

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 3/4/2025
		Number of Repeat Risk Factor/ Intervention Violations 0	Time In 11:00 AM
Establishment Goodfield Elementary School cafeteria		Phone (309) 965-2362	Email
Address 308 W. Robinson Street		City/State Goodfield, IL	ZIP Code 61742
License/Permit # 25 042		Permit Holder CUSD #140	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

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

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.	
Good Hygienic Practices				Time/Temperature Control for Safety			
6	IN	Proper eating, tasting, drinking, or tobacco product use.		18	N/O	Proper cooking time and temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		19	N/O	Proper reheating procedures for hot holding.	
Preventing Contamination by Hands				20	N/O	Proper cooling time and temperature.	
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.	
Approved Source				24	N/A	Time as a Public Health Control; procedures and records.	
11	IN	Food obtained from an approved source.		Consumer Advisory			
12	IN	Food received at the proper temperature.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
13	IN	Food in good condition, safe, and unadulterated.		Highly Susceptible Populations			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.	

GOOD RETAIL PRACTICES

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 for COS and/or R

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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		Variance 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.		
					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) ReAnn Y. Nelson Date: 3/4/2025

Inspector (Signature) Paul Wilkins EL Follow-up: YES NO (Check one) Follow-up Date: _____

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Establishment: Goodfield Elementary School cafeteria

Establishment #: 25 042

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

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, High Risk establishment. Food is prepared at Eureka Middle School, Eureka, then transported in insulated containers & served out of kitchen at Goodfield Elementary School, Goodfield.

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.

CFPM Verification (name, expiration date, ID#): Robin Nelson

Robin Nelson 23099341 - ServSafe Exp. 1/2028	Rebecca Lehigh 22338157 - ServSafe Exp. 6/2027	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.
	Observed temperature log sheets on RIC/RIF door in kitchen & milk cooler flip-door for monitoring ambient air temperatures

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