

Food Establishment Inspection Report

Page 1 of 3

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	09/28/2023
Establishment Riverview Grade School		License/Permit #	23 072	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 1421 Spring Bay Road		Permit Holder Riverview Grade School CCSD #2		Risk Category I	
City/State East Peoria, IL		ZIP Code 61611		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
Supervision			
1	In		
2	In		
Employee Health			
3	In		
4	In		
5	In		
Good Hygienic Practices			
6	In		
7	In		
Preventing Contamination by Hands			
8	In		
9	In		
10	In		
Approved Source			
11	In		
12	N/O		
13	Out		X
14	N/A		
Protection from Contamination			
15	In		
16	In		
17	In		
Time/Temperature Control for Safety			
18	In		
19	N/O		
20	N/O		
21	In		
22	In		
23	In		
24	N/A		
Consumer Advisory			
25	N/A		
Highly Susceptible Populations			
26	N/A		
Food/Color Additives and Toxic Substances			
27	N/A		
28	In		
Conformance with Approved Procedures			
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
Safe Food and Water			
30			
31			
32			
Food Temperature Control			
33			
34			
35			
36			
Food Identification			
37			
Prevention of Food Contamination			
38			
39			
40			
41			
42			
Proper Use of Utensils			
43			
44			
45			
46			
Utensils, Equipment and Vending			
47			
48			
49			
Physical Facilities			
50			
51			
52			
53			
54			
55			
56			
Employee Training			
57			
58			

Food Establishment Inspection Report

Establishment: Riverview Grade School

Establishment #: 23 072

Water Supply: ☐ Public ☒ Private

Waste Water System: ☐ Public ☒ Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: 185

TEMPERATURE OBSERVATIONS

Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Popcorn chicken/hot-holding	135		Milk/milk cooler	40			
Mashed potatoes/steam table	163		Milk/WIC	37			
Corn/steam table	186		Shredded cheese/WIC	39			
Yellow gravy/steam table	156		Yogurt/WIC	39			

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

CFPM Verification (name, expiration date, ID#): Rebecca Davis

Rebecca Davis
21542172 - NRFSP
Exp. 1/2024

Stacy Ray
20864949 - ServSafe
Exp. 8/2026

HACCP Topic: TCS food temperature/display requirements, proper sanitation temperatures, no bare hand contact with ready-to-eat food

Person in Charge (signature)

Sep 28, 2023

Date _____

Inspector (Signature) Paul Wilkin Ward

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Establishment: Riverview Grade School

Establishment #: 23 072

[illegible]

Person in Charge (Signature)

Sep 28, 2023

Date _____

Paul Wilkins
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: