

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 1	Date 10:45 AM	1/27/2025																																																																																																																																																																																																																																																				
			Number of Repeat Risk Factor/ Intervention Violations 0	Time In	12:00 PM																																																																																																																																																																																																																																																				
Establishment Fieldcrest High School cafeteria	Phone (309) 432-2529	Email																																																																																																																																																																																																																																																							
Address 1 Dornbush Drive		City/State Minonk, IL	ZIP Code 61760																																																																																																																																																																																																																																																						
License/Permit # 25 007		Permit Holder Fieldcrest CUSD #6	Purpose of Inspection Routine	Risk Category I																																																																																																																																																																																																																																																					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																																																																																																																																																																									
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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																																																																																																																																																																																																																																																									
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39		Contamination is prevented during food preparation, storage, and display.																																																																																																																																																																																																																																																							
40		Personal cleanliness.																																																																																																																																																																																																																																																							
41		Wiping cloths: properly used and stored.																																																																																																																																																																																																																																																							
42		Washing fruits, vegetables, and other plant food.																																																																																																																																																																																																																																																							
Proper Use of Utensils																																																																																																																																																																																																																																																									
43		In-use utensils: properly stored.																																																																																																																																																																																																																																																							
#	X	Compliance Status	COS	R																																																																																																																																																																																																																																																					
Proper Use of Utensils (continued)																																																																																																																																																																																																																																																									
44		Utensils, equipment, and linens: properly stored, dried, and handled.																																																																																																																																																																																																																																																							
45		Single use/single service articles are 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, and used; test strips.																																																																																																																																																																																																																																																							
49		Non-food contact surfaces are clean.																																																																																																																																																																																																																																																							
Physical Facilities																																																																																																																																																																																																																																																									
50		Hot and cold water available; adequate pressure.																																																																																																																																																																																																																																																							
51		Plumbing installed; proper backflow devices.																																																																																																																																																																																																																																																							
52		Sewage and wastewater properly disposed.																																																																																																																																																																																																																																																							
53		Toilet facilities: properly constructed, supplied, and cleaned.																																																																																																																																																																																																																																																							
54		Garbage and refuse are properly disposed; facilities are maintained.																																																																																																																																																																																																																																																							
55		Physical facilities installed, maintained, and cleaned.																																																																																																																																																																																																																																																							
56		Adequate ventilation and lighting; designated areas used.																																																																																																																																																																																																																																																							
Food Handler and Allergen Awareness																																																																																																																																																																																																																																																									
57		Food handler training 410 ILCS 625/3.06.																																																																																																																																																																																																																																																							
58		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)

Sue Sneed

Date:

1/27/2025

Inspector (Signature)

Paul Wilkins

EL

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

Food Establishment Inspection Report

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Establishment: Fieldcrest High School cafeteria

Establishment #: 25 007

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 200/100

Heat: 192

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Calzone/serving line	174	Diced eggs-cooling/salad bar	51	Omelet/RIC	28
Calzone/hot-holding	165	Diced tomatoes/salad bar	39	Peeled hard boiled eggs-cooling/RIC	47
Mixed veggies/steam table	150	Diced ham/salad bar	38	Shredded cheese/RIC	33
		Shredded cheese/salad bar	41	Diced ham/RIC	36
		Cut lettuce-cooling/salad bar	49	Milk/WIC	35
		Milk/serving line	40	Tater tot casserole meat/WIC	33
		Cheese sticks/RIC	40	Sliced cheese/WIC	34
		Calzone/prep	29		

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#): Susan Swartz

Susan Swartz 21914127 - NRFSP Exp. 2/2028	Mary Moore 21914130 - NRFSP Exp. 2/2028	Billie Stokowski 2765792 - Always Food Safe Exp. 9/2028	Lisa Junker 21906806 - ServSafe Exp. 3/2027
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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.
16	4-501.114 (P) Observed at 3-compartment sink concentration of chlorine sanitizing solution measured 200 ppm using a chlorine test kit and water temperature measured 86° F using a food temperature measuring device with metal-stem. Using chlorine test kit provided at establishment, chlorine sanitizing solution measured 200 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

Food Establishment Inspection Report

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Establishment: Fieldcrest High School cafeteria Establishment #: 25 007