

Cumberland High School  
1496 IL Rt 121  
Toledo, IL 62468

|                          |       |             |         |                    |                     |                        |         |                  |          |
|--------------------------|-------|-------------|---------|--------------------|---------------------|------------------------|---------|------------------|----------|
| <u>Inspection Number</u> | 328D7 | <u>Date</u> | 5/14/24 | <u>Time In/Out</u> | 9:34 AM<br>10:11 AM | <u>Inspection Type</u> | Routine | <u>Inspector</u> | D. Clark |
| <u>Permit Number</u>     | 003   | <u>Risk</u> | 1       | <u>Variance</u>    |                     | <u>Client Type</u>     | School  |                  |          |

### Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

| Supervisor  | IN                                  | OUT                                 | NA                                  | NO                       | COS                                 | Protection from Contamination (Cont'd)  | IN                                  | OUT                                 | NA                                  | NO                       | COS                      |
|---|-------------------------------------|-------------------------------------|-------------------------------------|--------------------------|-------------------------------------|---|-------------------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|
| 1. PIC present, demonstrates knowledge, and performs duties                                     | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 15. Food separated and protected  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. Certified Food Protection Manager  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 16. Food-contact surfaces; cleaned & sanitized                                      | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| Employee Health   |                                     |                                     |                                     |                          |                                     | Time/Temperature Control for Safety   |                                     |                                     |                                     |                          |                          |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 17. Proper disposition of returned, previously served, reconditioned & unsafe foods | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 4. Proper use of restriction and exclusion  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 18. Proper cooking time & temperatures  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. Procedures for responding to vomiting and diarrheal events                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 19. Proper reheating procedures for hot holding                                     | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| Good Hygienic Practices   |                                     |                                     |                                     |                          |                                     | Consumer Advisory   |                                     |                                     |                                     |                          |                          |
| 6. Proper eating, tasting, drinking, or tobacco use   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 20. Proper cooling time and temperature   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. No discharge from eyes, nose, and mouth  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 21. Proper hot holding temperatures   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| Preventing Contamination by Hands   |                                     |                                     |                                     |                          |                                     | Highly Susceptible Populations  |                                     |                                     |                                     |                          |                          |
| 8. Hands clean & properly washed  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 22. Proper cold holding temperatures  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 23. Proper date marking and disposition   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 10. Adequate handwashing sinks supplied and accessible  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 24. Time as a Public Health Control; procedures & records                           | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| Approved Source   |                                     |                                     |                                     |                          |                                     | Food/Color Additives and Toxic Substances   |                                     |                                     |                                     |                          |                          |
| 11. Food obtained from approved source  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 25. Consumer advisory provided for raw/undercooked food                             | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 12. Food received at proper temperature   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 26. Pasteurized foods used; prohibited foods not offered                            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 13. Food in good condition, safe & unadulterated  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | 27. Food additives: approved & properly used  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 14. Required records available: shellstock tags, parasite destruction                           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | 28. Toxic substances properly identified, stored & used                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| Conformance with Approved Procedures  |                                     |                                     |                                     |                          |                                     | Compliance with Variance/Specialized Process/HACCP                                  |                                     |                                     |                                     |                          |                          |
| Repeat Violations Highlighted in Yellow   |                                     |                                     |                                     |                          |                                     | 29. Compliance with variance/specialized process/HACCP                              | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |

### Good Retail Practices

| Safe Food and Water  | IN                                  | OUT                                 | NA                                  | NO                       | COS                                 | Proper Use of Utensils   | IN                                  | OUT                      | NA                       | NO                       | COS                      |
|--|-------------------------------------|-------------------------------------|-------------------------------------|--------------------------|-------------------------------------|--|-------------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 30. Pasteurized eggs used where required                           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 43. In-use utensils: properly stored                                       | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 31. Water & ice from approved source                               | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 44. Utensils, equip. & linens: properly stored, dried & handled            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 32. Variance obtained for specialized processing methods           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | 45. Single-use/single-service articles: properly stored & used             | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food Temperature Control   |                                     |                                     |                                     |                          |                                     | Utensils, Equipment and Vending  |                                     |                          |                          |                          |                          |
| 33. Proper cooling methods used; adequate equip. for temp. control | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 46. Gloves used properly   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 34. Plant food properly cooked for hot holding                     | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 47. All contact surfaces cleanable, properly designed, constructed, & used | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 35. Approved thawing methods used                                  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 48. Warewashing facilities: installed, maintained & used; test strips      | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 36. Thermometers provided & accurate                               | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 49. Non-food contact surfaces clean  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food Identification  |                                     |                                     |                                     |                          |                                     | Physical Facilities  |                                     |                          |                          |                          |                          |
| 37. Food properly labeled; original container                      | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 50. Hot & cold water available; adequate pressure                          | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 38. Insects, rodents & animals not present                         | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 51. Plumbing installed; proper backflow devices                            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 39. Contamination prevented in prep, storage & display             | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 52. Sewage & waste water properly disposed                                 | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 40. Personal cleanliness   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 53. Toilet facilities: properly constructed, supplied, & cleaned           | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 41. Wiping cloths; properly used & stored                          | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | 54. Garbage & refuse properly disposed; facilities maintained              | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 42. Washing fruits & vegetables                                    | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | 55. Physical facilities installed, maintained & clean                      | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
|  |                                     |                                     |                                     |                          |                                     | 56. Adequate ventilation & lighting; designated areas use                  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
|  |                                     |                                     |                                     |                          |                                     | 60. Local and Illinois violations  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of Illinois and Cumberland County Food Code and applicable sections of the 2022 FDA Food Code. This report, when signed below by a Regulatory member or its agent constitutes an order of the Cumberland County Health Department. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to Illinois and Cumberland County you may request a hearing before in accordance with Illinois and Cumberland County regulations.

  
\_\_\_\_\_  
D. Clark

  
\_\_\_\_\_  
Beth Cornwell - Expires 06/23/2026  
Certificate #: 21754930

Follow Up Required:  Y      Follow Up Date: \_\_\_\_\_

# FOOD SAFETY INSPECTION REPORT

Page Number

2

Cumberland High School  
1496 IL Rt 121  
Toledo, IL 62468

Inspection Number

328D7

Date

5/14/24

Time In/Out

9:34 AM

10:11 AM

Inspector

D. Clark

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Approved Source

Food in good condition, safe & unadulterated

13 3-202.15 Package Integrity - Dry Storage -

**COS Pf** Dented cans along edge. Return to distribution Code:  
*Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.*



### Prevention of Food Contamination

# FOOD SAFETY INSPECTION REPORT

Cumberland High School  
1496 IL Rt 121  
Toledo, IL 62468

Inspection Number  
328D7

Date  
5/14/24

Time In/Out  
9:34 AM  
10:11 AM

Inspector  
D. Clark

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Wiping cloths: properly used & stored

**41 3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Kitchen -**

**COS C** Improper storage of wiping clothes. Should be inside bucket and not hanging out *Code: Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.*



## HACCP

IN= In Compliance    OUT = Out of Compliance    NA = Not Applicable    NO= Not Observed

█ Conformance with approved procedures IN

█ Labels: product, handling instructions, pack date & ship date IN

## Temperatures

| Area    | Equipment       | Product         | Notes   | Temps  |
|---------|-----------------|-----------------|---------|--------|
| Prep    | Walk-in Cooler  | Ready           |         | 350 °F |
| Prep    | Steam Table     | Water           | Cooking | 158 °F |
| Kitchen | Walk-in Freezer | Chicken nuggets |         | 0 °F   |
| Kitchen | Walk-in Cooler  | Cheese          |         | 36 °F  |
|         |                 |                 |         |        |

# FOOD SAFETY INSPECTION REPORT

Page Number

4

Cumberland High School  
1496 IL Rt 121  
Toledo, IL 62468

Inspection Number

328D7

Date

5/14/24

Time In/Out

9:34 AM  
10:11 AM

Inspector

D. Clark

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

|         |                |         |  |      |
|---------|----------------|---------|--|------|
| Kitchen | Walk-in Cooler | Lettuce |  | 34°F |
|---------|----------------|---------|--|------|

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

## Notes

All temps in range. All violations corrected on site. No FBI violations.