

# 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 04/23/2024
Establishment Fieldcrest Primary School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:40 AM
		Permit Holder Fieldcrest CUSD #6	Time Out 11:45 AM
Street Address 523 Johnson Street		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
<b>Supervision</b>						
1	In	Person in charge present, demonstrates knowledge, and performs duties				
2	In	Certified Food Protection Manager (CFPM)				
<b>Employee Health</b>						
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting				
4	In	Proper use of restriction and exclusion				
5	In	Procedures for responding to vomiting and diarrheal events				
<b>Good Hygienic Practices</b>						
6	In	Proper eating, tasting, drinking, or tobacco use				
7	In	No discharge from eyes, nose, and mouth				
<b>Preventing Contamination by Hands</b>						
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				
<b>Approved Source</b>						
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				

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

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Establishment: Fieldcrest Primary School cafeteria

Establishment #: 24 006

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

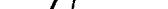
## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

CEPM Verification (name, expiration date, ID#): Lisa Junker

C.P.W. Verification (Name, Expiration Date, ID#), Lisa Junker			
Lisa Junker 21906806 - ServSafe Exp. 3/2027	Jodi Timmerman 21906810 - ServSafe Exp. 3/2027	Susan Swartz 21914127 - NRFSP Exp. 2/2028	Mary Moore 21914130 - NRFSP Exp. 2/2028

HACCP Topic: TCS food temperature requirements, proper sanitizing/temperature procedures, no bare hand contact with ready-to-eat food

  
Rosa K. Jinker

Apr 23, 2024

Date

Person in Charge (Signature)

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Follow-up:  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)

# Food Establishment Inspection Report

Establishment: Fieldcrest Primary School cafeteria

Establishment #: 24 006

\_\_\_\_\_  
Person In Charge (Signature)

Apr 23, 2024

Date

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Inspector (Signature)

Paul Wilkins wcpo

Follow-up:  Yes  No (Check one)

**Follow-up Date:**