**RETAIL FOOD SANITARY INSPECTION REPORT**

**Name of Establishment:** Eureka High School cafeteria  
**Owner/Agent:** CUSD #140  
**Address:** 200 W. Cruger Avenue  
**City:** Eureka  
**ZIP Code:** 61530

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**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>WL</th>
<th>Description</th>
<th>Item</th>
<th>X</th>
<th>WL</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>1</td>
<td>4</td>
<td>Non-food contact surfaces of equipment and utensils clean</td>
<td>11</td>
<td>1</td>
<td>4</td>
<td>Sewage and waste water disposal</td>
</tr>
<tr>
<td>11</td>
<td>1</td>
<td>5</td>
<td>Personnel with infections restricted</td>
<td>12</td>
<td>1</td>
<td>5</td>
<td>Walls, ceiling, attached equipment; constructed, good repair, clean surfaces, dustless cleaning methods</td>
</tr>
<tr>
<td>12</td>
<td>1</td>
<td>5</td>
<td>Hands washed and clean, good hygiene practices</td>
<td>13</td>
<td>1</td>
<td>5</td>
<td>Water source, safe: hot and cold under pressure</td>
</tr>
<tr>
<td>13</td>
<td>1</td>
<td>4</td>
<td>Thermometers provided and conspicuous</td>
<td>14</td>
<td>1</td>
<td>4</td>
<td>单-service articles, storage, dispensing</td>
</tr>
<tr>
<td>14</td>
<td>1</td>
<td>2</td>
<td>Food contact surfaces: designed, constructed, maintained, installed, located</td>
<td>15</td>
<td>1</td>
<td>2</td>
<td>Food equipment and utensils clean</td>
</tr>
<tr>
<td>15</td>
<td>1</td>
<td>3</td>
<td>Food equipment and utensils clean</td>
<td>16</td>
<td>1</td>
<td>3</td>
<td>Food equipment and utensils clean</td>
</tr>
<tr>
<td>16</td>
<td>1</td>
<td>3</td>
<td>Food equipment and utensils clean</td>
<td>17</td>
<td>1</td>
<td>3</td>
<td>Food equipment and utensils clean</td>
</tr>
<tr>
<td>17</td>
<td>1</td>
<td>3</td>
<td>Food equipment and utensils clean</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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**Temperature: Temp/PPM Chemical: Quat 200 ppm/Chlorine 100 ppm/Heat 190° F**  
**Hot Foods Broccoli 138° F**  
**Cold Foods Cottage cheese 41° F**  
**Ham & cheesy rotini 149° F**  
**Pulled pork 141° F – OK**  
**Sliced hard-boiled eggs 41° F**  
**Cut cantaloupe melon 41° F**  
**RJC, WIC, RIF, WIF, milk coolers – OK**

**Manager Certification No. of: 00070593**  
**Full-Time Employee: Barb Berlett Exp. Date 7/13**

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**Sanitation Score: 96 (100 minus defects)**

**Time In: 10:50 a.m.  Time Out: 11:55 a.m.**

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**Received by/Title:**  
(Signature of Owner or Representative)  
**Date:** 7 September 2017

**By:**  
(Sanitarian/Environmental Health Inspector)
SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: Eureka High School cafeteria

(Establishment Name)

Date: 7 September 2017

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Section</th>
<th>Inspection Remarks</th>
<th>Correct by</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td></td>
<td></td>
<td>Observed by cashier small containers of creamy brown food substance without name identifying contents on container. Creamy brown food substance was sun butter, according to female food manager. Multiple food items in containers on salad bar without name identifying food items visible to students.</td>
<td>NRI</td>
</tr>
<tr>
<td>5</td>
<td></td>
<td></td>
<td>Observed temperature measuring device accurate to ± 3°F not provided and conspicuous in RIC (milk, silver) in cafeteria. Thermometer provided by female food manager during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>8</td>
<td></td>
<td></td>
<td>Observed by cashier small containers of food substance (sun butter) stored uncovered. Containers of food covered with clear plastic wrap by female food manager during inspection.</td>
<td>C</td>
</tr>
</tbody>
</table>

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 offered @ 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.

Sanitarian/Environmental Health Inspector

These remarks have been explained to me and are understood

NRI = Next Routine Inspection
C = Corrected During Inspection

Page 2 of 3
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</thead>
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<tr>
<td>FYI</td>
<td></td>
<td>HAZARD ANALYSIS CRITICAL CONTROL POINT</td>
<td>- 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]</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>- Wash hands frequently at hand sink for at least 20 seconds w/ warm water &amp; hand soap, especially before using gloves – double hand washing required after using the restroom</td>
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<td></td>
<td></td>
<td>- Chlorine: 50-100 ppm at sink immersion for 1 minute; 75°F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75°F  - 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</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands</td>
<td></td>
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<tr>
<td></td>
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<td></td>
<td>- Make sure all containers of food are properly labeled w/ name and date &amp; time of opening of package, in addition to the date &amp; time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days</td>
<td></td>
</tr>
</tbody>
</table>

Sanitarian/Environmental Health Inspector

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