

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
Prevent. Promote. Protect.  
Woodford County  
Health Department

1831 S. Main Street  
Eureka, IL 61530  
(309) 467-3064  
www.woodfordhealth.org

Permit No.: 16 097 H  
Telephone: 467-3012 x5709  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Davenport Elementary School cafeteria Owner/Agent: CUSD #140

Address: 301 S. Main Street City: Eureka ZIP Code: 61530

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
<b>FOOD</b>								<b>GARBAGE AND REFUSE DISPOSAL</b>			
*1		5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	19		2	Wash, rinse water: clean, proper temperature	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
<b>FOOD PROTECTION</b>								<b>INSECT, RODENT ANIMAL CONTROL</b>			
*3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	20		4	Sanitization rinse: clean, temperature, concentration	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
*4		4	Facilities to maintain product temperature	21		1	Wiping cloths: clean, use restricted	<b>FLOORS, WALLS AND CEILINGS</b>			
5	X C	1	Thermometers provided and conspicuous	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	23		1	Non-food contact surfaces of equipment and utensils clean	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
*7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	24		1	Storage, handling of clean equipment-utensils	<b>LIGHTING</b>			
8		2	Food protection during storage, preparation, display, service and transportation	25		1	Single-service articles, storage, dispensing	38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	26		2	No re-use of single-service articles	<b>VENTILATION</b>			
10		1	Food (ice) dispensing utensils properly stored	27		5	Water source, safe: hot and cold under pressure	39		1	Rooms and equipment - vented as required
<b>PERSONNEL</b>								<b>DRESSING ROOMS</b>			
*11		5	Personnel with infections restricted	28		4	Sewage and waste water disposal	40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices					<b>OTHER OPERATIONS</b>			
13		1	Clean clothes, hair restraints	29		1	Installed, Maintained	*41		5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>								<b>TOILET AND HAND-WASHING FACILITIES</b>			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	30		5	Cross-connection, back-siphonage, backflow	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
17		1	Accurate thermometers, chemical test kits provided, gauge cock								
								<b>Management personnel certified</b> YES <u>X</u> NO _____			

Temperature: Temp/PPM Chemical: Quat 200 ppm/Chlorine/Heat 186° F Hot Foods Chili 187° F Cold Foods Butter 40° F  
 Manager Certification No. of: 01154583 Grilled cheese 191° F Ham sandwich 41° F  
 Full-Time Employee: Kim Mulvaney Exp. Date 9/19 Shredded cheese 41° F  
 RIC, RIF, WIF, milk coolers - OK

Received by/Title Kim Mulvaney (Signature of Owner or Representative)  
 Sanitation Score: 99 (100 minus demerits) Date: 29 September 2016  
 Time In: 12:15 p.m. Time Out: 1:00 p.m. Page 1 of 2 By Paul Miller (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 16 097 H

The following remarks supplement the inspection report of: Davenport Elementary School cafeteria  
(Establishment Name)

Date: 29 September 2016

Item	Code	Section	Inspection Remarks	Correct by
5			Observed temperature measuring device accurate to $\pm 3^{\circ}$ F not provided and conspicuous in RIF (Crosley, left side, office/storage area). Temperature measuring device accurate to $\pm 3^{\circ}$ F provided by female manager during inspection.	C
			Please go to our website to view/print the Spring/Summer 2016 newsletter	
			Facility is still classified as a Category I, High Risk 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 permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class at WCHD: October 4 & 6, 2016	
			IL FSSM class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	
			Food Handler certification is due by January 1, 2017, for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.	
		FYI	<b>HAZARD ANALYSIS CRITICAL CONTROL POINT</b>	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of $41^{\circ}$ F – $135^{\circ}$ F [use a clean and sanitized metal-stem thermometer to monitor internal food temperatures]	
			- Wash hands frequently at hand sink for at least 20 seconds w/ warm water & hand soap, especially before using gloves – double hand washing required after using the restroom	
			- Ensure self-closing water faucets at hand sinks in restrooms provide flow of water of at least 15 seconds without re-activation of faucet	
			- Quaternary ammonium: 200 ppm at sink, immersion for 1 minute; $75^{\circ}$ F 200 ppm for swabbing, moist-wipe cloth, spray bottle; $75^{\circ}$ F - Heat: final rinse – dishwasher = $180^{\circ}$ F or above	
			- Recommend documenting of temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher temperatures, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	

Sanitarian/Environmental Health Inspector Paul M. WCHD

These remarks have been explained to me and are understood Kim Medley  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection