

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	1	Date	10/14/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	11:00 AM
				Time Out	12:10 PM
Establishment	Davenport Elementary School	Phone (309) 467-3012	Email		
Address	301 S. Main Street	City/State	Eureka, IL	ZIP Code	61530
License/Permit #	25 038	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						Time/Temperature Control for Safety					
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	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						Consumer Advisory					
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.			
Preventing Contamination by Hands						Highly Susceptible Populations					
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.			
Approved Source						Food/Color Additives and Toxic Substances					
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.				Conformance with Approved Procedures					
13	OUT	Food in good condition, safe, and unadulterated.			X	26	N/A	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
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					
Food Identification						50		Hot and cold water available; adequate pressure.			
37		Food properly labeled; original container.				51		Plumbing installed; proper backflow devices.			
Prevention of Food Contamination						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.				Food Handler and Allergen Awareness					
Proper Use of Utensils						57		Food handler training 410 ILCS 625/ 3.06.			
43		In-use utensils: properly stored.				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) Rebecca Stog Date: 10/14/2025

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

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Establishment: Davenport Elementary School

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
Taco bites/serving line	135	Sliced cheese/RIC	40		
Black beans/steam table	177	Shredded cheese/RIC	40		
Taco bites/hot-holding	135	Cheese sticks/RIC	40		
Fun fish/oven	189	Milk/milk cooler #1	40		
Taco bites/oven	196	Milk/milk cooler #2	41		

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#): Rebecca Lehigh

Rebecca Lehigh
22338157 - ServSafe
Exp. 6/2027

Sandra Sylvester
194b6h-jeegk8j-State Food Safety
Exp. 7/2028

Lynda Hinrichsen
22201527 - NRFSP
Exp. 7/2030

Kari Hitchins
21750407 - NRFSP
Exp. 6/2026

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.
13	3-202.15 (Pf) Observed on storage shelf by WIF one (1) dented can of Hearthstone chili hot dog sauce.
	Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Dented can removed from use by person-in-charge during inspection.

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