

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 10/03/2024
Establishment Riverview Grade School		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:50 AM
		Permit Holder Riverview Grade School CCSD #2		Time Out 11:55 AM
Street Address 1421 Spring Bay Road		Risk Category I		
City/State East Peoria, 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	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			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	N/O	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	In	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

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																																																																																																																							
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly																																																																																																																	
34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending																																																																																																																		
35	Approved thawing methods used				36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		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				40	Personal cleanliness				41	Wiping cloths: properly used and stored		X		42	Washing fruits and vegetables				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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Food Establishment Inspection Report

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Establishment: Riverview Grade School

Establishment #: 24 016

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 200

Heat: 189

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
41	<p>3-304.14 (C) Observed with chlorine test kit concentration of red sani-pail white wiping cloth chlorine sanitizing solution measured 200 ppm of chlorine and water temperature measured 72° F using a food temperature measuring device with metal-stem. Cloths in-use for wiping counters and other equipment surfaces shall be: (1) held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and (2) laundered daily as specified under ¶ 4-802.11(D). A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under ¶4-703.11(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 100 ppm when the water temperature is 55° F - 74° F. Chlorine sanitizing solution partially drained and refilled with cool water by food employee during inspection. Recheck = 100 ppm and water temperature 74° F - OK.</p>

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

Rebecca Davis 22009508 - NRFSP Exp. 11/2028	Stacy Ray 20864949 - ServSafe Exp. 8/2026		
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HACCP Topic: TCS food temperature/display requirements, sanitization concentration/temperatures, no bare hand contact with RTE food

Becky Davis
Person in Charge (Signature)

Oct 3, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

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Establishment: Riverview Grade School

Establishment #: 24 016

Becky J
Person in Charge (Signature)

Oct 3, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

[Signature]