

Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations		0	Date	1/30/2025								
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	11:20 AM								
Establishment Sowers Elementary School cafeteria			Phone (309) 923-6241		Email										
Address 202 W. High Street		City/State Roanoke, IL			ZIP Code 61561										
License/Permit # 25 121		Permit Holder Roanoke-Benson CUSD #60			Purpose of Inspection	Routine	Risk Category I								
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 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	R						
Supervision								Protection from Contamination							
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	IN	Food-contact surfaces; cleaned and sanitized.								
Employee Health								17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.					
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			Time/Temperature Control for Safety										
4	IN	Proper use of restriction and exclusion.			18	IN	Proper cooking time and temperatures.								
5	IN	Procedures for responding to vomiting and diarrheal events.			19	N/O	Proper reheating procedures for hot holding.								
Good Hygienic Practices								20	N/O	Proper cooling time and temperature.					
6	IN	Proper eating, tasting, drinking, or tobacco product use.			21	IN	Proper hot holding temperatures.								
7	IN	No discharge from eyes, nose, and mouth.			22	IN	Proper cold holding temperatures.								
Preventing Contamination by Hands								23	IN	Proper date marking and disposition.					
8	IN	Hands clean and properly washed.			24	N/A	Time as a Public Health Control; procedures and records.								
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			Consumer Advisory										
10	IN	Adequate handwashing sinks are properly supplied and accessible.			25	N/A	Consumer advisory is provided for raw/undercooked food.								
Approved Source								Highly Susceptible Populations							
11	IN	Food obtained from an approved source.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.								
12	N/O	Food received at the proper temperature.			Food/Color Additives and Toxic Substances										
13	IN	Food in good condition, safe, and unadulterated.			27	N/A	Food additives: approved and properly used.								
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			28	IN	Toxic substances are properly identified, stored and used.								
GOOD RETAIL PRACTICES								Conformance with Approved Procedures							
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								29	N/A	Compliance with variance/specialized process/HACCP.					
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	R		
Safe Food and Water								Proper Use of Utensils (continued)							
30		Pasteurized eggs are used where required.					44		Utensils, equipment, and linens: properly stored, dried, and handled.						
31		Water and ice from an approved source.					45		Single use/single service articles are properly stored and used.						
32		Varlance obtained for specialized processing methods.					46		Gloves used properly.						
Food Temperature Control								Utensils, Equipment, and Vending							
33		Proper cooling methods are used; adequate equipment for temperature control.					47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.						
34		Plant food properly cooked for hot holding.					48		Warewashing facilities: installed, maintained, and used; test strips.						
35		Approved thawing methods used.					49		Non-food contact surfaces are clean.						
36		Thermometers are provided and accurate.					Physical Facilities								
37		Food properly labeled; original container.					50		Hot and cold water available; adequate pressure.						
Food Identification								51		Plumbing installed; proper backflow devices.					
38		Insects, rodents, and animals not present.					52		Sewage and wastewater properly disposed.						
39		Contamination is prevented during food preparation, storage, and display.					53		Toilet facilities: properly constructed, supplied, and cleaned.						
40		Personal cleanliness.					54		Garbage and refuse are properly disposed; facilities are maintained.						
41		Wiping cloths: properly used and stored.					55		Physical facilities installed, maintained, and cleaned.						
42		Washing fruits, vegetables, and other plant food.					56		Adequate ventilation and lighting; designated areas used.						
Proper Use of Utensils								Food Handler and Allergen Awareness							
43		In-use utensils: properly stored.					57		Food handler training 410 ILCS 625/3.06.						
Person in Charge (Signature) <u>June Gardner</u>								58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).					
Inspector (Signature) <u>Paul Wilkins</u>								59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).					
Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO (Check one) Follow-up Date: <u>1/30/2025</u>															

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Establishment: Sowers Elementary School cafeteria

Establishment #: 25 121

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: 183

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot dogs/steam table	135	Milk/milk cooler	40		
Corn/steam table	139	Milk/WIC	41		
Hot dogs/oven	190	Sliced cheese/WIC	41		
Green beans/stove	167	Shredded cheese/WIC	41		
		Cut lettuce salad/RIC	40		
		Hot dogs/RIC	38		

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 Garber

Susan Garber
19027313 - ServSafe
Exp. 3/2025

Jennifer Heckman
20143038 - ServSafe
Exp. 1/2026

Amy Whisker
21906257 - ServSafe
Exp. 3/2027

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.
	No violations observed at time of inspection.
	Observed additional canned food/single-service article storage area in storage room (north)

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