# Food Establishment Inspection Report

## Establishment Information
- **Name:** Sowers Elementary School cafeteria
- **License/Permit #:** 19 165
- **Street Address:** 202 W. High Street
- **City/State:** Roanoke, IL
- **ZIP Code:** 61551

## 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:**
  - 3 In: Management, food employee and conditional employees; knowledge, responsibilities and reporting
  - 4 In: Use of restriction and exclusion
  - 5 In: Procedures for responding to vomiting and diarrheal events

## Good Hygienic Practices
- **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
- **Food obtained from approved source:**
  - 11 In
- **Food received at proper temperature:**
  - 12 N/A: Food in good condition, safe, and unadulterated
  - 13 N/A: Required records available; shellstock tags, parasite destruction

## Good Retail Practices
- **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
- **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: Contaminated prevented during food preparation, storage and display
  - 40 In: Personal cleanliness
  - 41 In: Wiping cloths: properly used and stored
  - 42 In: Washing fruits and vegetables

## Compliance Status
- **Protection from Contamination:**
  - 16 In: Food separated and protected
  - 17 In: Proper disposal of returned, previously served, reconditioned and unsafe food
- **Time/Temperature Control for Safety:**
  - 18 In: Proper cooking time and temperatures
  - 19 N/D: Proper reheating procedures for hot holding
  - 20 N/D: Proper cooling time and temperature
  - 21 In: Proper hot holding temperatures
  - 22 In: Proper cold holding temperatures
  - 23 In: Proper date marking and disposition
- **Consumer Advisory:**
  - 24 N/A: Time as a Public Health Control; procedures & records
  - 25 N/A: Consumer advisory provided for raw/undercooked food
  - 26 N/A: Pasteurized foods used; prohibited foods; not offered
- **Food/Color Additives and Toxic Substances:**
  - 27 N/A: Food additives; approved and properly used
  - 28 In: Toxic substances properly identified, stored, and used
- **Conformance with Approved Procedures:**
  - 29 N/A: Compliance w/varsity/specialized process/HACCP

## 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 clean, 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
## Temperature Observations

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pancake-sausage stick/oven</td>
<td>155</td>
</tr>
<tr>
<td>Pepperoni pizza/oven</td>
<td>180</td>
</tr>
<tr>
<td>Pepperoni pizza/oven</td>
<td>190</td>
</tr>
<tr>
<td>Carrots/steam table</td>
<td>145</td>
</tr>
<tr>
<td>Pancake-sausage stick/RIC</td>
<td>34</td>
</tr>
<tr>
<td>Cottage cheese/RIC</td>
<td>38</td>
</tr>
<tr>
<td>Shredded cheese/RIC</td>
<td>38</td>
</tr>
<tr>
<td>Diced chicken/RIC</td>
<td>34</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk cooler/serving line</td>
<td>38</td>
</tr>
<tr>
<td>WIC/kitchen</td>
<td>40</td>
</tr>
<tr>
<td>WIF/kitchen</td>
<td>2</td>
</tr>
<tr>
<td>RIC/kitchen</td>
<td>40</td>
</tr>
</tbody>
</table>

## Observations and Corrective Actions

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

No violations observed at time of inspection

---

CFPM Verification (name, expiration date, ID#): Susan Garber

<table>
<thead>
<tr>
<th>Susan Garber</th>
<th>Linda Birkey</th>
<th>Carrie Armstrong</th>
</tr>
</thead>
<tbody>
<tr>
<td>12115981 - ServSafe</td>
<td>21557952 - NRFSP</td>
<td>14140568 - ServSafe</td>
</tr>
<tr>
<td>Exp. 3/2020</td>
<td>Exp. 3/2024</td>
<td>Exp. 9/2021</td>
</tr>
</tbody>
</table>

HACCP Topic: TCS food temperature requirements, proper sanitization concentration requirements, employee health policy, Hepatitis A

---

Person in Charge (Signature): [Signature]

Date: Oct 15, 2019

Inspector (Signature): [Signature]

Follow-up: ☒ No  (Check one)  Follow-up Date:
Food Establishment Inspection Report

Establishment: Sowers Elementary School cafeteria  Establishment #: 19 165

OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Violations cited in this report must be corrected within the time frames below.</td>
<td></td>
</tr>
</tbody>
</table>

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.

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 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 & exam at WCHD: Spring 2020.

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)

Oct 15, 2019
Date

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

__________________________
Inspector (Signature)