Food Establishment Inspection Report

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

Establishment
Davenport Grade School Cafeteria
Street Address
301 S. Main Street
City/State
Eureka, IL
Zip Code
61530

No. of Risk Factor/Intervention Violations
1
Date
02/06/2019
Time In
11:45 AM
Time Out
12:40 PM

Permit Holder
CUSD #140
Risk Category
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 | Protection from Contamination | Compliance Status | Prevention from Contamination
--- | --- | --- | ---
1 | In | Person in charge present, demonstrates knowledge, and performs duties
2 | In | Certified Food Protection Manager (CFPM)
3 | In | Management, food employee and conditional employee; knowledge, responsibilities and reporting
4 | In | Proper use of restriction and exclusion
5 | In | Procedures for responding to vomiting and diarrheal events

Good Hygienic Practices

6 | In | Proper eating, testing, drinking, or tobacco use
7 | In | No discharge from eyes, nose, and mouth

Preventing Contamination by Hands

8 | In | Hands clean and properly washed
9 | In | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10 | In | Adequate handwashing sinks properly supplied and accessible

Approved Source

11 | In | Food obtained from approved source
12 | N/O | Food received at proper temperature
13 | In | Food in good condition, safe, and unadulterated
14 | N/A | Required records available: shelf stocking tags, parasite destruction

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 number 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

30 | In | Pasteurized eggs used where required
31 | In | Water and ice from approved source
32 | In | Variance obtained for specialized processing methods

Food Temperature Control

33 | In | Proper cooling methods used; adequate equipment for temperature control
34 | In | Plant food properly cooked for hot holding
35 | In | Approved thawing methods used
36 | In | Thermometers provided & accurate

Food Identification

37 | In | Food properly labeled: original container

Prevention of Food Contamination

38 | In | Insects, rodents, and animals not present
39 | In | Contamination prevented during food preparation, storage and display
40 | In | Personal cleanliness
41 | In | Wiping clothes: properly used and stored
42 | In | Washing fruits and vegetables

Proper Use of Utensils

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

Utensils, Equipment and Vending

47 | In | Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48 | In | Warewashing facilities: installed, maintained, & used; test strips
49 | In | Non-food contact surfaces clean

Physical Facilities

50 | In | Hot and cold water available: adequate pressure
51 | In | Plumbing installed; proper backflow devices
52 | In | Sewage and waste water properly disposed
53 | In | Toilet facilities: properly constructed, supplied, & cleaned
54 | In | Garbage & refuse properly disposed; facilities maintained
55 | In | Physical facilities: installed, maintained, and clean
56 | In | Adequate ventilation and lighting; designated areas used

Employee Training

57 | In | All food employees have food handler training
58 | In | Allergen training as required

[Table Continued]
TEMPEATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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<th>Temp</th>
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<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef taco pizza/steam table</td>
<td>165</td>
<td>Cut lettuce/serving line</td>
<td>40</td>
<td>milk cooler/cafeteria</td>
<td>36</td>
</tr>
<tr>
<td>Carrots/steam table</td>
<td>154</td>
<td>Cut lettuce/RIC</td>
<td>39</td>
<td>milk cooler/cafeteria</td>
<td>38</td>
</tr>
<tr>
<td>Carrots/steam table</td>
<td>177</td>
<td>Sour cream/serving line</td>
<td>36</td>
<td>RIC/kitchen</td>
<td>38</td>
</tr>
<tr>
<td>Beef taco pizza/oven</td>
<td>168</td>
<td>Precooked hamburger/RIC</td>
<td>39</td>
<td>WIF/storage room</td>
<td>0</td>
</tr>
<tr>
<td>Beef taco pizza/Crescor</td>
<td>170</td>
<td></td>
<td></td>
<td>RIC/warewashing room</td>
<td>40</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>RIF #1/storage room</td>
<td>-10</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>RIF #2/storage room</td>
<td>-6</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>15</td>
<td>3-302.11 (P) Observed in RIC (kitchen, 3-door) carton of raw eggs stored on upper slotted shelf above ready-to-eat food items. Carton of raw eggs removed to bottom shelf by female person-in-charge during inspection and HACCP concept discussed with person-in-charge and food employees.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#): Kim Mulvaney

Kim Mulvaney
21441098 - NRFSP
Exp. 3/2023

Robin Nelson
16056028 - ServSafe
Exp. 2/2023

Susan Morin
21201734 - NRFSP
Exp. 3/2021

HACCP Topic: TCS food storage requirements, employee health policy requirements

Feb 6, 2019
Date

Follow-up: ☐ Yes ☒ No (Check one)
Follow-up Date: 
<table>
<thead>
<tr>
<th>Item Number</th>
<th>Observations and Corrective Actions</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Violations cited in this report must be corrected within the time frames below.</td>
</tr>
<tr>
<td></td>
<td>Please go to our website to view/print the WCHD Connection quarterly newsletter</td>
</tr>
<tr>
<td></td>
<td>Facility is still classified as a Category I food establishment</td>
</tr>
<tr>
<td></td>
<td>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 &amp; approved by WCHD.</td>
</tr>
<tr>
<td></td>
<td>WCHD provides free food safety in-services to establishments &amp; their staff</td>
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<tr>
<td></td>
<td>Next certified food protection manager 8-hour class &amp; exam at WCHD: March 5 &amp; 7, 2019</td>
</tr>
<tr>
<td></td>
<td>Effective January 1, 2017, Food Handler certification is due for all food employees who do not already have CFPM or IL FSSMC</td>
</tr>
<tr>
<td></td>
<td>&quot;Food employee&quot; 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.</td>
</tr>
<tr>
<td></td>
<td>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 &amp; exits; no vaping or e-cigarette use in food &amp; drink prep area, dishwashing area, and storage area; no smoking within building structure.</td>
</tr>
</tbody>
</table>

Date: Feb 6, 2019

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: ___

Person In Charge (Signature)

Inspector (Signature)