

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



**Public Health**  
 Prevoni. Promote. Protect.  
 Woodford County  
 Health Department

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

Permit No.: 18 010 H  
 Telephone: 822-8550  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Riverview Grade School cafeteria Owner/Agent: Riverview Grade School CCSD #2

Address: 1421 Spring Bay Road City: East Peoria ZIP Code: 61611

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	<b>GARBAGE AND REFUSE DISPOSAL</b>				
* 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	X	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	<b>INSECT, RODENT ANIMAL CONTROL</b>				
* 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	X	4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	<b>LIGHTING</b>				
8	C	2	Food protection during storage, preparation, display, service and transportation				<b>WATER</b>	38		1	Lighting provided as required - Fixtures shielded	
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	<b>VENTILATION</b>				
10		1	Food (ice) dispensing utensils properly stored				<b>SEWAGE</b>	39		1	Rooms and equipment - vented as required	
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>				
*11		5	Personnel with infections restricted				<b>PLUMBING</b>	40		1	Rooms clean, lockers provided, facilities clean	
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>				
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>	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel	
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry	
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	44		1	Clean, soiled linen properly stored	
16	X	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 cock							Food handler certification - food employees YES <u>X</u> NO ___		

Temperature: Temp/PPM Chemical: Chlorine 100 ppm\*/Heat 175° F Hot Foods Carrots 140° F Cold Foods Sliced cheese 40° F  
 Manager Certification No. of: \_\_\_\_\_ French fries 152° F Shredded cheese 40° F  
 Full-Time Employee: Renatta Hoffer Exp. Date \_\_\_\_\_ Rib sandwich meat 149° F WIF, WIC, RIF - OK  
Milk cooler - OK

Received by/Title \_\_\_\_\_  
 Sanitation Score: 90 (100 minus demerits) Date: 31 January 2018  
 Signature of Owner or Representative: *Diana Mastacium*

Time In: 11:20 a.m. Time Out: 12:35 p.m. Page 1 of 3 By: *Paul Wilcox, waio* (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 010 H

The following remarks supplement the inspection report of: Riverview Grade School cafeteria  
(Establishment Name)

Date: 31 January 2018

Item	Code	Section	Inspection Remarks	Correct by
7			Observed in WIC two (2) 18-egg cartons of raw eggs stored on small wood shelf above pre-packaged juice containers. Raw eggs removed to bottom of WIC by female food manager during inspection.	C
16			Observed mechanical dishwashing machine providing final rinse temperature of 175° F. The required final rinse temperature of the mechanical dishwashing machine must be at least 180° F. Please note a utensil surface temperature as indicated on a temperature measuring device with metal-stem indicated 163° F.	NRI REPEAT
20			Observed mechanical dishwashing machine providing final rinse temperature of 175° F. The required final rinse temperature of the mechanical dishwashing machine must be at least 180° F. Please note a utensil surface temperature as indicated on a temperature measuring device with metal-stem indicated 163° F. Food employees instructed to use 3-compartment sink for sanitization during inspection.	C
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 (May 1, 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 completed CFPM certification in June 2015 according to documentation provided at establishment.	90 DAYS
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 1 repeat violation was observed during this inspection and a repeat violation letter will be sent to the establishment.	
			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 (grill, barbeque, concessions, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next certified food protection manager 8-hour class offered @ WCHD: March 6 & 8, 2018	
			Certified food protection manager class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the IL FSSM 8-hour class & exam (June 2018).	

Sanitarian/Environmental Health Inspector Paul Wilcox

These remarks have been explained to me and are understood Deanne Masterson  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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(Establishment Name)

Date: 31 January 2018

Item	Code	Section	Inspection Remarks	Correct by
			Effective January 1, 2017, Food Handler certification is required 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.	
			Make sure exterior WIF is kept locked at all times except when in use for food security & safety.	
			This facility is on the NCPWS program and must routinely collect water samples as required.	
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- 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 food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves and after donning hair nets – double hand washing required after using the restroom	
			- Pre-chill containers in WIC, RIC, WIF, or RIF to help keep potentially hazardous food 41° F or below; pre-chill ingredients to minimize the amount of time potentially hazardous food is in the temperature danger zone (4 hours maximum)	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher temperatures, etc., on a log sheet	
			- Ensure exterior opening doors are self-closing & tight-fitting and kept closed at all times except when in actual use; use appropriate screen(s) & screen material(s)	

Sanitarian/Environmental Health Inspector Paul Miller, W.C.H.S.

These remarks have been explained to me and are understood

Deanne Matheson  
(Signature of Owner or Representative)

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