# Food Establishment Inspection Report



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|---|---|---|---|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 | No. of Risk Factor/Intervention Violations 0 | Date | 03/09/2020 |
| | No. of Repeat Risk Factor/Intervention Violations 0 | Time In | 11:10 AM |
| | | Time Out | 12:40 PM |
| Establishment<br>Roanoke-Benson Junior High School cafeteria | License/Permit #<br>20 030 | Permit Holder<br>Roanoke-Benson CUSD #60 | Risk Category<br>I |
| Street Address<br>131 Reiter Street | | Purpose of Inspection<br>Routine Inspection | |
| City/State<br>Benson, IL | ZIP Code<br>61516 | | |

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
**IN**=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
Mark "X" in appropriate box for COS and/or R
**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 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 properly supplied and accessible | | |
| | **Approved Source** | | | |
| 11 | In | Food obtained from approved source | | |
| 12 | N/O | Food received at proper temperature | | |
| 13 | In | Food in good condition, safe, and unadulterated | | |
| 14 | N/A | Required records available: shellstock tags, parasite destruction | | |

| | Compliance Status | | COS | R |
|---|---|---|---|---|
| | **Protection from Contamination** | | | |
| 15 | In | Food 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 & records | | |
| | **Consumer Advisory** | | | |
| 25 | N/A | Consumer advisory provided for raw/undercooked food | | |
| | **Highly Susceptible Populations** | | | |
| 26 | In | Pasteurized foods used; prohibited foods not offered | | |
| | **Food/Color Additives and Toxic Substances** | | | |
| 27 | N/A | Food additives: approved and properly used | | |
| 28 | In | Toxic substances 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 box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

| | | | COS | R |
|---|---|---|---|---|
| | | **Safe Food and Water** | | |
| 30 | | Pasteurized eggs used where required | | |
| 31 | | Water and ice from approved source | | |
| 32 | | Variance obtained for specialized processing methods | | |
| | | **Food Temperature Control** | | |
| 33 | | Proper cooling methods used; adequate equipment for temperature control | | |
| 34 | | Plant food properly cooked for hot holding | | |
| 35 | | Approved thawing methods used | | |
| 36 | | Thermometers provided & accurate | | |
| | | **Food Identification** | | |
| 37 | | Food properly labeled; original container | | |
| | | **Prevention of Food Contamination** | | |
| 38 | | Insects, rodents, and animals not present | | |
| 39 | | Contamination prevented during food preparation, storage and display | | |
| 40 | | Personal cleanliness | | |
| 41 | | Wiping cloths: properly used and stored | | |
| 42 | | Washing fruits and vegetables | | |

| | | | COS | R |
|---|---|---|---|---|
| | | **Proper Use of Utensils** | | |
| 43 | | In-use utensils: properly stored | | |
| 44 | | Utensils, equipment & linens: properly stored, dried, & handled | | |
| 45 | | Single-use/single-service articles: 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, & used; test strips | | |
| 49 | | Non-food contact surfaces clean | | |
| | | **Physical Facilities** | | |
| 50 | | Hot and cold water available; adequate pressure | | |
| 51 | | Plumbing installed; proper backflow devices | | |
| 52 | | Sewage and waste water properly disposed | | |
| 53 | | Toilet facilities: properly constructed, supplied, & cleaned | | |
| 54 | | Garbage & refuse properly disposed; facilities maintained | | |
| 55 | | Physical facilities installed, maintained, and clean | | |
| 56 | | Adequate ventilation and lighting; designated areas used | | |
| | | **Employee Training** | | |
| 57 | | All food employees have food handler training | | |
| 58 | | Allergen training as required | | |

# Food Establishment Inspection Report



Establishment: Roanoke-Benson Junior High School cafeteria  Establishment #: 20 030

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 |
|---|---|---|---|---|---|
| Mini corn dogs/oven | 195 | Yogurt/WIC | 40 | WIF/kitchen | -10 |
| Peas/stove | 193 | | | WIC/kitchen | 34 |
| Mini corn dogs/steam table | 178 | | | Milk cooler/kitchen | 38 |

**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. |

CFPM Verification (name, expiration date, ID#): Carrie Armstrong

| Carrie Armstrong<br>14145068 - ServSafe<br>Exp. 9/2021 | Susan Garber<br>12115981 - ServSafe<br>Exp. 3/2020 | Linda Birkey<br>21557952 - NRFSP<br>Exp. 3/2024 | |
|---|---|---|---|

HACCP Topic: TCS food temperature requirements, bare hand contact with ready-to-eat food, allergy signage

Carrie Armstrong  Mar 9, 2020
Person in Charge (Signature)  Date

Paul Wilkey w cm  EL
Inspector (Signature)

**Follow-up:** ☐ Yes ☒ No (Check one)  **Follow-up Date:**

# Food Establishment Inspection Report



Establishment: Roanoke-Benson Junior High School cafeteria  Establishment #: 20 030

| OBSERVATIONS AND CORRECTIVE ACTIONS | |
|---|---|
| Item Number | Violations cited in this report must be corrected within the time frames below. |
| | Please correct any core (C) violations noted above ASAP but at least by next routine inspection |
| | Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information |
| | Facility is still classified as a Category I food establishment |
| | The person-in-charge must have CFPM or IL FSSM certification and be on the premises during all hours of operation |
| | Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of facility (concessions, grill, |
| | barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD. |
| | WCHD provides free food safety in-services to establishments & their staff |
| | Next certified food protection manager 8-hour class & exam at WCHD: Fall 2020 |
| | Food handler certification is required for all food employees who do not already have CFPM or IL FSSM certification. "Food |
| | employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food |
| | handler certification is required 30 days from the hire date of food employees and valid for three (3) years from date of issuance. |
| | Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and |
| | within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; |
| | no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure. |
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Connie Armstrong  Mar 9, 2020

Person in Charge (Signature)  Date

Paul Wilkins WCHD  **Follow-up:** ☐ Yes ☒ No (Check one)  **Follow-up Date:**

Inspector (Signature)