

- 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.: 18 010 H
 Telephone: 309-822-8550
 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
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		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	X	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	X	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	X C	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	X	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	X C	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					•45			Management personnel certified YES <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine 200 ppm/Heat 192° F Hot Foods Corn 164° F Cold Foods Sliced cheese 40° F
Manager Certification No. of: 12103164 - ServSafe Penne pasta 152° F Shredded cheese 40° F
Full-Time Employee: Angela Adams Exp. Date 3/20 Meat pasta sauce 136° F WIF, WIC, RIF - OK
Milk cooler - OK

Received by/Title Angela Adams (Signature of Owner or Representative)
 Sanitation Score: 93 (100 minus demerits) Date: 14 May 2018
 Time In: 11:30 a.m. Time Out: 12:45 p.m. Page 1 of 3 By Paul Wilkin WOOD (EL) (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: 14 May 2018

Item	Code	Section	Inspection Remarks	Correct by
10			Observed in kitchen storage area on slotted shelf glass container of sugar with handle of scoop in direct contact with sugar. Scoop removed from sugar and placed back into sugar with handle of scoop extended up above food product by female food manager during inspection.	C
14			Observed in kitchen center island shelf unapproved black plastic bag covering slicer unit.	NRI
23			Observed in WIC accumulated dust and debris on WIC cooling fan grill cover and in WIF accumulated condensation ice on WIF cooling fan grill covers.	NRI
32			Observed waste receptacle not in close proximity to hand sink. Waste receptacle moved to next to hand sink by female food manager during inspection.	C
37			Observed in kitchen storage area wall-mounted exhaust fan with accumulated dust and debris on fan grill cover.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			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 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 & exam offered @ WCHD: Jly 16 & 18, 2018	
			Certified food protection manager class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam (June 1 & 13, 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 and valid for three (3) years from date of issuance.	
			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.	

Sanitarian/Environmental Health Inspector Paul Wilkin Ward

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

NRI = Next Routine Inspection
C = Corrected During Inspection



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		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 TCS food 41° F or below; pre-chill ingredients to minimize the amount of time TCS 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 & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard TCS food 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 Ward

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

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