

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	1/27/2026
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	11:05 AM

Establishment Goodfield Elementary School	Phone (309) 965-2362	Email
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Address 308 W. Robinson Street	City/State Goodfield, IL	ZIP Code 61742
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License/Permit # 26 044	Permit Holder CUSD #140	Purpose of Inspection Routine	Risk Category 1
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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											
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	N/O	proper cooking time and temperatures.					
Good Hygienic Practices				19	N/O	Proper reheating procedures for hot holding.					
6	IN	Proper eating, tasting, drinking, or tobacco product use.		20	N/O	Proper cooling time and temperature.					
7	IN	No discharge from eyes, nose, and mouth.		21	IN	Proper hot holding temperatures.					
Preventing Contamination by Hands				22	IN	Proper cold holding temperatures.					
8	IN	Hands clean and properly washed.		23	IN	Proper date marking and disposition.					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		24	N/A	Time as a Public Health Control; procedures and records.					
10	IN	Adequate handwashing sinks are properly supplied and accessible.		Consumer Advisory							
Approved Source											
11	IN	Food obtained from an approved source.		25	N/A	Consumer advisory is provided for raw/undercooked food.					
12	IN	Food received at the proper temperature.		Highly Susceptible Populations							
13	IN	Food in good condition, safe, and unadulterated.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.					
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		Food/Color Additives and Toxic Substances							
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	#	X	Compliance Status	COS	R		
Safe Food and Water											
30		Pasteurized eggs are used where required.		Proper Use of Utensils (continued)							
31		Water and ice from an approved source.		44		Utensils, equipment, and linens: properly stored, dried, and handled.					
32		Varlance obtained for specialized processing methods.		45		Single use/single service articles are properly stored and used.					
Food Temperature Control				46		Gloves used properly.					
33		Proper cooling methods are used; adequate equipment for temperature control.		Utensils, Equipment, and Vending							
34		Plant food properly cooked for hot holding.		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.					
35		Approved thawing methods used.		48		Warewashing facilities: installed, maintained, and used; test strips.					
36		Thermometers are provided and accurate.		49		Non-food contact surfaces are clean.					
Food Identification											
37	X	Food properly labeled; original contanier.		50		Hot and cold water available; adequate pressure.					
Prevention of Food Contamination				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											
43		In-use utensils: properly stored.		57		Food handler training 410 ILCS 625/3.06.					
Food Handler and Allergen Awareness				58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).					
Physical Facilities				59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).					

Person in Charge (Signature) Robin L. Nelson Date: 1/27/2026

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

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Establishment: Goodfield Elementary School

Establishment #: 26 044

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

Temperature Observations					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Taco meat/delivery	140	Milk/milk cooler	39		
Refried beans/delivery	166	Shredded cheese/delivery	41		
		Shredded lettuce/delivery	41		
		Salsa/delivery	41		
		Sour cream/delivery	41		
		Cheese sticks/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. Food is prepared at Eureka Middle School, Eureka, then transported in insulated containers & served out of kitchen at Goodfield Elementary School, Goodfield.

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

Food handler certification is required for all food employees without CFPN 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#): Robin Nelson

Robin Nelson 23099341 - ServSafe Exp. 1/2028	Sonya Shipley 21223845 - ServSafe Exp. 10/2026	Lynda Hinrichsen 22201527 - NRFSP Exp. 7/2030	Olean Nicola Thompson-Rediger 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.
37	<p>3-602.12 (C) Observed written notification of the presence of major food allergens as an ingredient in unpackaged foods not available to consumers. The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in all unpackaged food items that are served or sold to consumers. Acceptable notification options include physical or electronic brochures, menu notifications, label statements, table tents, placards, decals or stickers on cases, or other effective means. An umbrella statement regarding allergens being present in the establishment does not satisfy this requirement, as each major food allergen must be identified for each menu item.</p>

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