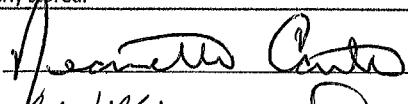


Food Establishment Inspection Report

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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	10/30/2025					
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	10:55 AM					
Establishment LowPoint-Washburn School		Phone (309) 248-7521		Email								
Address 508 E. Walnut Street		City/State Washburn, IL		ZIP Code 61570								
License/Permit # 25 001		Permit Holder LowPoint-Washburn CUSD #21		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												
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												
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												
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.			Time/Temperature Control for Safety							
5	IN	Procedures for responding to vomiting and diarrheal events.			18	IN	Proper cooking time and temperatures.					
Good Hygienic Practices												
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.					
Preventing Contamination by Hands												
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												
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.			Consumer Advisory							
13	IN	Food in good condition, safe, and unadulterated.			25	N/A	Consumer advisory is provided for raw/undercooked food.					
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			Highly Susceptible Populations							
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		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		Proper Use of Utensils (continued)		Food/Color Additives and Toxic Substances						
31		Pasteurized eggs are used where required.		Utensils, equipment, and linens: properly stored, dried, and handled.		Food additives: approved and properly used.						
32		Water and ice from an approved source.		Single use/single service articles are properly stored and used.		Toxic substances are properly identified, stored and used.						
Food Temperature Control												
33		Variances obtained for specialized processing methods.		Gloves used properly.		Conformance with Approved Procedures						
34		Proper cooling methods are used; adequate equipment for temperature control.		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		Compliance with variance/specialized process/HACCP.						
35		Plant food properly cooked for hot holding.		Warewashing facilities: installed, maintained, and used; test strips.								
36		Approved thawing methods used.		Non-food contact surfaces are clean.								
Food Identification												
37		Thermometers are provided and accurate.		Utensils, Equipment, and Vending								
Prevention of Food Contamination												
38		Food properly labeled; original container.		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.								
39		Insects, rodents, and animals not present.		Warewashing facilities: installed, maintained, and used; test strips.								
40		Contamination is prevented during food preparation, storage, and display.		Non-food contact surfaces are clean.								
41		Personal cleanliness.		Physical Facilities								
42		Wiping cloths: properly used and stored.		Hot and cold water available; adequate pressure.								
43		Washing fruits, vegetables, and other plant food.		Plumbing installed; proper backflow devices.								
Proper Use of Utensils												
44		In-use utensils: properly stored.		Sewage and wastewater properly disposed.								
Food Handler and Allergen Awareness												
45				Toilet facilities: properly constructed, supplied, and cleaned.								
46				Garbage and refuse are properly disposed; facilities are maintained.								
47				Physical facilities installed, maintained, and cleaned.								
48				Adequate ventilation and lighting; designated areas used.								
49				Food handler training 410 ILCS 625/3.06.								
50				Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).								
51				Allergen awareness notice 410 ILCS 625/3.08 (rest. only).								

Person in Charge (Signature)  Date: 10/30/2025

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

Food Establishment Inspection Report

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Establishment: LowPoint-Washburn School

Establishment #: 25 001

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 190

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Mexican pizza/serving line	146	Cut lettuce-cooling/serving line	46		
		Milk/milk cooler	38		
		Shredded cheese/WIC	39		
		Ham/WIC	29		
		Breakfast sandwiches/WIC	40		
		Milk/milk cooler	35		
		Cut lettuce/RIC	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#): Jeanette Carter

Jeanette Carter L2SC-3-026584 - Learn 2 Serve Exp. 12/2027	Missy Fitschen 26437062 - ServSafe Exp. 10/2029	Jaclyn Beck 26385769 - ServSafe Exp. 10/2029	Jessica Grebner 20235879 - ServSafe Exp. 2/2026
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HACCP Topic: TCS food date marking & temperature requirements, no bare hand contact with ready-to-eat food, sanitizing concentrations

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: LowPoint-Washburn School Establishment #: 25 001