

# Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations Number of Repeat Risk Factor/ Intervention Violations	2 0	Date Time In Time Out	1/23/2025 11:15 AM 12:40 PM		
Establishment Eureka High School cafeteria		Phone (309) 467-2361	Email					
Address 200 W. Cruger Avenue		City/State Eureka, IL	ZIP Code 61530					
License/Permit # 25 040		Permit Holder CUSD #140	Purpose of Inspection Routine	Risk Category 1				
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>								
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 the 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		
<b>Supervision</b>								
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	IN	Food is separated and protected.		
2	IN	Certified Food Protection Manager (CFPM).		16	OUT	Food-contact surfaces; cleaned and sanitized.		
<b>Employee Health</b>								
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.		<b>Time/Temperature Control for Safety</b>				
5	IN	Procedures for responding to vomiting and diarrheal events.		18	IN	Proper cooking time and temperatures.		
<b>Good Hygienic Practices</b>								
6	IN	Proper eating, tasting, drinking, or tobacco product use.		19	N/O	Proper reheating procedures for hot holding.		
7	IN	No discharge from eyes, nose, and mouth.		20	IN	Proper cooling time and temperature.		
<b>Preventing Contamination by Hands</b>								
8	IN	Hands clean and properly washed.		21	IN	Proper hot holding temperatures.		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		22	IN	Proper cold holding temperatures.		
10	IN	Adequate handwashing sinks are properly supplied and accessible.		23	IN	Proper date marking and disposition.		
<b>Approved Source</b>								
11	IN	Food obtained from an approved source.		24	N/A	Time as a Public Health Control; procedures and records.		
12	N/O	Food received at the proper temperature.		<b>Consumer Advisory</b>				
13	OUT	Food in good condition, safe, and unadulterated.		25	N/A	Consumer advisory is provided for raw/undercooked food.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		<b>Highly Susceptible Populations</b>				
<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 the box if the numbered item is not in compliance			Mark "X" in the appropriate box		COS: Corrected on-site during inspection	R: Repeat violation		
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS
<b>Safe Food and Water</b>								
30		Pasteurized eggs are used where required.		44		Proper Use of Utensils (continued)		
31		Water and ice from an approved source.		45		Utensils, equipment, and linens: properly stored, dried, and handled.		
32		Varlance obtained for specialized processing methods.		46		Single use/single service articles are properly stored and used.		
<b>Food Temperature Control</b>								
33		Proper cooling methods are used; adequate equipment for temperature control.		47		Gloves used properly.		
34		Plant food properly cooked for hot holding.		48		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
35		Approved thawing methods used.		49		Warewashing facilities: installed, maintained, and used; test strips.		
36		Thermometers are provided and accurate.		50		Non-food contact surfaces are clean.		
<b>Food Identification</b>								
37		Food properly labeled; original container.		51		Food and cold water available; adequate pressure.		
<b>Prevention of Food Contamination</b>								
38		Insects, rodents, and animals not present.		52		Plumbing installed; proper backflow devices.		
39		Contamination is prevented during food preparation, storage, and display.		53		Sewage and wastewater properly disposed.		
40		Personal cleanliness.		54		Toilet facilities: properly constructed, supplied, and cleaned.		
41		Wiping cloths: properly used and stored.		55		Garbage and refuse are properly disposed; facilities are maintained.		
42		Washing fruits, vegetables, and other plant food.		56		Physical facilities installed, maintained, and cleaned.		
<b>Proper Use of Utensils</b>								
43		In-use utensils: properly stored.		57		Adequate ventilation and lighting; designated areas used.		
<b>Food Handler and Allergen Awareness</b>								
58		Food handler training 410 ILCS 625/3.06.		59		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).						

Person in Charge (Signature)

*Kari R. Hitchens*

Date:

1/23/2025

Inspector (Signature)

*Paul Wilkins*

*EL*

Follow-up:  YES  NO (Check one) Follow-up Date:

# Food Establishment Inspection Report

Page 2 of 3

Establishment: Eureka High School cafeteria

Establishment #: 25 040

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: 184

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Green beans/steam table A	179	Cut lettuce-cooling/salad bar	42	Milk/milk cooler	36
Tenderloins/hot-holding	156	Cut spinach-cooling/salad bar	48	Turkey sandwich/milk cooler	40
Green beans/steam table B	189	Shredded cheese/salad bar	35	Juice/RIC	38
		Sliced eggs/salad bar	33	String cheese/WIC	38
		Black beans/salad bar	35	Sliced cheese/WIC	37
		Diced chicken/salad bar	33	Shredded cheese/WIC	37
Milk/RIC	37	Salsa/salad bar	35	Yogurt/WIC	37
Juice/RIC	40	Hummus/salad bar	37	Diced chicken/WIC	36

## NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category I food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within

30 days from the hire date of food employees and valid for three (3) years from date of issuance.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

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

Kari Hitchins 21750407 - NRFSP Exp. 6/2026	Mary Henry 22743552 - ServSafe Exp. 10/2027	Lynda Hinrichsen 21678287 - NRFSP Exp. 3/2025	
--	---	---	--

HACCP Topic: TCS food temperature, cooling down, & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Illinois Requirements:  Use of non-latex gloves for food handling and preparation 410 ILCS 180/10.  
 Appropriate default beverage for children's meal 410 ILCS 620/21.5.

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in storage area two (2) dented cans of Campbell's cream of mushroom on can rack shelf. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Dented cans removed from can rack shelf by person-in-charge during inspection.
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 83° 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

## Food Establishment Inspection Report

Page 3 of 3

Establishment: Eureka High School cafeteria Establishment #: 25 040