

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		Purpose of Inspection Routine Inspection		Risk Category I

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					
2	In	Certified Food Protection Manager (CFPM)					
Employee Health							
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting					
4	In	Proper use of restriction and exclusion					
5	In	Procedures for responding to vomiting and diarrheal events					
Good Hygienic Practices							
6	In	Proper eating, tasting, drinking, or tobacco use					
7	In	No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands							
8	In	Hands clean and properly washed					
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					
10	In	Adequate handwashing sinks properly supplied and accessible					
Approved Source							
11	In	Food obtained from approved source					
12	N/O	Food received at proper temperature					
13	In	Food in good condition, safe, and unadulterated					
14	N/A	Required records available: shellstock tags, parasite destruction					
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	
		COS	R			COS	R
Safe Food and Water							
30	Pasteurized eggs used where required						
31	Water and ice from approved source						
32	Variance obtained for specialized processing methods						
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control						
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate		X				
Food Identification							
37	Food properly labeled; original container						
Prevention of Food Contamination							
38	Insects, rodents, and animals not present						
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used and stored						
42	Washing fruits and vegetables						
Proper Use of Utensils							
43	In-use utensils: properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use/single-service articles: properly stored and used						
46	Gloves used properly						
Utensils, Equipment and Vending							
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used						
48	Warewashing facilities: installed, maintained, & used; test strips						
49	Non-food contact surfaces clean						
Physical Facilities							
50	Hot and cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices						
52	Sewage and waste water properly disposed						
53	Toilet facilities: properly constructed, supplied, & cleaned						
54	Garbage & refuse properly disposed; facilities maintained						
55	Physical facilities installed, maintained, and clean						
56	Adequate ventilation and lighting; designated areas used						
Employee Training							
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: 182

TEMPERATURE OBSERVATIONS

ITEM/LOCATION		ITEM/LOCATION		ITEM/LOCATION	
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sweet potato fries/hot-holding	135	Shredded cheese/WIC	39	Milk/milk cooler	40
Hot dogs/steam table A	194	Sliced cheese/WIC	39	Pre-packaged juice/RIC	35
Hot dogs/steam table B	164	Turkey sandwich/WIC	41	Pre-packaged juice/RIC	41
		Cut lettuce-cooling/salad bar	42		
		Chick peas-cooling/salad bar	47		
		Shredded cheese/salad bar	41		
		Cottage cheese/salad bar	41		
		Cut romaine lettuce/salad bar	41		
		Diced chicken/salad bar	35		

OBSERVATIONS AND CORRECTIVE ACTIONS

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

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)

Aug 28, 2023

Date

Inspector (Signature)

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Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: Eureka High School cafeteria

Establishment #: 23 099

Person in Charge (Signature)

Aug 28, 2023

Date

Paul Weller wcm
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: