



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 020 H

The following remarks supplement the inspection report of: Riverview Grade School cafeteria

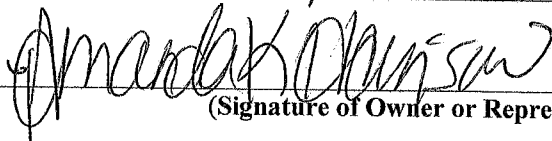
(Establishment Name)

Date: 10 March 2017

Item	Code	Section	Inspection Remarks	Correct by
12			Observed black rolling cart 3 squeeze bottles of food substance without name identifying contents on containers. Food substance was ranch dressing, according to female food manager.	NRI
12			Observed in WIC personal employee item (3/4 full bottle of water) stored on top wood shelf above food intended for student consumption. Personal employee item removed to bottom of WIC during inspection.	C
25			Observed in kitchen storage area large aluminum foil pans stored on top of cardboard box.	NRI
37			Observed back screen door screen frame (upper portion) to kitchen damaged and not maintained in good repair.	NRI REPEAT
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2016 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 IL FSSM 8-hour class offered @ WCHD: Fall 2017	
			IL FSSM 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.	
			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.	
			This facility is on the NCPWS program and must routinely collect water samples as required.	
			Make sure exterior WIF is kept locked at all times except when in use for food security & safety.	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

These remarks have been explained to me and are understood


(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 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 & 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	
			- 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)	
			- Inspect cans of food & food products for dents and other imperfections upon delivery, prior to placing in storage, and before use	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

These remarks have been explained to me and are understood

Manda H. Hansen
(Signature of Owner or Representative)

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