address 2005 S. Main Street		Risk Category 1	
City/State Eureka, IL		Purpose of Inspection Routine Inspection	
ZIP Code 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	Compliance Status		COS	R
Supervision							
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			
Employee Health							
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			Time/Temperature Control for Safety			
Proper use of restriction and exclusion				18	In		
5	In			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	N/O		
Good Hygienic Practices							
6	In			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	N/O		
7	In			Proper cooling time and temperature			
No discharge from eyes, nose, and mouth				21	In		
Preventing Contamination by Hands							
8	In			Proper hot holding temperatures			
Hands clean and properly washed				22	In		
9	In			Proper cold holding temperatures			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	In		
10	In			Proper date marking and disposition			
Adequate handwashing sinks properly supplied and accessible				24	N/A		
Approved Source							
Time as a Public Health Control; procedures & records				Consumer Advisory			
11	In			25	N/A		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	In			Highly Susceptible Populations			
Food received at proper temperature				26	In		
13	In			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				Food/Color Additives and Toxic Substances			
14	N/A			27	N/A		
Required records available: shellstock tags, parasite destruction				Food additives: approved and properly used			
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							

		COS	R			COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			Proper Use of Utensils			
31	Water and ice from approved source			43	In-use utensils: properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored and used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			Utensils, Equipment and Vending			
36	Thermometers provided & accurate			47	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination							
38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display			Physical Facilities			
40	Personal cleanliness			50	Hot and cold water available; adequate pressure		
41	Wiping cloths: properly used and stored			51	Plumbing installed; proper backflow devices		
42	Washing fruits and vegetables			52	Sewage and waste water properly disposed		
Employee Training							
53	Toilet facilities: properly constructed, supplied, & cleaned			54	Garbage & refuse properly disposed; facilities maintained		
57	All food employees have food handler training			55	Physical facilities installed, maintained, and clean		
58	Allergen training as required			56	Adequate ventilation and lighting; designated areas used		

