

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 03/19/2024
Establishment Riverview Grade School		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:25 AM
Street Address 1421 Spring Bay Road		Permit Holder Riverview Grade School CCSD #2	Time Out 11:50 AM
City/State East Peoria, IL		Risk Category I	
ZIP Code 61611		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			18	IN	Proper cooking time and temperatures			19	N/O	Proper reheating procedures for hot holding			6	IN	Proper eating, tasting, drinking, or tobacco use			20	N/O	Proper cooling time and temperature			21	IN	Proper hot holding temperatures			7	IN	No discharge from eyes, nose, and mouth			22	IN	Proper cold holding temperatures			23	IN	Proper date marking and disposition			Good Hygienic Practices										24	IN	Time as a Public Health Control; procedures & records			Consumer Advisory					8	IN	Hands clean and properly washed			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			25	N/A	Consumer advisory provided for raw/undercooked food			Approved Source										Highly Susceptible Populations					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			26	N/A	Pasteurized foods used; prohibited foods not offered			GOOD RETAIL PRACTICES										Food/Color Additives and Toxic Substances					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										27	N/A	Food additives: approved and properly used			28	IN	Toxic substances properly identified, stored, and used			Approved Source										Conformance with Approved Procedures					29	N/A	Compliance with variance/specialized process/HACCP			Proper Use of Utensils				
18	IN	Proper cooking time and temperatures			19	N/O	Proper reheating procedures for hot holding																																																																																																																																																																																	
6	IN	Proper eating, tasting, drinking, or tobacco use			20	N/O	Proper cooling time and temperature			21	IN	Proper hot holding temperatures			7	IN	No discharge from eyes, nose, and mouth			22	IN	Proper cold holding temperatures			23	IN	Proper date marking and disposition			Good Hygienic Practices										24	IN	Time as a Public Health Control; procedures & records			Consumer Advisory					8	IN	Hands clean and properly washed			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			25	N/A	Consumer advisory provided for raw/undercooked food			Approved Source										Highly Susceptible Populations					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			26	N/A	Pasteurized foods used; prohibited foods not offered			GOOD RETAIL PRACTICES										Food/Color Additives and Toxic Substances					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										27	N/A	Food additives: approved and properly used			28	IN	Toxic substances properly identified, stored, and used			Approved Source										Conformance with Approved Procedures					29	N/A	Compliance with variance/specialized process/HACCP			Proper Use of Utensils																			
20	N/O	Proper cooling time and temperature			21	IN	Proper hot holding temperatures																																																																																																																																																																																	
7	IN	No discharge from eyes, nose, and mouth			22	IN	Proper cold holding temperatures			23	IN	Proper date marking and disposition			Good Hygienic Practices										24	IN	Time as a Public Health Control; procedures & records			Consumer Advisory					8	IN	Hands clean and properly washed			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			25	N/A	Consumer advisory provided for raw/undercooked food			Approved Source										Highly Susceptible Populations					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			26	N/A	Pasteurized foods used; prohibited foods not offered			GOOD RETAIL PRACTICES										Food/Color Additives and Toxic Substances					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										27	N/A	Food additives: approved and properly used			28	IN	Toxic substances properly identified, stored, and used			Approved Source										Conformance with Approved Procedures					29	N/A	Compliance with variance/specialized process/HACCP			Proper Use of Utensils																																		
22	IN	Proper cold holding temperatures			23	IN	Proper date marking and disposition																																																																																																																																																																																	
Good Hygienic Practices										24	IN	Time as a Public Health Control; procedures & records			Consumer Advisory					8	IN	Hands clean and properly washed			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			25	N/A	Consumer advisory provided for raw/undercooked food			Approved Source										Highly Susceptible Populations					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			26	N/A	Pasteurized foods used; prohibited foods not offered			GOOD RETAIL PRACTICES										Food/Color Additives and Toxic Substances					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										27	N/A	Food additives: approved and properly used			28	IN	Toxic substances properly identified, stored, and used			Approved Source										Conformance with Approved Procedures					29	N/A	Compliance with variance/specialized process/HACCP			Proper Use of Utensils																																																	
24	IN	Time as a Public Health Control; procedures & records			Consumer Advisory																																																																																																																																																																																			
8	IN	Hands clean and properly washed			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			25	N/A	Consumer advisory provided for raw/undercooked food			Approved Source										Highly Susceptible Populations					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			26	N/A	Pasteurized foods used; prohibited foods not offered			GOOD RETAIL PRACTICES										Food/Color Additives and Toxic Substances					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										27	N/A	Food additives: approved and properly used			28	IN	Toxic substances properly identified, stored, and used			Approved Source										Conformance with Approved Procedures					29	N/A	Compliance with variance/specialized process/HACCP			Proper Use of Utensils																																																																					
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			25	N/A	Consumer advisory provided for raw/undercooked food			Approved Source										Highly Susceptible Populations					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			26	N/A	Pasteurized foods used; prohibited foods not offered			GOOD RETAIL PRACTICES										Food/Color Additives and Toxic Substances					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										27	N/A	Food additives: approved and properly used			28	IN	Toxic substances properly identified, stored, and used			Approved Source										Conformance with Approved Procedures					29	N/A	Compliance with variance/specialized process/HACCP			Proper Use of Utensils																																																																										
10	IN	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food																																																																																																																																																																																	
Approved Source										Highly Susceptible Populations																																																																																																																																																																														
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			26	N/A	Pasteurized foods used; prohibited foods not offered			GOOD RETAIL PRACTICES										Food/Color Additives and Toxic Substances					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										27	N/A	Food additives: approved and properly used			28	IN	Toxic substances properly identified, stored, and used			Approved Source										Conformance with Approved Procedures					29	N/A	Compliance with variance/specialized process/HACCP			Proper Use of Utensils																																																																																																								
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			26	N/A	Pasteurized foods used; prohibited foods not offered			GOOD RETAIL PRACTICES										Food/Color Additives and Toxic Substances					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										27	N/A	Food additives: approved and properly used			28	IN	Toxic substances properly identified, stored, and used			Approved Source										Conformance with Approved Procedures					29	N/A	Compliance with variance/specialized process/HACCP			Proper Use of Utensils																																																																																																													
13	IN	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			26	N/A	Pasteurized foods used; prohibited foods not offered			GOOD RETAIL PRACTICES										Food/Color Additives and Toxic Substances					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										27	N/A	Food additives: approved and properly used			28	IN	Toxic substances properly identified, stored, and used			Approved Source										Conformance with Approved Procedures					29	N/A	Compliance with variance/specialized process/HACCP			Proper Use of Utensils																																																																																																																		
14	N/A	Required records available: shellstock tags, parasite destruction			26	N/A	Pasteurized foods used; prohibited foods not offered																																																																																																																																																																																	
GOOD RETAIL PRACTICES										Food/Color Additives and Toxic Substances																																																																																																																																																																														
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										27	N/A	Food additives: approved and properly used			28	IN	Toxic substances properly identified, stored, and used			Approved Source										Conformance with Approved Procedures					29	N/A	Compliance with variance/specialized process/HACCP			Proper Use of Utensils																																																																																																																																																
27	N/A	Food additives: approved and properly used			28	IN	Toxic substances properly identified, stored, and used																																																																																																																																																																																	
Approved Source										Conformance with Approved Procedures																																																																																																																																																																														
29	N/A	Compliance with variance/specialized process/HACCP			Proper Use of Utensils																																																																																																																																																																																			

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				Utensils, Equipment and Vending					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				Food Identification					Physical Facilities					37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure				Prevention of Food Contamination					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				Employee Training					57	All food employees have food handler training				58	Allergen training as 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				Utensils, Equipment and Vending					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				Food Identification					Physical Facilities					37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure				Prevention of Food Contamination					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				Employee Training					57	All food employees have food handler training				58	Allergen training as required													
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				Utensils, Equipment and Vending					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				Food Identification					Physical Facilities					37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure				Prevention of Food Contamination					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				Employee Training					57	All food employees have food handler training				58	Allergen training as required																							
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				Utensils, Equipment and Vending					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				Food Identification					Physical Facilities					37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure				Prevention of Food Contamination					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				Employee Training					57	All food employees have food handler training				58	Allergen training as required																																	
46	Gloves used properly																																																																																																																																																																													
33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending																																																																																																																																																																									
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				Food Identification					Physical Facilities					37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure				Prevention of Food Contamination					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				Employee Training					57	All food employees have food handler training				58	Allergen training as required																																																					
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				Food Identification					Physical Facilities					37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure				Prevention of Food Contamination					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				Employee Training					57	All food employees have food handler training				58	Allergen training as required																																																															
48	Warewashing facilities: installed, maintained, & used; test strips																																																																																																																																																																													
36	Thermometers provided & accurate				49	Non-food contact surfaces clean				Food Identification					Physical Facilities					37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure				Prevention of Food Contamination					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				Employee Training					57	All food employees have food handler training				58	Allergen training as required																																																																									
49	Non-food contact surfaces clean																																																																																																																																																																													
Food Identification					Physical Facilities																																																																																																																																																																									
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure				Prevention of Food Contamination					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				Employee Training					57	All food employees have food handler training				58	Allergen training as required																																																																																													
50	Hot and cold water available; adequate pressure																																																																																																																																																																													
Prevention of Food Contamination					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				Employee Training					57	All food employees have food handler training				58	Allergen training as required																																																																																																							
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				Employee Training					57	All food employees have food handler training				58	Allergen training as required																																																																																																																	
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				Employee Training					57	All food employees have food handler training				58	Allergen training as required																																																																																																																											
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				Employee Training					57	All food employees have food handler training				58	Allergen training as required																																																																																																																																					
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				Employee Training					57	All food employees have food handler training				58	Allergen training as required																																																																																																																																															
55	Physical facilities installed, maintained, and clean																																																																																																																																																																													
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used				Employee Training					57	All food employees have food handler training				58	Allergen training as required																																																																																																																																																									
56	Adequate ventilation and lighting; designated areas used																																																																																																																																																																													
Employee Training																																																																																																																																																																														
57	All food employees have food handler training																																																																																																																																																																													
58	Allergen training as required																																																																																																																																																																													

Food Establishment Inspection Report

Page 2 of 3

Establishment: Riverview Grade School

Establishment #: 24 016

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: 181

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Taco meat/steam table	189	Milk/WIC	37		
Refried beans/stove	160	Shredded cheese/WIC	37		
Potato wedges/oven	165	Sliced cheese/WIC	37		
Potato wedges-TPHC/hot-holding	114	Milk/milk cooler	39		
Nacho cheese/steam table	144	Sour cream/cold-holding serving	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Rebecca Davis 22009508 - NRFSP Exp. 11/2028	Stacy Ray 20864949 - ServSafe Exp. 8/2026		
---	---	--	--

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)

Mar 19, 2024

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

68

Food Establishment Inspection Report

Establishment: Riverview Grade School

Establishment #: 24 016

Billy Davis
Person in Charge (Signature)

Person in Charge (Signature)

Mar 19, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)