

# Food Establishment Inspection Report

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|--|--|--|--|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 |  | No. of Risk Factor/Intervention Violations 1 Date 03/16/2023         |  |
| Establishment<br>Roanoke-Benson Junior High School cafeteria   |  | No. of Repeat Risk Factor/Intervention Violations 0 Time In 11:00 AM |  |
| License/Permit #<br>23 104   |  | Permit Holder<br>Roanoke-Benson CUSD #60 Risk Category I             |  |
| Street Address<br>131 Reiter Street  |  | Purpose of Inspection<br>Routine Inspection                          |  |
| City/State<br>Benson, IL   |  | ZIP Code<br>61516  |  |

## 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   | N/O | 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                           |     | X |

## 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                                      |  | 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                                     | X | 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                                     |   | Allergen training as required  |     |   |

# Food Establishment Inspection Report

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Establishment: Roanoke-Benson Junior High School cafeteria

Establishment #: 23 104

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 181

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

| Item<br>Number | Violations cited in this report must be corrected within the time frames below.  |
|----------------|--|
| 28             | 7-206.12 (P) Observed in storage room AEGIS rodent bait station marked "rodenticide" on slotted shelf. Rodent bait shall be            |
|                | contained in a covered, tamper-resistant bait station. Rodent bait station removed and discarded by person-in-charge during            |
|                | inspection.  |
| 49             | 4-602.13 (C) Observed in WIF rear condenser unit by pipes soiled with accumulated condensation ice. 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. |
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CFPM Verification (name, expiration date, ID#): Carrie Armstrong

|  |  |   |   |
|--|--|---|---|
| Carrie Armstrong<br>20626386 - ServSafe<br>Exp. 5/2026 | Susan Garber<br>19027313 - ServSafe<br>Exp. 3/2025 | Christine Jenkins<br>21631259 - NRFSP<br>Exp. 10/2024 | Linda Birkey<br>21557952 - NRFSP<br>Exp. 3/2024 |
|--|--|---|---|

## HACCP Topic: TCS food temperature & delivery temperature requirements, no bare hand contact with ready-to-eat food, employee health

Connie Armstrong

Mar 16, 2023

—  
Date

Person In Charge (Signature)

1

Follow-up:  Yes  No (Check one)

Follow-up Date:

# Food Establishment Inspection Report

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Establishment: Roanoke-Benson Junior High School cafeteria

Establishment #: 23 104

## Course Announcements

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Person in Charge (Signature)

Mar 16, 2023

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**