

# Food Establishment Inspection Report

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations	0	Date	4/3/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	11:20 AM
Establishment <b>Fieldcrest Primary School cafeteria</b>		Phone <b>(309) 432-2832</b>	Email		Time Out
Address <b>523 Johnson Street</b>		City/State <b>Minonk, IL</b>	ZIP Code <b>61760</b>		
License/Permit # <b>25 031</b>	Permit Holder <b>Fieldcrest CUSD #6</b>	Purpose of Inspection <b>Routine</b>		Risk Category	

### 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
<b>Supervision</b>					<b>Protection from Contamination</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	IN	Food-contact surfaces; cleaned and sanitized.		
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</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.			18	N/O	Proper cooking time and temperatures.		
5	IN	Procedures for responding to vomiting and diarrheal events.			19	N/O	Proper reheating procedures for hot holding.		
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>				
6	IN	Proper eating, tasting, drinking, or tobacco product use.			20	IN	Proper cooling time and temperature.		
7	IN	No discharge from eyes, nose, and mouth.			21	IN	Proper hot holding temperatures.		
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>				
8	IN	Hands clean and properly washed.			22	IN	Proper cold holding temperatures.		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			23	IN	Proper date marking and disposition.		
10	IN	Adequate handwashing sinks are properly supplied and accessible.			24	N/A	Time as a Public Health Control; procedures and records.		
<b>Approved Source</b>					<b>Food/Color Additives and Toxic Substances</b>				
11	IN	Food obtained from an approved source.			25	N/A	Consumer advisory is provided for raw/undercooked food.		
12	N/O	Food received at the proper temperature.			<b>Conformance with Approved Procedures</b>				
13	IN	Food in good condition, safe, and unadulterated.			26	IN	Pasteurized foods are used; prohibited foods are not offered.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			27	N/A	Food additives: approved and properly used.		
					28	IN	Toxic substances are properly identified, stored and used.		
					29	N/A	Compliance with variance/specialized process/HACCP.		

### 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**      **COS:** Corrected on-site during inspection      **R:** Repeat violation

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
<b>Safe Food and Water</b>					<b>Proper Use of Utensils (continued)</b>				
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.		
<b>Food Temperature Control</b>					<b>Utensils, Equipment, and Vending</b>				
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.			<b>Physical Facilities</b>				
<b>Food Identification</b>					50		Hot and cold water available; adequate pressure.		
37		Food properly labeled; original container.			51		Plumbing installed; proper backflow devices.		
<b>Prevention of Food Contamination</b>					52		Sewage and wastewater properly disposed.		
38		Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			54		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			55		Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			56		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			<b>Food Handler and Allergen Awareness</b>				
<b>Proper Use of Utensils</b>					57		Food handler training <b>410 ILCS 625/ 3.06.</b>		
43		In-use utensils: properly stored.			58		Allergen awareness training for CFPM <b>410 ILCS 625/3.07 (rest. only).</b>		
					59		Allergen awareness notice <b>410 ILCS 625/3.08 (rest. only).</b>		

Person In Charge (Signature) *Trisa K. Junker* Date: 4/3/2025  
 Inspector (Signature) *Paul Wilkins* EW Follow-up:  YES  NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Fieldcrest Primary School cafeteria

Establishment #: 25 031

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Goulash/serving line	140	Shredded cheese/RIC	40		
Cheesy vegetables/serving line	140	Cut lettuce/RIC	39		
		Cheese sticks/RIC	41		
		Macaroni noodles-cooling/RIC	72		
		Milk/milk cooler	41		
		Shredded cheese/RIC	37		
		Sliced cheese/RIC	37		
		Milk/RIC	40		

### 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#):** Lisa Junker

Lisa Junker 21906806 - ServSafe Exp. 3/2027	Susan Swartz 21914127 - NRFSP Exp. 2/2028	Billie Stokowski 2765792 - Always Food Safe Exp. 9/2028	Jodi Timmerman 21906810 - 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.
	No violations observed at time of inspection.
	Observed two (2) storage rooms (gym storage room and hallway storage room) in use for food storage and daycare room.

