

# 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	02/25/2020
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Fieldcrest Primary School cafeteria	License/Permit # 20 101	Permit Holder Fieldcrest CUSD #6	Risk Category I		
Street Address 523 Johnson Street		Purpose of Inspection Routine Inspection			
City/State Minonk, IL	ZIP Code 61760				

## 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	Item #	Description	Compliance Status	COS	R	
<b>Supervision</b>								
			1	Person in charge present, demonstrates knowledge, and performs duties	In			
			2	Certified Food Protection Manager (CFPM)	In			
<b>Employee Health</b>								
			3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	In			
			4	Proper use of restriction and exclusion	In			
			5	Procedures for responding to vomiting and diarrheal events	In			
<b>Good Hygienic Practices</b>								
			6	Proper eating, tasting, drinking, or tobacco use	In			
			7	No discharge from eyes, nose, and mouth	In			
<b>Preventing Contamination by Hands</b>								
			8	Hands clean and properly washed	In			
			9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	In			
			10	Adequate handwashing sinks properly supplied and accessible	In			
<b>Approved Source</b>								
			11	Food obtained from approved source	In			
			12	Food received at proper temperature	N/O			
			13	Food in good condition, safe, and unadulterated	In			
			14	Required records available: shellstock tags, parasite destruction	N/A			
<b>Protection from Contamination</b>								
			15	Food separated and protected	In			
			16	Food-contact surfaces; cleaned and sanitized	In			
			17	Proper disposition of returned, previously served, reconditioned and unsafe food	In			
<b>Time/Temperature Control for Safety</b>								
			18	Proper cooking time and temperatures	In			
			19	Proper reheating procedures for hot holding	N/O			
			20	Proper cooling time and temperature	N/O			
			21	Proper hot holding temperatures	In			
			22	Proper cold holding temperatures	In			
			23	Proper date marking and disposition	In			
			24	Time as a Public Health Control; procedures & records	N/A			
<b>Consumer Advisory</b>								
			25	Consumer advisory provided for raw/undercooked food	N/A			
<b>Highly Susceptible Populations</b>								
			26	Pasteurized foods used; prohibited foods not offered	N/A			
<b>Food/Color Additives and Toxic Substances</b>								
			27	Food additives: approved and properly used	N/A			
			28	Toxic substances properly identified, stored, and used	In			
<b>Conformance with Approved Procedures</b>								
			29	Compliance with variance/specialized process/HACCP	N/A			

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

# Food Establishment Inspection Report

Establishment: Fieldcrest Primary School cafeteria

Establishment #: 20 101

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50-99/100

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Taco meat/steam table	183		Cut lettuce/cold-holding	41		Milk cooler/gym storage room	38
Corn/steam table	188		Shredded cheese/cold-holding	41		Milk cooler/gym storage room	40
			Salsa/cold-holding	40		Chest RIF/storage room	-20
			Sliced ham/RIC	38		Upright RIF/storage room	-10
			Cut lettuce salad/RIC	40		RIC/storage room	38
			Shredded cheese/RIC	38		RIF/storage room	-25
			Sliced cheese/RIC	38		Chest RIF/storage room	-10
						RIF/kitchen	0
						RIC/kitchen	38

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection.

CFPM Verification (name, expiration date, ID#): Amy Rossman

Amy Rossman 14756528 - ServSafe Exp. 2/2022	Amanda Whited 21557935 - NRFSP Exp. 3/2024	Scott Oncken 21366473 - NRFSP Exp. 7/2022	
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HACCP Topic: TCS food temperature requirements, bare hand contact with ready-to-eat food, allergy signage

\_\_\_\_\_  
 Person in Charge (Signature) Feb 25, 2020  
Date

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

# Food Establishment Inspection Report

Establishment: Fieldcrest Primary School cafeteria


Establishment #: 20 101

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge must have CFPM certification and be on the premises during all hours of operation
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: March 2020
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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 and valid for three (3) years from date of issuance.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Observed two (2) storage rooms (gym storage room and storage room) in use

  
Person in Charge (Signature)

Feb 25, 2020  
Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_