

# 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 08/28/2023
Establishment Eureka High School cafeteria		License/Permit # 23 099	Time In 11:00 AM
Street Address 200 W. Cruger Avenue		Permit Holder CUSD #140	Time Out 12:25 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
<b>Supervision</b>			
1	In		
2	In		
<b>Employee Health</b>			
3	In		
4	In		
5	In		
<b>Good Hygienic Practices</b>			
6	In		
7	In		
<b>Preventing Contamination by Hands</b>			
8	In		
9	In		
10	In		
<b>Approved Source</b>			
11	In		
12	N/O		
13	In		
14	N/A		
<b>Protection from Contamination</b>			
15	In		
16	In		
17	In		
<b>Time/Temperature Control for Safety</b>			
18	N/O		
19	N/O		
20	In		
21	In		
22	In		
23	In		
24	N/A		
<b>Consumer Advisory</b>			
25	N/A		
<b>Highly Susceptible Populations</b>			
26	N/A		
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
28	In		
<b>Conformance with Approved Procedures</b>			
29	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
<b>Safe Food and Water</b>			
30			
31			
32			
<b>Food Temperature Control</b>			
33			
34			
35			
36	X		X
<b>Food Identification</b>			
37			
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41			
42			
<b>Proper Use of Utensils</b>			
43			
44			
45			
46			
<b>Utensils, Equipment and Vending</b>			
47			
48			
49			
<b>Physical Facilities</b>			
50			
51			
52			
53			
54			
55			
56			
<b>Employee Training</b>			
57			
58			

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Establishment #: 23 099

Heat: 182


[illegible][illegible]

Gaylene Logue 21154982 - ServSafe Exp. 10/2026	Mary Henry 22743552 - ServSafe Exp. 10/2027	Christina Dillman 18235060 - ServSafe Exp. 8/2024	Stacie Bauman 23136170 - ServSafe Exp. 1/2028
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HACCP Topic: TCS food temperature requirements, sanitization temperature requirements, no bare hand contact with ready-to-eat food

Person in Charge (signature)

Date \_\_\_\_\_

Inspector (Signature) Paul Wilkerson 

Follow-up Date:

# Food Establishment Inspection Report

Establishment: Eureka High School cafeteria

Establishment #: 23 099

[illegible]

Person in Charge (Signature)

Aug 28, 2023

Date \_\_\_\_\_

Paul Whitehead  
Inspector (Signature)

**Follow-up:** ☐ Yes ☒ No (Check one)

Follow-up Date: