

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 0	Date 11/13/2023
Establishment Fieldcrest High School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:55 AM
		Permit Holder Fieldcrest CUSD #6	Time Out 12:15 PM
Street Address 1 Dornbush Drive		Risk Category I	
City/State Minonk, IL		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	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	N/O	Proper cooking time and temperatures			7	In	No discharge from eyes, nose, and mouth			8	In	Hands clean and properly washed			19	N/O	Proper reheating procedures for hot holding			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			20	In	Proper cooling time and temperature			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			Consumer Advisory										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

Safe Food and Water			COS	R	Proper Use of Utensils			COS	R																																																																																																																																																																																									
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				Food Temperature Control										46	Gloves used properly				33	Proper cooling methods used; adequate equipment for temperature control				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				34	Plant food properly cooked for hot holding				48	Warewashing facilities: installed, maintained, & used; test strips				35	Approved thawing methods used				49	Non-food contact surfaces clean				36	Thermometers provided & accurate				Physical Facilities										Food Identification										50	Hot and cold water available; adequate pressure				37	Food properly labeled; original container				51	Plumbing installed; proper backflow devices				Prevention of Food Contamination										52	Sewage and waste water properly disposed				38	Insects, rodents, and animals not present				53	Toilet facilities: properly constructed, supplied, & cleaned				39	Contamination prevented during food preparation, storage and display				54	Garbage & refuse properly disposed; facilities maintained				40	Personal cleanliness				55	Physical facilities installed, maintained, and clean				41	Wiping cloths: properly used and stored				56	Adequate ventilation and lighting; designated areas used				42	Washing fruits and vegetables				Employee Training										57	All food employees have food handler training				58	Allergen training as required			
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Establishment: Fieldcrest High School cafeteria

Establishment #: 23 163

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: 192

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheesy garlic bread/serving line	160	Shredded cheese/RIC	35		
Cheesy garlic bread/hot-holding	159	Diced ham/RIC	35		
		Milk/WIC	36		
		Cheese sticks/WIC	39		
		Diced eggs/salad bar	40		
		Diced ham/salad bar	39		
		Shredded cheese/salad bar	40		
		Cut lettuce-cooling/salad bar	47		
		Milk/serving line	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Susan Swartz

Susan Swartz 21914127 - NRFSP Exp. 2/2028	Mary Moore 21914130 - NRFSP Exp. 2/2028	Billie Stokowski 2765792 - Always Food Safe Exp. 9/2028	Lisa Junker 21906806 - ServSafe Exp. 3/2027
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Susie Sway
Person in Charge (Signature)

Nov 13, 2023

Date

Person in Charge (Signature)

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Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

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Establishment: Fieldcrest High School cafeteria

Establishment #: 23 163

Susan Smeag
Person In Charge (Signature)

Person in Charge (Signature)

Nov 13, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)