

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 1		Date 09/09/2024
Establishment Eureka High School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0		Time In 11:05 AM
Street Address 200 W. Cruger Avenue		Permit Holder CUSD #140		Time Out 12:40 PM
City/State Eureka, IL		Risk Category I		
ZIP Code 61530		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
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager (CFPM)		
Employee Health				
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		
Good Hygienic Practices				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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	
Compliance Status			COS	R
Safe Food and Water				
30	Pasteurized eggs used where required			
31	Water and ice from approved source			
32	Variance obtained for specialized processing methods			
Food Temperature Control				
33	Proper cooling methods used; adequate equipment for temperature control			
34	Plant food properly cooked for hot holding			
35	Approved thawing methods used			
36	Thermometers provided & accurate			
Food Identification				
37	Food properly labeled; original container			
Prevention of Food Contamination				
38	Insects, rodents, and animals not present			
39	Contamination prevented during food preparation, storage and display		X	
40	Personal cleanliness			
41	Wiping cloths: properly used and stored			
42	Washing fruits and vegetables			
Proper Use of Utensils				
43	In-use utensils: properly stored			
44	Utensils, equipment & linens: properly stored, dried, & handled			
45	Single-use/single-service articles: properly stored and used			
46	Gloves used properly			
Utensils, Equipment and Vending				
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48	Warewashing facilities: installed, maintained, & used; test strips			
49	Non-food contact surfaces clean			
Physical Facilities				
50	Hot and cold water available; adequate pressure			
51	Plumbing installed; proper backflow devices			
52	Sewage and waste water properly disposed			
53	Toilet facilities: properly constructed, supplied, & cleaned			
54	Garbage & refuse properly disposed; facilities maintained			
55	Physical facilities installed, maintained, and clean			
56	Adequate ventilation and lighting; designated areas used			
Employee Training				
57	All food employees have food handler training			
58	Allergen training as required			

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Establishment: Eureka High School cafeteria

Establishment #: 24 052

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: 185

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sloppy Joe/steam table A	173	Shredded cheese/WIC	39	Kidney beans-cooling/salad bar	47
Corn/steam table A	200	Sliced cheese/WIC	39	Salsa/salad bar	41
French fries/hot-holding	153	Yogurt/WIC	37	Milk/milk cooler	34
Sloppy Joe/steam table B	194	Diced ham/WIC	37	Turkey sandwich/milk cooler	41
Corn/steam table B	182	Cut spinach/WIC	37	Pre-packaged orange juice/RIC	37
		Cut spinach/salad bar	41	Pre-packaged orange juice/RIC	39
		Cut lettuce/salad bar	41		
		Diced eggs/salad bar	37		
		Cottage cheese/salad bar	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (P) Observed at 3-compartment sink concentration of chlorine sanitizing solution measured 100 ppm using a chlorine test kit and water temperature measured 91° F using a food temperature measuring device with metal-stem. Using chlorine test kit provided at establishment, chlorine sanitizing solution measured 100 ppm. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 14-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall have a concentration of 50 - 99 ppm when the water temperature is 75° F - 119° F or 100 ppm when the water temperature is 55° F - 74° F. Chlorine sanitizing solution partially drained and refilled with water. Recheck = 50 ppm and water temperature 88° F - OK.
39	3-306.11 (P) Observed at salad bar container of Chow Mein noodles stored uncovered on shelf. Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. Plastic lid placed onto container by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Karl Hitchins

Karl Hitchins 21750407 - NRFSP Exp. 6/2026	Mary Henry 22743552 - ServSafe Exp. 10/2027	Stacie Bauman 23136170 - ServSafe Exp. 1/2028	
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HACCP Topic: TCS food temperature requirements, sanitization concentration/temperature requirements, employee health policy

Karl Hitchins

Person in Charge (Signature)

Sep 9, 2024

Date

Paul Wahr

EW

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment #: 24 052

OBSERVATIONS AND CORRECTIVE ACTIONS

Kari F. Hitchins
Person In Charge (Signature)

Sep 9, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

[Signature]