

# 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 01/29/2024
Establishment Goodfield Elementary School		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:05 AM
Street Address 308 W. Robinson Street		Permit Holder C.U.S.D. #140	Time Out 12:15 PM
City/State Goodfield, IL		Risk Category I	
ZIP Code 61742		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	N/O	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	In	Proper cold holding temperatures		
<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	In	Food received at proper temperature			27	N/A	Food additives: approved and properly used		
13	In	Food in good condition, safe, and unadulterated			28	In	Toxic substances properly identified, stored, and used		
14	N/A	Required records available: shellstock tags, parasite destruction			29	N/A	Compliance with variance/specialized process/HACCP		

## 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			
<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			

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Page 2 of 3

Establishment: Goodfield Elementary School

Establishment #: 24 050

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Robin Nelson

Robin Nelson 23099341 - ServSafe Exp. 1/2028	Rebecca Lehigh 22338157 - ServSafe Exp. 6/2027	Sonya Shipley 21223845 - ServSafe Exp. 10/2026	Stacie Bauman 23136170 - ServSafe Exp. 1/2028
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## HACCP Topic: TCS food transportation temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

Robin L. Nelson

Jan 29, 2024

Person in Charge (Signature)

Date

Paul Wilkins, wcmq

Ch

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)

# Food Establishment Inspection Report

Page 3 of 3

Establishment: Goodfield Elementary School

Establishment #: 24 050

Robin L. Nelson

Person in Charge (Signature)

Jan 29, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**