

# 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 11/6/2025
		Number of Repeat Risk Factor/ Intervention Violations 0	Time In 10:50 AM
Establishment Fieldcrest High School		Phone (309) 432-2529	Email
Address 1 Dornbush Drive		City/State Minonk, IL	ZIP Code 61760
License/Permit # 25 007		Permit Holder Fieldcrest CUSD #6	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
<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>				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	Proper cooking time and temperatures.	
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper reheating procedures for hot holding.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	IN	Proper cooling time and temperature.	
<b>Good Hygienic Practices</b>				21	IN	Proper hot holding temperatures.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper cold holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper date marking and disposition.	
<b>Preventing Contamination by Hands</b>				24	N/A	Time as a Public Health Control; procedures and records.	
8	IN	Hands clean and properly washed.		<b>Consumer Advisory</b>			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
10	IN	Adequate handwashing sinks are properly supplied and accessible.		<b>Highly Susceptible Populations</b>			
11	IN	Food obtained from an approved source.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
12	N/O	Food received at the proper temperature.		<b>Food/Color Additives and Toxic Substances</b>			
13	IN	Food in good condition, safe, and unadulterated.		27	N/A	Food additives: approved and properly used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		28	IN	Toxic substances are properly identified, stored and used.	

## 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>					
37		Food properly labeled; original container.		50		Hot and cold water available; adequate pressure.			
<b>Food Identification</b>				51		Plumbing installed; proper backflow devices.			
38		Insects, rodents, and animals not present.		52		Sewage and wastewater properly disposed.			
39	X	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.			
43	X	In-use utensils: properly stored.		57		<b>Food Handler and Allergen Awareness</b>			
				58		Food handler training 410 ILCS 625/3.06.			
				59		Allergen awareness training for CFPN 410 ILCS 625/3.07 (rest. only).			
						Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature) Susie S. Scott Date: 11/6/2025

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

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Establishment: Fieldcrest High School

Establishment #: 25 007

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: 192

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Corn/steam table	167	Diced chicken/salad bar	37	Milk/WIC	38
Cheesy potatoes/steam table	170	Diced eggs-cooling/salad bar	50	Sliced cheese/WIC	35
BBQ rib on bun-TPHC/serving line	120	Iceberg lettuce/salad bar	41	Yogurt/WIC	36
Cheesy potatoes/oven	180	Shredded cheese/salad bar	39	Cheese sticks/RIC	39
BBQ rib on bun-TPHC/hot-holding cabinet	118	Diced eggs-cooling/RIC	56	Sub sandwich/RIC	40
		Diced chicken/RIC	38	Cottage cheese/RIC	39
		Shredded cheese/RIC	38		
		Ham/RIC	37		

## 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#):** Susan Swartz

Susan Swartz 21914127 - NRFSP Exp. 2/2028	Mary Moore 21914130 - NRFSP Exp. 2/2028	Billie Stokowski 2765792 - Always Food Safe Exp. 9/2028	Lisa Junker 21906806 - ServSafe Exp. 3/2027
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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.
39	3-304.13 (C) Observed in WIC cinnamon rolls covered with terry-cloth towels. Linens, such as cloth napkins, may not be used in contact with food unless they are used to line a container for the service of foods and the linens and napkins are replaced each time the container is refilled for a new consumer. Terry-cloth towels removed from top of cinnamon rolls by person-in-charge during inspection.
43	3-304.12 (C) Observed in storage room white Styrofoam cup without handle stored in direct contact with candy sprinkles. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and

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