

# 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 1	Date 03/07/2023
Establishment Fieldcrest High School cafeteria	License/Permit # 23 163	No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:20 AM
Street Address 1 Dornbush Drive		Permit Holder Fieldcrest CUSD #6	Time Out 12:30 PM
City/State Minonk, IL	ZIP Code 61760	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
<b>Supervision</b>					<b>Protection from Contamination</b>		
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
<b>Employee Health</b>					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>		
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding
<b>Good Hygienic Practices</b>					20	In	Proper cooling time and temperature
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures
<b>Preventing Contamination by Hands</b>					23	In	Proper date marking and disposition
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Consumer Advisory</b>		
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>		
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered
12	N/O	Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>		
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used
14	N/A	Required records available: shellstock tags, parasite destruction			28	Out	Toxic substances properly identified, stored, and 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

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	
<b>Food Temperature Control</b>					46	Gloves used properly	
33	Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>		
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips	
36	Thermometers provided & accurate				49	Non-food contact surfaces clean	
<b>Food Identification</b>					<b>Physical Facilities</b>		
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>					51	Plumbing installed; proper backflow devices	
38	Insects, rodents, and animals not present				52	Sewage and waste water properly disposed	
39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used	
<b>Employee Training</b>					<b>Employee Training</b>		
57	All food employees have food handler training				58	All allergen training as required	

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Establishment: Fieldcrest High School cafeteria

Establishment #: 23 163

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: 192

## TEMPERATURE OBSERVATIONS

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Baked beans/steam table	176	Cut lettuce-cooling/salad bar	55	Milk/WIC	37
Corn dog/hot-holding cabinet	162	Shredded cheese/salad bar	39	Sliced cheese/WIC	34
		Diced chicken/salad bar	37		
		Milk/cold-holding	40		
		Cheese sticks/RIC	39		
		Breakfast bagel-cooling/RIC	43		
		Sausage patty/RIC	26		
		Diced chicken/RIC	35		
		Egg patty/RIC	29		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
28	<p>7-204.11 (P) Observed in 3-compartment sink chlorine sanitizing rinse concentration indicated 200 ppm of chlorine using a chlorine test kit and water temperature of 86° F using a food temperature measuring device with metal-stem. Using chlorine test kit provided at establishment, concentration of chlorine sanitizing rinse indicated 200 ppm of chlorine. Chemical sanitizers, including chemical sanitizing solutions generated on-site, and other chemical antimicrobials applied to food-contact surfaces shall:</p> <p>(A) meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), or (B) meet the requirements as specified in 40 CFR 180.2020 Pesticide Chemicals Not Requiring a Tolerance or Exemption from Tolerance-Non-food determinations. Chlorine sanitizing rinse partially drained and refilled with warm water. Recheck = 50 ppm - OK.</p>

CFPM Verification (name, expiration date, ID#): Kathryn Jackson

Kathryn Jackson 21487696 - NRFSP Exp. 7/2023	Susan Swartz 21914127 - NRFSP Exp. 2/2028	Mary Moore 21914130 - NRFSP Exp. 2/2028	
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## HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

 Person in Charge (Signature)

Mar 7, 2023

Date

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**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**

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Person in Charge (Signature)

Mar 7, 2023

Date

Paul W. Womack  
Inspector (Signature)

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**