# Food Establishment Inspection Report

**Local Health Department Name and Address**
Woodford County Health Department
1031 S. Main Street, Eureka, IL 61530

**Establishment**
Eureka Middle School
Street Address:
2005 S. Main Street
City/State:
Eureka, IL

**License/Permit #**
19-063

**ZIP Code**
61530

**Date**
01/24/2019

**Time In**
11:05 AM

**Time Out**
12:45 PM

**Permit Holder**
CUSD 4140

**Risk Category**

**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.

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Supervision</th>
<th>Employee Health</th>
<th>Hygienic Practices</th>
<th>Preventing Contamination by Hands</th>
<th>Approved Source</th>
<th>Protection from Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>COS R</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 In</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 In</td>
<td>Certified Food Protection Manager (CFPM)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 In</td>
<td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4 In</td>
<td>Proper use of restriction and exclusion</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5 In</td>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6 In</td>
<td>Proper eating, tasting, drinking, or tobacco use</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7 In</td>
<td>No discharge from ears, nose, and mouth</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8 In</td>
<td>Hands clean and properly washed</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9 In</td>
<td>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10 In</td>
<td>Adequate handwashing sinks properly supplied and accessible</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>11 In</td>
<td>Food obtained from approved source</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>12 In</td>
<td>Food received at proper temperature</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>13 N/A</td>
<td>Food in good condition, safe, and unadulterated</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>14 N/A</td>
<td>Required records available: shellstock tags, parasite destruction</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### 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

<table>
<thead>
<tr>
<th>COS R</th>
<th>Protection from Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>15 In</td>
<td>Food separated and protected</td>
</tr>
<tr>
<td>16 In</td>
<td>Food-contact surfaces; cleaned and sanitized</td>
</tr>
<tr>
<td>17 In</td>
<td>Proper disposition of returned, previously served, reconditioned and unsafe food</td>
</tr>
</tbody>
</table>

#### Food 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 cloths: properly used and stored
- Washing fruits and vegetables

#### Proper Use of Utensils

- In-use utensils: properly stored
- Utensils, equipment & linens: properly stored, dried, & handled
- Single-use/single-service articles: properly stored and used
- Gloves used properly

#### Utensils, Equipment and Cleaning

- Food and non-food contact surfaces clean, properly designed, constructed, and used
- Warewashing facilities: Installed, maintained, & used; test strips
- Non-food contact surfaces clean

#### Physical Facilities

- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and waste water properly disposed
- Toilet facilities: properly constructed, supplied, & cleaned
- Garbage & refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean
- Adequate ventilation and lighting, designated areas used

#### Employee Training

- All food employees have food handler training
- Allergen training as required
Food Establishment Inspection Report

Establishment: Eureka Middle School

Water Supply: ☒ Public ☐ Private
Waste Water System: ☒ Public ☐ Private
Sanitizer Type: Chlorine/Quaternary ammonium
PPM: 50/200
Heat: 181

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked beans/serving line</td>
<td>180</td>
</tr>
<tr>
<td>Hot dogs/serving line</td>
<td>193</td>
</tr>
<tr>
<td>Chili sauce/serving line</td>
<td>168</td>
</tr>
<tr>
<td>Hot dogs/stove</td>
<td>190</td>
</tr>
<tr>
<td>Baked beans/stove</td>
<td>167</td>
</tr>
<tr>
<td>Cottage cheese/salad bar</td>
<td>41</td>
</tr>
<tr>
<td>Diced ham/salad bar</td>
<td>41</td>
</tr>
<tr>
<td>Pasta salad/salad bar</td>
<td>41</td>
</tr>
<tr>
<td>Cut lettuce/salad bar</td>
<td>41</td>
</tr>
<tr>
<td>Diced eggs/salad bar</td>
<td>41</td>
</tr>
<tr>
<td>Turkey sandwich/RIC</td>
<td>41</td>
</tr>
<tr>
<td>Ham sandwich/RIC</td>
<td>41</td>
</tr>
<tr>
<td>Diced ham/WIC</td>
<td>38</td>
</tr>
<tr>
<td>Shredded cheese/WIC</td>
<td>38</td>
</tr>
<tr>
<td>French toast sticks/WIC</td>
<td>36</td>
</tr>
</tbody>
</table>

TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey/WIC</td>
<td>39</td>
</tr>
<tr>
<td>Ham/WIC</td>
<td>40</td>
</tr>
<tr>
<td>Shredded cheese/WIC</td>
<td>38</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

47 4-205.10 (C) Observed in WIC diced ham stored in direct contact with unapproved plastic container originally labeled Prairie Farms ice cream. Food must be stored in ANSI/NSF approved plastic containers or stored in the original food package in a container.

Please correct this violation within 90 days or at least by next routine inspection.

47 4-101.19 (C) Observed in kitchen microwave (Panasonic) stored on unfinished plywood on metal shelf by 3-compartment sink.

Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, non-absorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Janet Hartter

Janet Hartter
01703399 - IL FSSMC
Exp. 3/2021

Lynda Hinrichsen
01668762 - IL FSSMC
Exp. 3/2020

Jill Gudeman
16299632 - ServSafe
Exp. 4/2023

Stephanie Beatenhead
21441080 - NRFSP
Exp. 3/2023

HACCP Topic: TCS food cooking temperatures, employee health policy requirements

Janet K. Hartter

Date: Jan 24, 2019

Follow-up: ☒ Yes ☐ No (Check one) Follow-up Date: 

Inspector (Signature)
<table>
<thead>
<tr>
<th>Item Number</th>
<th>OBSERVATIONS AND CORRECTIVE ACTIONS</th>
</tr>
</thead>
</table>

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

- Please correct any core (C) violations noted above ASAP, but at least by next routine inspection.
- Please go to our website to view/print the WCHD Connection quarterly newsletter.
- Facility is still classified as a Category I food establishment.
- 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/drink 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 offered @ WCHD: March 5 & 7, 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.
- Observed temperature log sheets for monitoring temperatures of WIC, WIF, RICs, & RIFs.

Jan 24, 2019

Janet K. Hunter
Person in Charge (Signature)

Paul Miller
Inspector (Signature)

Follow-up: ☒ Yes ☐ No (Check one) Follow-up Date: