

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	09/28/2023
		No. of Repeat Risk Factor/Intervention Violations			0	Time In
Establishment Riverview Grade School		License/Permit #		Permit Holder Riverview Grade School CCSD #2		Risk Category I
Street Address 1421 Spring Bay Road				Purpose of Inspection		
City/State East Peoria, IL		ZIP Code 61611		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																																																																																																																																								
Supervision																																																																																																																																															
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																																																																																																																																								
Employee Health																																																																																																																																															
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																								
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																																										
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/O	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Approved Source								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	Out	Food in good condition, safe, and unadulterated	X		Consumer Advisory								14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations								26	N/A	Pasteurized foods used; prohibited foods not offered			Food/Color Additives and Toxic Substances								27	N/A	Food additives: approved and properly used			28	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP		
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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

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Safe Food and Water																																																																																																																																																									
30	Pasteurized eggs used where required				43	In-use utensils: properly stored																																																																																																																																																			
31	Water and ice from approved source				32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		Food Temperature Control								33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored and used		34	Plant food properly cooked for hot holding			46	Gloves used properly		35	Approved thawing methods used			Utensils, Equipment and Vending								36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			Food Identification								37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips			Prevention of Food Contamination								38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean			39	Contamination prevented during food preparation, storage and display			Physical Facilities								40	Personal cleanliness			50	Hot and cold water available; adequate pressure			41	Wiping cloths: properly used and stored			51	Plumbing installed; proper backflow devices			42	Washing fruits and vegetables			52	Sewage and waste water properly disposed			Employee Training								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			57	All food employees have food handler training			58	Allergen training as required		
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Food Establishment Inspection Report

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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

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Rebecca Davis 21542172 - NRFSP Exp. 1/2024	Stacy Ray 20864949 - ServSafe Exp. 8/2026		
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HACCP Topic: TCS food temperature/display requirements, proper sanitation temperatures, no bare hand contact with ready-to-eat food

Becky Davis
Person In Charge (Signature)

Sep 28, 2023

Date

- 1 -

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

Food Establishment Inspection Report

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Establishment #: 23 072

OBSERVATIONS AND CORRECTIVE ACTIONS

Becky D
Person in Charge (Signature)

Sep 28, 2023

Date

Person in charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: