# Food Establishment Inspection Report

**Local Health Department Name and Address**
Woodford County Health Department  
1831 S. Main Street, Eureka, IL 61530

**Establishment**  
Eureka High School cafeteria

**Street Address**  
200 W. Cruger Avenue

**City/State**  
Eureka, IL

**License/Permit #**  
18 096

**Zip Code**  
61530

**Date**  
11/01/2018

**Time In**  
10:20 AM

**Time Out**  
12:15 PM

**No. of Risk Factor/Intervention Violations**  
1

**No. of Repeat Risk Factor/Intervention Violations**  
0

**Permit Holder**  
CSO #140

**Risk Category**  
1

**Purpose of Inspection**  
Routine Inspection

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item. 

IN=In compliance  
OUT=Not in compliance  
N/O=Not observed  
N/A=Not applicable 

Mark "X" in appropriate box for COS and/or R  
COS=corrected on-site during inspection  
R=repeat violation

### Compliance Status

<table>
<thead>
<tr>
<th>Item</th>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Out</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>N/A</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Risk Factors

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

### Protection from Contamination

- Food separated and protected  
- Food-contact surfaces; cleaned and sanitized  
- Proper disposal of returned, previously served, reconditioned, and unsafe food  
- Proper cooking time and temperatures  
- Proper reheating procedures for hot holding  
- Proper cooling and time temperature  
- Proper hot holding temperatures  
- Proper cold holding temperatures  
- Proper date marking and disposal  
- Time as a Public Health Control; procedures & records

### Consumer Advisory

- Consumer advisory provided for raw/undercooked food

### Highly Susceptible Populations

- Pasteurized foods used; prohibited foods not offered

### Food/Color Additives and Toxic Substances

- Food additives; approved and properly used
- Toxic substances properly identified, stored, and used

### Conformance with Approved Procedures

- Compliance with variance/specialized process/HACCP

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. 

Mark "X" in box if numbered item is not In compliance  
Mark "X" in appropriate box for COS and/or R  
COS=corrected on-site during inspection  
R=repeat violation

### Safe Food and Water

- Pasteurized eggs used where required  
- Water and ice from approved source

### Temperature Control

- Proper cooling methods used; adequate equipment for temperature control  
- Plant food properly cooked for hot holding  
- Approved thawing methods used  
- Thermometers provided & accurate

### Food Identification

- Food properly labeled; original container

### Prevention of Food Contamination

- Insects, rodents, and animals not present  
- Contamination prevented during food preparation, storage and display  
- Personal cleanliness  
- Wiping clothes properly used and stored  
- Washing fruits and vegetables

### Proper Use of Utensils

- In-use utensils; properly stored  
- Utensils, equipment & linens; properly stored, dried, & handled

### Utensils, Equipment and Vending

- Single-use/single-service articles; properly stored and used  
- Gloves used properly  
- Food and non-food contact surfaces cleanable, properly designed, constructed, and used

### Warewashing facilities; installed, maintained, & used; test strips

### Non-food contact surfaces clean

### Physical Facilities

- Adequate ventilation and lighting; designated areas used

### Employee Training

- All food employees have food handler training  
- Allergen training as required
TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot dogs/steam table (right)</td>
<td>209</td>
<td>Pasta salad/salad bar</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked beans/steam table (right)</td>
<td>145</td>
<td>Cottage cheese/salad bar</td>
<td>38</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked beans/steam table (right)</td>
<td>136</td>
<td>Diced ham/salad bar</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hot dogs/steam table (right)</td>
<td>197</td>
<td>Sliced turkey/salad bar</td>
<td>41</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hot dogs/steam table (right)</td>
<td>198</td>
<td>Diced eggs/salad bar</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hot dogs/steam table (left)</td>
<td>171</td>
<td>Cut lettuce/salad bar</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked beans/steam table (left)</td>
<td>141</td>
<td>Diced ham/WIC</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked beans/steam table (left)</td>
<td>161</td>
<td>Sliced cheese/WIC</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chill sauce/steam table (left)</td>
<td>188</td>
<td>Cut lettuce/WIC</td>
<td>37</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>2-102.11 (PF) Observed female person-in-charge PIC did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge and food employees during inspection.</td>
</tr>
<tr>
<td>55</td>
<td>6-201.16 (C) Observed in warewashing area painted brick wall with peeling material on wall behind spray sink faucet. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>55</td>
<td>6-201.16 (C) Observed in storage room round hole in unused basement window exposing gap into concrete block wall. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>55</td>
<td>6-201.16 (C) Observed in food employee toilet room wall material behind toilet coming unattached from wall and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#): Gaylene Logue

Gaylene Logue
21279073 - NRFSP
Exp. 10/2021

Sonya Shipley
21279063 - NRFSP
Exp. 10/2021

Elizabeth Blunier
21336087 - NRFSP
Exp. 4/2022

HACCP Topic: TCS food cold-holding requirements, employee health requirements

Nov 1, 2018

Person in Charge (signature)

Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date:

inspector (Signature)
## OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

- Please correct any violations noted above ASAP, but at least by next routine inspection
- Please go to our website to view/print the Fall/Winter 2017 newsletter
- Facility is still classified as a Category I food establishment
- At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
- 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.
- WCHD provides free food safety in-services to establishments & their staff
- Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2019
- Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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.
- Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.

---

**Person in Charge (Signature):**

**Date:** Nov 1, 2018

**Inspector (Signature):**

**Follow-up:** ☒ Yes ☐ No (Check one)

**Follow-up Date:**