

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	1	Date	09/07/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:35 AM
Establishment Eureka Middle School	License/Permit # 21 046	Permit Holder CUSD #140	Risk Category I		
Street Address 2005 S. Main Street		Purpose of Inspection Routine Inspection			
City/State Eureka, IL	ZIP Code 61530				

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	Description	Compliance Status	COS	R	Description
Supervision							
1	In		Person in charge present, demonstrates knowledge, and performs duties	15	In		Food 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	In		Proper cooking time and temperatures
Good Hygienic Practices							
6	In		Proper eating, tasting, drinking, or tobacco use	19	N/O		Proper reheating procedures for hot holding
7	In		No discharge from eyes, nose, and mouth	20	N/O		Proper cooling time and temperature
Preventing Contamination by Hands							
8	In		Hands clean and properly washed	21	In		Proper hot holding temperatures
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	22	In		Proper cold holding temperatures
10	Out		Adequate handwashing sinks properly supplied and accessible	23	In		Proper date marking and disposition
Approved Source							
11	In		Food obtained from approved source	24	N/A		Time as a Public Health Control; procedures & records
12	N/O		Food received at proper temperature	Consumer Advisory			
13	In		Food in good condition, safe, and unadulterated	25	N/A		Consumer advisory provided for raw/undercooked food
14	N/A		Required records available: shellstock tags, parasite destruction	Highly Susceptible Populations			
				26	N/A		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

Compliance Status	COS	R	Description	Compliance Status	COS	R	Description
Safe Food and Water							
30			Pasteurized eggs used where required	Proper Use of Utensils			
31			Water and ice from approved source	43	X		In-use utensils: properly stored
32			Variance obtained for specialized processing methods	44			Utensils, equipment & linens: properly stored, dried, & handled
Food Temperature Control							
33			Proper cooling methods used; adequate equipment for temperature control	45			Single-use/single-service articles: properly stored and used
34			Plant food properly cooked for hot holding	46			Gloves used properly
35			Approved thawing methods used	Utensils, Equipment and Vending			
36			Thermometers provided & accurate	47			Food and non-food contact surfaces cleanable, properly designed, constructed, and used
Food Identification							
37			Food properly labeled; original container	48			Warewashing facilities: installed, maintained, & used; test strips
Prevention of Food Contamination							
38			Insects, rodents, and animals not present	49			Non-food contact surfaces clean
39			Contamination prevented during food preparation, storage and display	Physical Facilities			
40			Personal cleanliness	50			Hot and cold water available; adequate pressure
41			Wiping cloths: properly used and stored	51			Plumbing installed; proper backflow devices
42			Washing fruits and vegetables	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

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Establishment: Eureka Middle School

Establishment #: 21 046

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: 183

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken nuggets/warming cabinet	182	Sliced cheese/WIC	35		
Corn/steam table	144	Turkey/WIC	31		
Mashed potatoes/steam table	184	Ham/WIC	34		
Yellow gravy/steam table	154	Milk/WIC	35		
Chicken nuggets/oven	202	Milk/milk cooler	35		

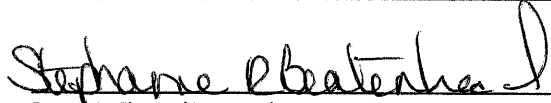
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	5-202.12 (C) Observed in boy's restroom far left hand sink self-closing water faucet does not provide water for 15 seconds once activated. A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet. Provide at least 15 seconds of water without the need to reactive faucet. Custodian notified of issue during inspection. Please correct this violation within 90 days or at least by next routine inspection.
43	3-304.12 (C) Observed in kitchen in rolling food containers handles of plastic scoops in direct contact with food substances (sugar and flour). Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Plastic scoops removed and placed into food substances with handle extended above food by person-in-charge during inspection.



CFPM Verification (name, expiration date, ID#): Stephanie Beatenhead

Stephanie Beatenhead 21441080 - NRFSP Exp. 3/2023	Lynda Hinrichsen 21678287 - NRFSP Exp. 3/2025	Stacie Bauman 16013276 - ServSafe Exp. 1/2023	Olean Nicola Rediger 15936841 - ServSafe Exp. 1/2023
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HACCP Topic: TCS food temperature requirements, Time as Public Health Control, employee health policy, wearing masks


Person in Charge (Signature)

Sep 7, 2021
Date

 
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

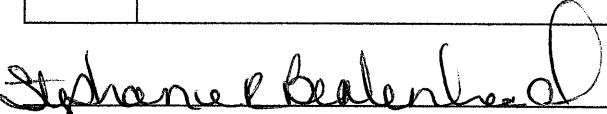
Food Establishment Inspection Report

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Establishment #: 21 046

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
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen 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 offered @ WCHD: Fall 2021
	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.
	Observed temperature log sheets for monitoring temperatures of refrigeration units and internal TCS food temperatures
	3-501.19 - Time as a Public Health Control: take & log initial temperatures of each TCS food item, mark discard time (no more than than 4 hours), discard TCS food within 4 hours, and written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection



 Person in Charge (Signature)

Sep 7, 2021

 Date



 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____