

# 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	9/29/2025																																																																																																																																																																																																																																																																																																																																																												
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	10:55 AM																																																																																																																																																																																																																																																																																																																																																												
Establishment Eureka High School		Phone (309) 467-2361		Email																																																																																																																																																																																																																																																																																																																																																															
Address 200 W. Cruger Avenue		City/State Eureka, IL		ZIP Code 61530																																																																																																																																																																																																																																																																																																																																																															
License/Permit # 25 040		Permit Holder CUSD #140		Purpose of Inspection Routine		Risk Category I																																																																																																																																																																																																																																																																																																																																																													
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>																																																																																																																																																																																																																																																																																																																																																																			
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																																																																																																																																																																																																																																																																																																																																																																			
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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.																																																																																																																																																																																																																																																																																																																																																																			
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	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.																																																																																																																																																																																																																																																																																																																																																												
<b>Employee Health</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.			<b>Time/Temperature Control for Safety</b>																																																																																																																																																																																																																																																																																																																																																														
5	IN	Procedures for responding to vomiting and diarrheal events.			18	IN	Proper cooking time and temperatures.																																																																																																																																																																																																																																																																																																																																																												
<b>Good Hygienic Practices</b>																																																																																																																																																																																																																																																																																																																																																																			
6	IN	Proper eating, tasting, drinking, or tobacco product use.			19	N/O	Proper reheating procedures for hot holding.																																																																																																																																																																																																																																																																																																																																																												
7	IN	No discharge from eyes, nose, and mouth.			20	IN	Proper cooling time and temperature.																																																																																																																																																																																																																																																																																																																																																												
<b>Preventing Contamination by Hands</b>																																																																																																																																																																																																																																																																																																																																																																			
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.																																																																																																																																																																																																																																																																																																																																																												
<b>Approved Source</b>																																																																																																																																																																																																																																																																																																																																																																			
11	IN	Food obtained from an approved source.			24	N/A	Time as a Public Health Control; procedures and records.																																																																																																																																																																																																																																																																																																																																																												
12	N/O	Food received at the proper temperature.			<b>Consumer Advisory</b>																																																																																																																																																																																																																																																																																																																																																														
13	IN	Food in good condition, safe, and unadulterated.			14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			25	N/A	Consumer advisory is provided for raw/undercooked food.		<b>GOOD RETAIL PRACTICES</b>								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		COS: Corrected on-site during inspection								R: Repeat violation		#	X	Compliance Status		COS	R	Compliance Status		COS	R	Safe Food and Water		Proper Use of Utensils (continued)		30		Safe Food and Water				44	Utensils, equipment, and linens: properly stored, dried, and handled.		31		Safe Food and Water				45	Single use/single service articles are properly stored and used.		32		Safe Food and Water				46	Gloves used properly.		<b>Food Temperature Control</b>								33		Food Temperature Control				<b>Utensils, Equipment, and Vending</b>								34		Food Temperature Control				47		Food Temperature Control				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		35		Food Temperature Control				48		Food Temperature Control				48	Warewashing facilities: installed, maintained, and used; test strips.		36		Food Temperature Control				49		Food Temperature Control				49	Non-food contact surfaces are clean.		<b>Food Identification</b>								37		Food Identification				<b>Physical Facilities</b>								38		Food Identification				50		Food Identification				50	Hot and cold water available; adequate pressure.		39		Food Identification				51		Food Identification				51	Plumbing installed; proper backflow devices.		40		Food Identification				52		Food Identification				52	Sewage and wastewater properly disposed.		41		Food Identification				53		Food Identification				53	Toilet facilities: properly constructed, supplied, and cleaned.		42		Food Identification				54		Food Identification				54	Garbage and refuse are properly disposed; facilities are maintained.		<b>Prevention of Food Contamination</b>								43		Prevention of Food Contamination				55		Prevention of Food Contamination				55	Physical facilities installed, maintained, and cleaned.		44		Prevention of Food Contamination				56		Prevention of Food Contamination				56	Adequate ventilation and lighting; designated areas used.		<b>Proper Use of Utensils</b>								57		Proper Use of Utensils				<b>Food Handler and Allergen Awareness</b>								58		Proper Use of Utensils				59		Proper Use of Utensils				57	Food handler training 410 ILCS 625/3.06.		60		Proper Use of Utensils				61		Proper Use of Utensils				58	Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		62		Proper Use of Utensils				63		Proper Use of Utensils				59	Allergen awareness notice 410 ILCS 625/3.08 (rest. only).	
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43		Prevention of Food Contamination				55		Prevention of Food Contamination				55	Physical facilities installed, maintained, and cleaned.		44		Prevention of Food Contamination				56		Prevention of Food Contamination				56	Adequate ventilation and lighting; designated areas used.		<b>Proper Use of Utensils</b>								57		Proper Use of Utensils				<b>Food Handler and Allergen Awareness</b>								58		Proper Use of Utensils				59		Proper Use of Utensils				57	Food handler training 410 ILCS 625/3.06.		60		Proper Use of Utensils				61		Proper Use of Utensils				58	Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		62		Proper Use of Utensils				63		Proper Use of Utensils				59	Allergen awareness notice 410 ILCS 625/3.08 (rest. only).																																																																																																																																																																																																																																																																				
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Person in Charge (Signature) Kari R. Hitchens Date: 9/29/2025

Inspector (Signature) Paul Wilkins Follow-up:  YES  NO (Check one) Follow-up Date: \_\_\_\_\_



# Food Establishment Inspection Report

Page 2 of 3

Establishment: **Eureka High School**

Establishment #: **25 040**

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: **Quaternary ammonium/Chlorine**

PPM: **200/50**

Heat: **188**

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Grilled cheese/serving line A	139	Iceberg lettuce/serving line A	41	Diced tomatoes/salad bar	40
Chicken noodles soup/steam table A	181	Iceberg lettuce/serving line B	41	Shredded cheese/salad bar	40
Grilled cheese/hot-holding	147	Iceberg lettuce/salad bar	40	Black beans-cooling/salad bar	49
Chicken noodle soup/steam table B	185	Spinach/salad bar	40	Shredded cheese/WIC	40
Grilled cheese/serving line B	140	Tuna salad-cooling/salad bar	52	Sliced cheese/WIC	40
		Cottage cheese/salad bar	39	Ham & cheese sandwich/WIC	38
Orange juice/RIC	39	Diced ham/salad bar	40	Cut lettuce-cooling/WIC	46
Milk/milk cooler	36	Sliced hard boiled eggs/salad bar	40	Milk/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

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection

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#):** Kari Hitchins

Kari Hitchins 21750407 - NRFSP Exp. 6/2026	Mary Henry 22743552 - ServSafe Exp. 10/2027	Lynda Hinrichsen 22201527 - NRFSP Exp. 7/2030	Sonya Shipley 21223845 - ServSafe Exp. 10/2026
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**HACCP Topic:** TCS food date marking/temperature 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 for monitoring temperatures of refrigeration units and internal TCS food temperatures

## Food Establishment Inspection Report

Page 3 of 3

Establishment: Eureka High School

Establishment #: 25 040