

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	1/13/2026
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	11:05 AM
Establishment	Eureka Middle School	Phone	(309) 467-3771	Email	
Address	2005 S. Main Street	City/State	Eureka, IL	ZIP Code	61530
License/Permit #	26 043	Permit Holder	CUSD #140	Purpose of Inspection	Routine
				Risk Category	

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 CQS 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	
Supervision					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			
2	IN	Certified Food Protection Manager (CFPM).			
Employee Health					
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			
4	IN	Proper use of restriction and exclusion.			
5	IN	Procedures for responding to vomiting and diarrheal events.			
Good Hygienic Practices					
6	IN	Proper eating, tasting, drinking, or tobacco product use.			
7	IN	No discharge from eyes, nose, and mouth.			
Preventing Contamination by Hands					
8	IN	Hands clean and properly washed.			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			
10	IN	Adequate handwashing sinks are properly supplied and accessible.			
Approved Source					
11	IN	Food obtained from an approved source.			
12	N/O	Food received at the proper temperature.			
13	IN	Food in good condition, safe, and unadulterated.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			
Protection from Contamination					
15	IN	Food is separated and protected.			
16	IN	Food-contact surfaces; cleaned and sanitized.			
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
Time/Temperature Control for Safety					
18	IN	Proper cooking time and temperatures.			
19	N/O	Proper reheating procedures for hot holding.			
20	N/O	Proper cooling time and temperature.			
21	IN	Proper hot holding temperatures.			
22	IN	Proper cold holding temperatures.			
23	IN	Proper date marking and disposition.			
24	N/A	Time as a Public Health Control; procedures and records.			
Consumer Advisory					
25	N/A	Consumer advisory is provided for raw/undercooked food.			
Highly Susceptible Populations					
26	N/A	Pasteurized foods are used; prohibited foods are not offered.			
Food/Color Additives and Toxic Substances					
27	N/A	Food additives: approved and properly used.			
28	IN	Toxic substances are properly identified, stored and used.			
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.

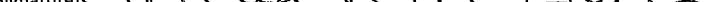
**Mark "X" In the box If the numbered item
is not in compliance**

Mark "X" in the appropriate box

COS: Corrected on-site during Inspection

R: Repeat violation

#	X	Compliance Status	COS	R
Safe Food and Water				
30		Pasteurized eggs are used where required.		
31		Water and ice from an approved source.		
32		Variance obtained for specialized processing methods.		
Food Temperature Control				
33		Proper cooling methods are used; adequate equipment for temperature control.		
34		Plant food properly cooked for hot holding.		
35		Approved thawing methods used.		
36		Thermometers are provided and accurate.		
Food Identification				
37		Food properly labeled; original container.		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present.		
39		Contamination is prevented during food preparation, storage, and display.		
40		Personal cleanliness.		
41		Wiping cloths: properly used and stored.		
42		Washing fruits, vegetables, and other plant food.		
Proper Use of Utensils				
43		In-use utensils: properly stored.		
Proper Use of Utensils (continued)				
44		Utensils, equipment, and linens: properly stored, dried, and handled.		
45		Single use/single service articles are properly stored and used.		
46		Gloves used properly.		
Utensils, Equipment, and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
48		Warewashing facilities: installed, maintained, and used; test strips.		
49		Non-food contact surfaces are clean.		
Physical Facilities				
50		Hot and cold water available; adequate pressure.		
51		Plumbing installed; proper backflow devices.		
52		Sewage and wastewater properly disposed.		
53		Toilet facilities: properly constructed, supplied, and cleaned.		
54		Garbage and refuse are properly disposed; facilities are maintained.		
55		Physical facilities installed, maintained, and cleaned.		
56		Adequate ventilation and lighting; designated areas used.		
Food Handler and Allergen Awareness				
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: 1/13/2026

1/13/2026

Follow-up: YES NO (Check one). Follow-up Date:

Follow-up: YES NO (Check one) Follow-up Date:

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Establishment: Eureka Middle School

Establishment #: 26 043

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: 188

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Spaghetti/steam table	178	Cottage cheese/salad bar	40	Lunchables/RIC	40
Corn/steam table	172	Diced eggs/salad bar	40	Tropicana orange juice/RIC	40
Spaghetti/hot-holding	175	Shredded cheese/salad bar	40	Milk/WIC	40
		Diced ham/salad bar	39	Sausage-egg-cheese biscuit/WIC	40
		Diced turkey/salad bar	38	Sliced cheese/WIC	40
		Garbanzo beans/salad bar	38	Shredded cheese/WIC	40
		Salsa/salad bar	39	Ham/WIC	39
		Milk/milk cooler	37	Garbanzo beans/WIC	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

WCHD provides free food safety in-services to establishments & their staff

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#): Sonya Shipley

<u>Sonya Shipley</u> 21223845 - ServSafe Exp. 10/2026	<u>Rona Mero</u> 1gokk6-k2g98ig - State Food Safety Exp. 9/2029	<u>Lynda Hinrichsen</u> 22201527 - NRFSP Exp. 7/2030	<u>Olean Nicola Thompson-Rediger</u> L2SC-3-029905 - ServSafe Exp. 3/2028
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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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