

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 0	Date 2/5/2025																																																																																																																																																																																																						
			Number of Repeat Risk Factor/ Intervention Violations 0	Time In 11:00 AM																																																																																																																																																																																																						
Establishment Davenport Elementary School cafeteria			Phone (309) 467-3012	Email																																																																																																																																																																																																						
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License/Permit # 25 038		Permit Holder CUSD #140	Purpose of Inspection Routine	Risk Category I																																																																																																																																																																																																						
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Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item			Mark "X" in the appropriate box for COS and/or R																																																																																																																																																																																																							
IN: in compliance OUT: not in compliance N/O: not observed N/A: not applicable			COS: corrected on-site during inspection R: repeat violation																																																																																																																																																																																																							
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55	X	Physical facilities installed, maintained, and cleaned.																																																																																																																																																																																																								
56	X	Adequate ventilation and lighting; designated areas used.																																																																																																																																																																																																								
Food Handler and Allergen Awareness																																																																																																																																																																																																										
57	X	Food handler training 410 ILCS 625/3.06.																																																																																																																																																																																																								
58	X	Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).																																																																																																																																																																																																								
59	X	Allergen awareness notice 410 ILCS 625/3.08 (rest. only).																																																																																																																																																																																																								

Person in Charge (Signature) Kim McLean Date: 2/5/2025
 Inspector (Signature) Paul Wilkins ED Follow-up: YES NO (Check one) Follow-up Date:

Food Establishment Inspection Report

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Establishment: Davenport Elementary School cafeteria

Establishment #: 25 038

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 400

Heat: 184

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Bosco sticks/hot-holding	148	Cut romaine lettuce-cooling/prep	54		
Fun fish/oven	162	Carrots & peas/RIC	40		
		Sloppy Joe meat/RIC	40		
		Ham/RIC	39		
		Sliced cheese/RIC	39		
		Cut romaine lettuce-cooling/RIC	45		
		Milk/milk cooler #1	37		
		Milk/milk cooler #2	37		

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#): Kim Mulvaney

Kim Mulvaney 23099340 - ServSafe Exp. 1/2028	Sandra Sylvester 194b6h-jeegk8j-State Food Safety Exp. 7/2028	Lynda Hinrichsen 21678287 - NRFSP Exp. 3/2025	Kari Hitchins 21750407 - NRFSP Exp. 6/2026
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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.
	No violations observed at time of inspection.

Food Establishment Inspection Report

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Establishment: Davenport Elementary School cafeteria Establishment #: 25 038