# 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.**

<table>
<thead>
<tr>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FOOD</strong></td>
<td>18</td>
<td>1</td>
<td>Pre-flushed, scraped, soaked</td>
<td><strong>GARBAGE AND REFUSE DISPOSAL</strong></td>
<td>19</td>
<td>2</td>
<td>Wash, rinse water: clean, proper temperature</td>
</tr>
<tr>
<td>1</td>
<td>5</td>
<td>Source, Wholesome, No Spoilage</td>
<td>4</td>
<td>Sanitation rinse: clean, temperature, concentration</td>
<td>34</td>
<td>1</td>
<td>Outside storage area, enclosures properly constructed, clean, controlled incineration</td>
</tr>
<tr>
<td>2</td>
<td>1</td>
<td>Original Container, Properly Labeled</td>
<td>5</td>
<td>Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation</td>
<td>35</td>
<td>4</td>
<td>Presence of insects/rodents - outer openings protected, no birds, turtles, other animals</td>
</tr>
<tr>
<td><strong>FOOD PROTECTION</strong></td>
<td>21</td>
<td>1</td>
<td>Wiping cloths: clean, use restricted</td>
<td><strong>FLOORS, WALLS AND CEILINGS</strong></td>
<td>22</td>
<td>2</td>
<td>Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents</td>
</tr>
<tr>
<td>3</td>
<td>5</td>
<td>Potentially hazardous food properly thawed</td>
<td><strong>LIGHTING</strong></td>
<td>24</td>
<td>1</td>
<td>Storage, handling of clean equipment-utensils</td>
<td>37</td>
</tr>
<tr>
<td><strong>PERSONNEL</strong></td>
<td>25</td>
<td>1</td>
<td>Single-service articles, storage, dispensing</td>
<td><strong>VENTILATION</strong></td>
<td>26</td>
<td>2</td>
<td>No re-use of single-service articles</td>
</tr>
<tr>
<td>4</td>
<td>4</td>
<td>Facilities to maintain product temperature</td>
<td><strong>PLUMBING</strong></td>
<td>27</td>
<td>5</td>
<td>Water source, safe: hot and cold under pressure</td>
<td>39</td>
</tr>
<tr>
<td>5</td>
<td>1</td>
<td>Thermometers provided and conspicuous</td>
<td><strong>SEWAGE</strong></td>
<td>28</td>
<td>4</td>
<td>Sewage and waste water disposal</td>
<td>40</td>
</tr>
<tr>
<td>6</td>
<td>2</td>
<td>Potentially hazardous food properly thawed</td>
<td><strong>DRESSING ROOMS</strong></td>
<td>29</td>
<td>1</td>
<td>Installed, Maintained</td>
<td>41</td>
</tr>
<tr>
<td><strong>WATER</strong></td>
<td>30</td>
<td>5</td>
<td>Cross-connection, back-siphonage, backflow</td>
<td><strong>OTHER OPERATIONS</strong></td>
<td>31</td>
<td>4</td>
<td>Number, convenient, accessible, designed, installed</td>
</tr>
<tr>
<td><strong>FOOD EQUIPMENT AND UTENSILS</strong></td>
<td>32</td>
<td>2</td>
<td>Toilet rooms unenclosed, self-closing doors, fixtures, good repair, clean; hand cleaner, sanitary towels/hand drying devices provided, proper waste receptacles, tissue</td>
<td>43</td>
<td>1</td>
<td>Complete separation from living/sleeping quarters, laundry</td>
<td></td>
</tr>
<tr>
<td><strong>TOILET AND HAND-WASHING FACILITIES</strong></td>
<td>33</td>
<td>4</td>
<td>Number, convenient, accessible, designed, installed</td>
<td>44</td>
<td>1</td>
<td>Clean, soiled linen properly stored</td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>2</td>
<td>Food (ice) contact surfaces: designed, constructed, maintained, installed, located</td>
<td><strong>MANAGEMENT</strong></td>
<td>34</td>
<td>2</td>
<td>Toilet rooms unenclosed, self-closing doors, fixtures, good repair, clean; hand cleaner, sanitary towels/hand drying devices provided, proper waste receptacles, tissue</td>
<td>45</td>
</tr>
<tr>
<td>15</td>
<td>1</td>
<td>Non-food contact surfaces: designed, constructed, maintained, installed, located</td>
<td><strong>FOOD HANDLER CERTIFICATION</strong></td>
<td>35</td>
<td>1</td>
<td>Toilet rooms unenclosed, self-closing doors, fixtures, good repair, clean; hand cleaner, sanitary towels/hand drying devices provided, proper waste receptacles, tissue</td>
<td>46</td>
</tr>
</tbody>
</table>

**Temperature:** Temp/PPM Chemical: Quat 200 ppm/Chlorine/Heat 180° F  
**Hot Foods**  
Broccoli 137° F  
Diced ham 154° F  
Shredded butter 40° F

**Cold Foods**  
Cheesy rotini 169° F  
Cut cantaloupe melon 41° F  
Ric, Riff, Wiff, milk coolers – OK

**Manager Certification No. of:** 01154583

**Full-Time Employee:** Kim Mulvaney  
**Exp. Date:** 9/19

**Sanitation Score:** 99  
(100 minus demerits)

**Time In:** 12:00 p.m.  
**Time Out:** 1:00 p.m.

**Temperature:** Temp/PPM Chemical: Quat 200 ppm/Chlorine/Heat 180° F  
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**Time In:** 12:00 p.m.  
**Time Out:** 1:00 p.m.

**Date:** 7 September 2017

**Signature of Owner or Representative:**

**Signature of Sanitarian/Environmental Health Inspector:**

**Date:** 7 September 2017

**Signature of Sanitarian/Environmental Health Inspector:**
SUPPLEMENTAL INSPECTION REMARKS

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

Date: 7 September 2017

Item | Code | Section | Inspection Remarks |
---|---|---|---|
38 | | | Observed incandescent light bulb in WIF not working properly and providing required minimum amount of light at time of inspection. |

Correct by: NRI

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

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection.

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 IL FSSM 8-hour class at WCHD: October 3 & 5, 2017

IL FSSM class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam.

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. (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 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 1 minute; 75°F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75°F

- Heat: final rinse – dishwasher = 180°F or above

- Recommend documenting of temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher temperatures, etc., on a log sheet

- Make sure all containers of food are properly labeled w/ name and date & time of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days

Sanitarian/Environmental Health Inspector: [Signature]

These remarks have been explained to me and are understood: [Signature]

NRI = Next Routine Inspection
C = Corrected During Inspection

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