

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 1		Date 08/29/2024
Establishment Eureka Middle School		No. of Repeat Risk Factor/Intervention Violations 0		Time In 11:05 AM
		Permit Holder CUSD #140		Time Out 12:35 PM
Street Address 2005 S. Main Street		Risk Category I		
City/State Eureka, 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																																																																																																																																
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	Out	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			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Approved Source								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory				14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations				26	N/A	Pasteurized foods used; prohibited foods not offered			Food/Color Additives and Toxic Substances								27	N/A	Food additives: approved and properly used			28	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP		
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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

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Safe Food and Water																																																																																																																																																																			
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31	Water and ice from approved source				32	Variance obtained for specialized processing methods				44	In-use utensils: properly stored		Food Temperature Control								33	Proper cooling methods used; adequate equipment for temperature control				45	Utensils, equipment & linens: properly stored, dried, & handled			34	Plant food properly cooked for hot holding				46	Single-use/single-service articles: properly stored and used			35	Approved thawing methods used				47	Gloves used properly			36	Thermometers provided & accurate				Utensils, Equipment and Vending								37	Food properly labeled; original container				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			Food Identification								38	Insects, rodents, and animals not present				49	Warewashing facilities: installed, maintained, & used; test strips			39	Contamination prevented during food preparation, storage and display				Physical Facilities								40	Personal cleanliness				50	Non-food contact surfaces clean			41	Wiping cloths: properly used and stored				51	Hot and cold water available; adequate pressure			42	Washing fruits and vegetables				52	Plumbing installed; proper backflow devices			Employee Training								53	Sewage and waste water properly disposed			54	Toilet facilities: properly constructed, supplied, & cleaned			55	Garbage & refuse properly disposed; facilities maintained			56	Physical facilities installed, maintained, and clean			57	Adequate ventilation and lighting; designated areas used			58	All food employees have food handler training					Allergen training as required		
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Food Establishment Inspection Report

Establishment: Eureka Middle School

Establishment #: 24 053

OBSERVATIONS AND CORRECTIVE ACTIONS

Aug 29, 2024

Date

Person In Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)