

Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations		0	Date	1/12/2026																																																																																																																																																																																																														
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	10:35 AM																																																																																																																																																																																																														
Establishment Sowers Elementary School		Phone (309) 923-6241		Email mschroeder@rb60.com																																																																																																																																																																																																																	
Address 202 W. High Street		City/State Roanoke, IL		ZIP Code 61561																																																																																																																																																																																																																	
License/Permit # 26 019		Permit Holder Roanoke-Benson CUSD #60		Purpose of Inspection Routine		Risk Category I																																																																																																																																																																																																															
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31		Water and ice from an approved source.																																																																																																																																																																																																																			
32		Varlance 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.																																																																																																																																																																																																																			
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36		Thermometers are provided and accurate.																																																																																																																																																																																																																			
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37		Food properly labeled; original container.																																																																																																																																																																																																																			
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38		Insects, rodents, and animals not present.																																																																																																																																																																																																																			
39		Contamination is prevented during food preparation, storage, and display.																																																																																																																																																																																																																			
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41		Wiping cloths: properly used and stored.																																																																																																																																																																																																																			
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Person in Charge (Signature)

Melanie Sch

Date:

1/12/2026

Inspector (Signature)

Paul Wilkins

EL

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Sowers Elementary School

Establishment #: 26 019

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 182

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Green beans/steam table	203	Chef salad/RIC	41		
Queso bread/oven	167	Peas/RIC	37		
		Pinto beans/RIC	37		
		Milk/milk cooler	38		
		Sliced cheese/WIC	38		
		Milk/WIC	39		

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

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#): Melanie Schroeder

Melanie Schroeder 27252320 - ServSafe Exp. 4/2030	Amy Whisker 21906257 - ServSafe Exp. 3/2027	Jennifer Heckman 20143038 - ServSafe Exp. 1/14/2026	Christina Iverson 27751498 - ServSafe Exp. 7/2030
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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.
55	6-201.11 (C) Observed in kitchen storage room ceiling tile in far right corner with water stain and not maintained in good repair. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.
	Please correct this violation within 90 days or at least by next routine inspection.

Food Establishment Inspection Report

Page 3 of 3

Establishment: Sowers Elementary School

Establishment #: 26 019