

# 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	0	Date	02/21/2024
Establishment Davenport Elementary School cafeteria		License/Permit #	24 049	Time In	11:00 AM
Street Address 301 S. Main Street		Permit Holder	CUSD #140	Time Out	12:10 PM
City/State Eureka, IL		ZIP Code	61530	Purpose of Inspection Routine Inspection	
		Risk Category I			

## 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			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>			
4	In			18	N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	In			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A		
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 with variance/specialized process/HACCP			

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30				43	In-use utensils: properly stored		
Pasteurized eggs used where required				Utensils, equipment & linens: properly stored, dried, & handled			
31				44			
Water and ice from approved source				45	Single-use/single-service articles: properly stored and used		
32				46	Gloves used properly		
Variance obtained for specialized processing methods				<b>Utensils, Equipment and Vending</b>			
<b>Food Temperature Control</b>				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
33				Warewashing facilities: installed, maintained, & used; test strips			
Proper cooling methods used; adequate equipment for temperature control				48			
34				Non-food contact surfaces clean			
Plant food properly cooked for hot holding				<b>Physical Facilities</b>			
35				50	Hot and cold water available; adequate pressure		
Approved thawing methods used				51	Plumbing installed; proper backflow devices		
36				52	Sewage and waste water properly disposed		
Thermometers provided & accurate				53	Toilet facilities: properly constructed, supplied, & cleaned		
<b>Food Identification</b>				54	Garbage & refuse properly disposed; facilities maintained		
37				55	Physical facilities installed, maintained, and clean		
Food properly labeled; original container				56	Adequate ventilation and lighting; designated areas used		
<b>Prevention of Food Contamination</b>				<b>Employee Training</b>			
38				57	All food employees have food handler training		
Insects, rodents, and animals not present				58	Allergen training as required		
39							
Contamination prevented during food preparation, storage and display							
40							
Personal cleanliness							
41							
Wiping cloths: properly used and stored							
42							
Washing fruits and vegetables							

Establishment: Davenport Elementary School cafeteria

Establishment #: 24 049

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 184

## TEMPERATURE OBSERVATIONS

Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Chicken strips/steam table	159		Sliced cheese/RIC	39			
Green beans/steam table	176		Sour cream/RIC	39			
Chicken strips/hot-holding	150		Milk/milk cooler #1	36			
			Milk/milk cooler #2	35			

### OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

CFPM Verification (name, expiration date, ID#): Kim Mulvaney

Kim Mulvaney  
23099340 - ServSafe  
Exp. 1/2028

Rebecca Lehigh  
22338157 - ServSafe  
Exp. 6/2027

Stacie Bauman  
23136170 - ServSafe  
Exp. 1/2028

Lynda Hinrichsen  
21678287 - NRFSP  
Exp. 3/2025

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Person in Charge (Signature) Kim Mulvey

Feb 21, 2024

Date \_\_\_\_\_

Inspector (Signature) Paul Wilken, WCHD (EW)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date:

# Food Establishment Inspection Report

Establishment: Davenport Elementary School cafeteria

Establishment #: 24 049

[illegible]

Kim Maloney  
Person in Charge (Signature)

Feb 21, 2024

Date \_\_\_\_\_

Paul Wilken WCHS  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: