

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



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

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

Permit No.: 18 097 H
Telephone: 467-3771 x5748
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Eureka Middle School cafeteria Owner/Agent: CUSD #140

Address: 2005 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 those 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
FOOD				18		1	Pre-flushed, scraped, soaked	GARBAGE AND REFUSE DISPOSAL			
• 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	X C	1	Original Container, Properly Labeled	•20		4	Sanitization rinse: clean temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION				21		1	Wiping cloths: clean, use restricted	INSECT, RODENT ANIMAL CONTROL			
• 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	FLOORS, WALLS AND CEILINGS			
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	LIGHTING			
8		2	Food protection during storage, preparation, display, service and transportation	WATER				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	VENTILATION			
10		1	Food (ice) dispensing utensils properly stored	SEWAGE				39		1	Rooms and equipment - vented as required
PERSONNEL				•28		4	Sewage and waste water disposal	DRESSING ROOMS			
•11		5	Personnel with infections restricted	PLUMBING				40		1	Rooms clean, lockers provided, facilities clean
•12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	OTHER OPERATIONS			
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	•41		5	Toxic items properly stored, labeled and used
FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES				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		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	PLUMBING				•45			Management personnel certified YES <u>X</u> NO _____
17		1	Accurate thermometers, chemical test kits provided, gauge cock	PLUMBING							Food handler certification - food employees YES <u>X</u> NO _____

Temperature: Temp/PPM Chemical: Cl 50 ppm/Quat 200 ppm/Heat 189° F

Hot Foods _____

Cold Foods Pasta salad 41° F

Manager Certification No. of: 21201727 - NRFSP

Chicken noodle soup 162° F

Sliced hard-boiled eggs 48° F - OK

Full-Time Employee: Janet Hartter Exp. Date 3/21

Grilled cheese sandwich 154° F

Pasta salad 41° F

RIC, RIF, WIC, milk cooler - OK

Received by/Title Janet K Hartter (Signature of Owner or Representative)

Sanitation Score: 99 (100 minus demerits)

Date: 9 February 2018

Time In: 11:05 a.m. Time Out: 12:15 p.m.

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By Paul Wilkins WCHD (EL)
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 097 H

The following remarks supplement the inspection report of: Eureka Middle School cafeteria
(Establishment Name)

Date: 9 February 2018

Item	Code	Section	Inspection Remarks	Correct by
2			Observed along serving line small containers of brown food substance without name identifying contents visible to students. Brown food substance was sun butter and post-it note labeled "sun butter" attached to clear plastic sneeze guard by female food manager during inspection.	C
			Observed temperature log sheets for refrigeration and freezer units.	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment.	
			Please note that if the school 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.	
			Next certified food protection manager 8-hour class & exam @ WCHD: March 6 & 8, 2018	
			Certified food protection manager class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for class information or to register for the 8-hour class & exam (June 2018).	
			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.	
		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 – double hand washing required after using the restroom; ensure self-closing sink faucets provide a flow of water of at least 15 seconds without reactivation	
			- Quaternary ammonium: 200 ppm at 3 rd compartment of sink, immersion for 30 seconds; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Chlorine: 50-100 ppm at at 3 rd compartment of sink, immersion for 10 seconds; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F (keep sanitizer bottles, buckets, containers, etc., labeled) - Heat: dishwasher – final rinse: 180° F or above	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

These remarks have been explained to me and are understood Janet K. Hartter
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection