

# 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 09/04/2024
Establishment Sowers Elementary School cafeteria			No. of Repeat Risk Factor/Intervention Violations 0			Time In 11:15 AM
Street Address 202 W. High Street			Permit Holder Roanoke-Benson CUSD #60			Time Out 12:35 PM
City/State Roanoke, IL			Risk Category I			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
<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		
<b>GOOD RETAIL PRACTICES</b>				

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
<b>Safe Food and Water</b>				
30	Pasteurized eggs used where required			
31	Water and ice from approved source			
32	Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>				
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			
<b>Food Identification</b>				
37	Food properly labeled; original container			
<b>Prevention of Food Contamination</b>				
38	Insects, rodents, and animals not present			
39	Contamination prevented during food preparation, storage and display			
40	Personal cleanliness			
41	Wiping cloths: properly used and stored			
42	Washing fruits and vegetables			
<b>Proper Use of Utensils</b>				
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			
<b>Utensils, Equipment and Vending</b>				
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			
<b>Physical Facilities</b>				
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			
<b>Employee Training</b>				
57	All food employees have food handler training			
58	Allergen training as required			

# Food Establishment Inspection Report

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Establishment: Sowers Elementary School cafeteria

Establishment #: 24 057

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: <50/100

Heat: 182

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Susan Garber

Susan Garber 19027313 - ServSafe Exp. 3/2025	Jennifer Heckman 20143038 - ServSafe Exp. 1/2026	Carrie Armstrong 20626386 - ServSafe Exp. 5/2026	
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## HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, hot water sanitizing requirements

Don Barber

Sep 4, 2024

Date

Person In Charge (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)

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# Food Establishment Inspection Report

Establishment: Sowers Elementary School cafeteria

Establishment #: 24 057

Dave Barber

Person in Charge (Signature)

Sep 4, 2024

Date

Paul H. Morris

Inspector (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**