

Food Establishment Inspection Report

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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 02/21/2023
Establishment Eureka High School cafeteria	License/Permit # 23 099	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:35 AM
Street Address 200 W. Cruger Avenue		Permit Holder CUSD #140	Time Out 12:05 PM
City/State Eureka, IL	ZIP Code 61530	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

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

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

Establishment #: 23 099

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: 187

TEMPERATURE OBSERVATIONS

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Quesadillas/hot-holding cabinet	160	Sour cream/cold-holding	40
Black beans/steam table A	155	Diced chicken/salad bar	36
Black beans/steam table A	167	Cut broccoli/salad bar	41
Black beans/steam table B	160	Black beans/salad bar	41
Black beans/steam table B	185	Salsa/salad bar	30
		Shredded cheese/salad bar	37
		Hummus/salad bar	31
		Cut romaine/salad bar	41
		Pre-packaged juice/RIC	41
		Milk/milk cooler	37
		Pre-packaged juice/RIC	37
		Pre-packaged juice/RIC	39
		Peas & carrots/WIC	38
		Turkey & cheese wrap/WIC	40
		Shredded cheese/WIC	38
		Sliced cheese/WIC	38
		Cut lettuce/WIC	38
		Hummus/WIC	39

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Gaylene Logue

Gaylene Logue 21154982 - ServSafe Exp. 10/2026	Stacie Bauman 23136170 - ServSafe Exp. 1/2028	Christina Dillman 18235060 - ServSafe Exp. 8/2024	
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HACCP Topic: TCS food temperature requirements, sanitization temperature requirements, no bare hand contact with ready-to-eat food

Haylene Soque
Person In Charge (Signature)

Feb 21, 2023

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

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Establishment: Eureka High School cafeteria

Establishment #: 23 099

Logie
Person In Charge (Signature)

Feb 21, 2023

Date

Parson W. Shadley (signature)

Paul Williams WCHD

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)