## Food Establishment Inspection Report

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

**Establishment**  
Sowers Elementary School cafeteria  
202 W. High Street  
Roanoke-Benson CUSD #60  
Roanoke, IL 61561

**Date**  
02/26/2019

**Time In**  
11:20 AM

**Time Out**  
12:50 PM

**Compliance Status**  
Person in charge present, demonstrates knowledge, and performs duties

**Risk Category**  
Routine Inspection

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- **Compliance Status**
  - COS: Corrected on-site during inspection  
  - R: Repeat violation

#### Supervision
1. **In**  
   Person in charge present, demonstrates knowledge, and performs duties

#### Employee Health
2. **In**  
   Certified Food Protection Manager (CFPM)

#### Good Hygienic Practices
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

#### Preventing Contamination by Hands
6. **In**  
   Proper eating, tasting, drinking, or tobacco use

7. **In**  
   No discharge from eyes, nose, and mouth

#### Approved Source
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

11. **In**  
    Food obtained from approved source

12. **N/A**  
    Food received at proper temperature

13. **In**  
    Food in good condition, safe, and unadulterated

14. **N/A**  
    Required records available: shelfstock tags, parasite destruction

### GOOD RETAIL PRACTICES

**Safe Food and Water**

- **COS**
  - Pasteurized eggs used where required
  - Water and ice from approved source
  - Variance obtained for specialized processing methods

**Food Temperature Control**

- **COS**
  - 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**

- **COS**
  - Food properly labeled; original container

**Prevention of Food Contamination**

- **COS**
  - 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

**Protection from Contamination**

- **COS**
  - Food separated and protected
  - Proper handling of returned, previously served, reconditioned and unsafe food

**Time/Temperature Control for Safety**

- **COS**
  - Proper cleaning and temperature
  - Proper reheating procedures for hot holding
  - Proper cooling and temperature
  - Proper holding temperatures
  - Proper cold holding temperatures
  - Proper date marking and disposition

**Consumer Advisory**

- **COS**
  - Time as a Public Health Control; procedures & records

**Highly Susceptible Populations**

- **COS**
  - Pasteurized foods used; prohibited foods not offered

**Food/Color Additives and Toxic Substances**

- **COS**
  - Food additives: approved and properly used
  - Toxic substances properly identified, stored, and used

**Conformance with Approved Procedures**

- **COS**
  - Compliance with variance/specialized process/HACCP

### Proper Use of Utensils

- **COS**
  - 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 Vending

- **COS**
  - 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

- **COS**
  - 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

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

Establishment: Sowers Elementary School cafeteria

Water Supply: ☒ Public ☐ Private
Waste Water System: ☒ Public ☐ Private
Sanitizer Type: Chlorine

PPM: 100
Heat: 187

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>Chicken nuggets/oven</td>
<td>208</td>
<td>Turkey &amp; cheese sandwich/RIC</td>
<td>40</td>
<td>Milk cooler/serving line</td>
<td>35</td>
</tr>
<tr>
<td>Chicken nuggets/oven</td>
<td>208</td>
<td>Chicken nuggets/RIC</td>
<td>27</td>
<td>WIC/kitchen</td>
<td>38</td>
</tr>
<tr>
<td>Potato wedges/oven</td>
<td>189</td>
<td>Potato wedges/RIC</td>
<td>30</td>
<td>WIF/kitchen</td>
<td>8</td>
</tr>
<tr>
<td>Potato wedges/oven</td>
<td>201</td>
<td>Sliced cheese/RIC</td>
<td>40</td>
<td>RIC/kitchen</td>
<td>34</td>
</tr>
<tr>
<td>Chicken nuggets/steam table</td>
<td>149</td>
<td>Cheese quesadilla pizza/RIC</td>
<td>29</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Waffles/oven</td>
<td>156</td>
<td>Taco meat/WIC</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese quesadilla pizza/oven</td>
<td>180</td>
<td>Nacho sauce/WIC</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Salsa/WIC</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Precooked ground beef/WIC</td>
<td>39</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number: 55
6-501.12 (C) Observed in WIC cooling fan grill covers soiled with accumulated dust and debris. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Susan Garber
Susan Garber 12115981 - ServSafe Exp. 3/2020
Carrie Armstrong 14145068 – ServSafe Exp. 9/2021

HACCP Topic: TCS food temperature requirements

Person in Charge (Signature) Feb 26, 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>
<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 correct any core (C) violations noted above ASAP but at least by next routine inspection</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 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>
</tr>
<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 required for all food employees who do not already have CFPM or IL FSSMC certification. &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>

Feb 26, 2019

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