

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	10/8/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:35 AM
Establishment	Roanoke Benson Junior High School	Phone (309) 394-2233	Email		
Address 131 Reiter Street		City/State Benson, IL		ZIP Code 61516	
License/Permit # 25 120	Permit Holder Roanoke-Benson CUSD #60		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.	
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		18	IN	Time/Temperature Control for Safety	
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	N/O	Proper reheating procedures for hot holding.	
Good Hygienic Practices				21	IN	Proper cooling time and temperature.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper hot holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper cold holding temperatures.	
Preventing Contamination by Hands				24	N/A	Proper date marking and disposition.	
8	IN	Hands clean and properly washed.		25	N/A	Time as a Public Health Control; procedures and records.	
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		Consumer Advisory			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		26	N/A	Consumer advisory is provided for raw/undercooked food.	
Approved Source				Highly Susceptible Populations			
11	IN	Food obtained from an approved source.		27	N/A	Pasteurized foods are used; prohibited foods are not offered.	
12	N/O	Food received at the proper temperature.		28	IN	Food/Color Additives and Toxic Substances	
13	IN	Food in good condition, safe, and unadulterated.		29	N/A	Toxic substances are properly identified, stored and used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		Conformance with Approved Procedures			
				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.

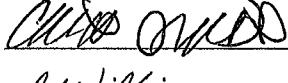
Mark "X" in the box if the numbered item
is not in compliance

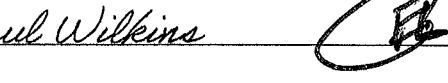
Mark "X" in the appropriate box
for COS and/or R

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				
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)  Date: 10/8/2025

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

Food Establishment Inspection Report

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Establishment: Roanoke Benson Junior High School

Establishment #: 25 120

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 186

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Green beans/stove	207	Milk/milk cooler	35		
Mozzarella sticks/oven	138	Milk/WIC	35		
Green beans/stove	170	Cut lettuce/WIC	35		
Mozzarella sticks/oven	145	Shredded cheese/WIC	35		
Mozzarella sticks/oven	155	Peeled hard boiled eggs/WIC	35		
Sausage/oven	173	Diced fruit/WIC	34		

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#): Christina Iverson

Christina Iverson 27751498 - ServSafe Exp. 7/2030	Melanie Schroeder 27252320 - ServSafe Exp. 4/2030	Jennifer Heckman 20143038 - ServSafe Exp. 1/2026	
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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

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