

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
 Providit. Promitio. Protecit.  
 Woodford County  
 Health Department

1831 S. Main Street  
 Eureka, IL 61530  
 (309) 467-3064  
 www.woodfordhealth.org

Permit No.: 18 098 H  
 Telephone: 467-3012 x5709  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Davenport Elementary School cafeteria Owner/Agent: CUSD #140

Address: 301 S. Main Street City: Eureka ZIP Code: 61530

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked				
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted				
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILINGS</b>			
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	<b>LIGHTING</b>			
8		2	Food protection during storage, preparation, display, service and transportation					<b>WATER</b>			
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	38		1	Lighting provided as required - Fixtures shielded
10		1	Food (ice) dispensing utensils properly stored					<b>SEWAGE</b>			
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal				
*11		5	Personnel with infections restricted					<b>PLUMBING</b>			
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	Rooms clean, lockers provided, facilities clean
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>								<b>TOILET AND HAND-WASHING FACILITIES</b>			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	43		1	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45		X	Management personnel certified YES ___ NO <u>X</u>
17		1	Accurate thermometers, chemical test kits provided, gauge cook								
								<b>OTHER OPERATIONS</b>			
								Food handler certification - food employees YES <u>X</u> NO ___			

Temperature: Temp/PPM Chemical: Quat 200 ppm/Chlorine/Heat 185° F Hot Foods Sausage 156° F Cold Foods Butter 40° F  
 Manager Certification No. of: \_\_\_\_\_ Pancakes 136° F Shredded cheese 39° F  
 Full-Time Employee: Kim Mulvaney Exp. Date \_\_\_\_\_ Hash brown triangles 137° F Cut pears 40° F  
 RIC, RIF, WIF, milk coolers - OK

Received by/Title Kim Mulvaney (Signature of Owner or Representative)  
 Sanitation Score: 100 (100 minus demerits) Date: 24 January 2018  
 Time In: 12:25 p.m. Time Out: 1:20 p.m. Page 1 of 2 By Paul Wilton Wood (EL) (Sanitarian/Environmental Health Inspector)



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Health Department**

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Prevent. Promote. Protect.

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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 098 H

The following remarks supplement the inspection report of: Davenport Elementary School cafeteria

(Establishment Name)

Date: 24 January 2018

Item	Code	Section	Inspection Remarks	Correct by
45			Observed no documentation that at least one full-time food employee with current certified food protection manager certification was on the premises during this inspection. This facility is classified as a Category I, High Risk food service establishment, and at least one full-time food employee with current CFPM certification must be on the premises whenever food is being prepared or served. This establishment has <b>90 DAYS (April 24, 2018)</b> to provide documentation that at least one full-time employee with current CFPM certification is on premises whenever food is being prepared and served. Please note two food employees have registered for CFPM classes according to documentation provided at establishment.	90 DAYS
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 2017 newsletter	
			Facility is still classified as a Category I, High Risk establishment	
			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 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 at WCHD: March 6 & 8, 2018	
			Certified food protection manager class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam (January 29 & 31, 2018).	
			Effective January 1, 2017, Food Handler certification is due for all food employees who do not already have 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.	
		FYI	<b>HAZARD ANALYSIS CRITICAL CONTROL POINT</b>	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink for at least 20 seconds w/ warm water & hand soap, especially before using gloves – double hand washing required after using the restroom	
			- Quaternary ammonium: 200 ppm at sink, immersion for 30 seconds; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Heat: final rinse – dishwasher = 180° F or above	

Sanitarian/Environmental Health Inspector

*Paul Wilkins WCHD*

These remarks have been explained to me and are understood

*Kim Mulder*

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection