

# 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 01/25/2024
Establishment Eureka High School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:20 AM
Street Address 200 W. Cruger Avenue		Permit Holder CUSD #140	Time Out 12:55 PM
City/State Eureka, IL		Risk Category I	
		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
<b>Supervision</b>					<b>Protection from Contamination</b>				
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		
<b>Employee Health</b>					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>				
4	In	Proper use of restriction and exclusion			18	N/O	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding		
<b>Good Hygienic Practices</b>					20	In	Proper cooling time and temperature		
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures		
7	In	No discharge from eyes, nose, and mouth			22	Out	Proper cold holding temperatures		X
<b>Preventing Contamination by Hands</b>					23	In	Proper date marking and disposition		
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Consumer Advisory</b>				
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food		
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>				
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered		
12	N/O	Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>				
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used		
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used		
<b>GOOD RETAIL PRACTICES</b>									
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				
<b>Safe Food and Water</b>			COS	R	<b>Proper Use of Utensils</b>			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	Varlance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used			
<b>Food Temperature Control</b>					46	Gloves used properly			
33	Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>				
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips			
36	Thermometers provided & accurate				49	Non-food contact surfaces clean			
<b>Food Identification</b>					<b>Physical Facilities</b>				
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>					51	Plumbing installed; proper backflow devices			
38	Insects, rodents, and animals not present				52	Sewage and waste water properly disposed			
39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned			
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained			
41	Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean			
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>					<b>Employee Training</b>				
57	All food employees have food handler training				58	Allergen training as required			

# Food Establishment Inspection Report

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Establishment: Eureka High School cafeteria

Establishment #: 24 052

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: 182

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
French fries/hot-holding	149	Shredded cheese/WIC	38	Pre-packaged juice/RIC cafeteria	32
Baked potato/hot-holding	151	Sliced cheese-cooling/WIC	46	Pre-packaged apple juice/RIC	42
Hamburger/steam table A	159	Cut lettuce-cooling/salad bar	44	Pre-packaged grape juice/RIC	44
Hamburger/steam table B	164	Black beans/salad bar	39	Pre-packaged orange juice/RIC	44
		Diced chicken/salad bar	32		
		Diced eggs-cooling/salad bar	46		
		Shredded cheese/salad bar	37		
		Cut romaine lettuce/salad bar	41		
		Milk/milk cooler	33		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
22	3-501.16 (P) Observed in RIC (kitchen, 3-door, True) pre-packaged juice (apple, grape, orange) package temperatures measured above 41° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, package temperatures of pre-packaged juice measured above 41° F. Internal temperature of apple juice measured at 42° F. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with food employee and person-in-charge. Pre-packaged juice removed from use by person-in-charge during inspection.

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)

Jan 25, 2024

Date

Person in Charge (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

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Person in Charge (Signature)

Jan 25, 2024

Date

Follow-up:  Yes  No (Check one)

Follow-up Date:

Inspector (Signature)