ELC October 2026

Please see the website for menus and other key information.

This institution is an equal opportunity provider.

Monday	Tuesday	Wednesday	Thursday	Friday
			1 Apple Slices	2 Baby Carrots
5 Granola Bar	6 Peach Yogurt	7 Goldfish Crackers	8 Pretzels	9 Clementine
12 **NO SCHOOL**	13 Applesauce	14 Diced Peaches	15 Chocolate Scooby Graham Crackers	16 Baby Carrots
19 Pop Tart	20 String Cheese	21 Apple Slices	22 **NO PRE-K**	23 **NO SCHOOL**
26 Pretzels	27 Strawberry Yogurt	28 Chocolate Scooby Graham Crackers	28 String Cheese	28 Banana

Menu questions can be directed to the Food Service Director, Andrea Thomas, via email at athomas@rccu1.net

Food Days

Oct 20
Mozzarella Stick Day

Oct 21
Great Apple Crunch Day

Oct 26
Pretzel Day

RCES October 2026

This institution is an equal opportunity provider.

Please see the website for menus and other key information.

Food Days

Oct
National School Lunch Week Oct 12th-16th

Oct 16
National Veterans BBQ Day

Oct 20
Mozzarella Stick Day

Oct 21
Great Apple Crunch Day

Oct 26
Pumpkin Day

*Variety of milk served daily

Monday	Tuesday	Wednesday	Thursday	Friday
			Breakfast Pizza or 1 Cereal w/String Cheese Fruit, Juice & Milk	Sausage Biscuit or 2 Cereal w/String Cheese Fruit, Juice & Milk
			Chicken Soft Tacos Corn Black Beans Fruit & Milk	Mac & Cheese Sweet Potato Fries Fresh Spinach w/Ranch Fruit & Milk
Bacon, Egg, & Cheese English Muffin 5 Or Cereal w/String Cheese Fruit, Juice & Milk	Yogurt w/Graham Crackers or 6 Cereal w/String Cheese Fruit, Juice & Milk	Biscuit & Gravy or 7 Cereal w/String Cheese Fruit, Juice & Milk	Cheesy Scrambled Eggs w/Toast or 8 Cereal w/String Cheese Fruit, Juice & Milk	Cinnamon Roll or 9 Cereal w/String Cheese Fruit, Juice & Milk
Bosco Sticks Glazed Carrots Celery Sticks Fruit & Milk	Pepperoni Pizza Green Beans Cucumber Slices Fruit & Milk	Taco in a Bag (taco meat & cheese) Refried Beans Shredded Romaine w/Ranch Fruit & Milk	Chicken Alfredo Penne Steamed Broccoli Fresh Mushrooms Fruit & Milk	Cheeseburger on Bun French Fries Baby Carrots w/Ranch Fruit & Milk
	Frudel or 13 Cereal w/String Cheese Fruit, Juice & Milk	Donut or 14 Cereal w/String Cheese Fruit, Juice & Milk	Breakfast Pizza or 15 Cereal w/String Cheese Fruit, Juice & Milk	Sausage & Cheese Biscuit or 16 Cereal w/String Cheese Fruit, Juice & Milk
	Bull Tubs (Pizza Crunchers) Glazed Carrots Fresh Cauliflower Fruit & Milk	Ring of Fire (Orange Chicken over Rice) Stir Fry Veggies Pepper Slices Fruit & Milk	Acrobatic Hot Dog Green Beans Fresh Romaine w/Ranch Fruit & Milk	Big Top BBQ (BBQ Pulled Pork Sandwich) Baked Beans Baby Carrots w/Ranch Fruit & Milk
Waffles w/Syrup or 19 Cereal w/String Cheese Fruit, Juice & Milk	Pop Tart w/String Cheese or 20 Cereal w/String Cheese Fruit, Juice & Milk	Biscuit & Gravy or 21 Cereal w/String Cheese Fruit, Juice & Milk	Bacon, Egg, Cheese Croissant or 22 Cereal w/String Cheese Fruit, Juice & Milk	
French Toast Sticks w/Sausage Sweet Potato Fries Broccoli Fruit & Milk	Bosco Sticks w/Marinara Steamed Broccoli Romaine w/Ranch Fruit & Milk	Chicken on the Beach Corn Baby Carrots w/Ranch Apple Slices & Milk	Chicken Patty on Bun Baked Beans Cucumber Slices Fruit & Milk	
Pumpkin Bread or 26 Cereal w/String Cheese Fruit, Juice & Milk	Yogurt w/Graham Crackers or 27 Cereal w/String Cheese Fruit, Juice & Milk	Pancake on a Stick or 28 Cereal w/String Cheese Fruit, Juice & Milk	Chicken Biscuit or 29 Cereal w/String Cheese Fruit, Juice & Milk	Sausage & Cheese English Muffin or 30 Cereal w/String Cheese Fruit, Juice & Milk
Chicken Nuggets Mashed Potatoes Baby Carrots w/Ranch Fruit & Milk	Cheese Pizza Glazed Carrots Broccoli Florets Fruit & Milk	Hamburger on Bun Potato Wedges Shredded Romaine w/Ranch Fruit & Milk	Grilled Cheese w/Tomato Soup Green Beans Pepper Slices Fruit & Milk	Beef & Cheese Nachos Refried Beans Shredded Romaine w/Ranch Fruit & Milk

Menu questions can be directed to the Food Service Director, Andrea Thomas, via email at athomas@rccu1.net

Student Breakfast and Lunches are free again this school year. If your student brings a lunch from home and would like to purchase milk at lunch they may do that but must have money on their food service account. Milks are $0.50 each. You can add money to their account by sending it to the school or by adding it directly to their Skyward account.

*Menu is subject to change

RCMS October 2026

This institution is an equal opportunity provider.

Please see the website for menus and other key

Food Days

Oct
National School Lunch Week Oct 12th-16th

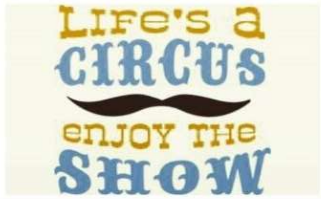
Oct 16
National Veterans BBQ Day

Oct 20
Mozzarella Stick Day

Oct 21
Great Apple Crunch Day

Oct 26
Pumpkin Day

*Variety of milk served daily

Monday	Tuesday	Wednesday	Thursday	Friday
			Breakfast Pizza or Cereal w/String Cheese Fruit, Juice & Milk **1**	Sausage Biscuit or Cereal w/String Cheese Fruit, Juice & Milk **2**
			Chicken Soft Tacos or Ham & Cheese Sandwich Corn Black Beans Fruit & Milk	Mac & Cheese or Ham & Cheese Sandwich Sweet Potato Fries Fresh Spinach w/Ranch Fruit & Milk
Bacon, Egg, & Cheese English Muffin **5** Or Cereal w/String Cheese Fruit, Juice & Milk	Yogurt w/Graham Crackers or **6** Cereal w/String Cheese Fruit, Juice & Milk	Biscuit & Gravy or **7** Cereal w/String Cheese Fruit, Juice & Milk	Cheesy Scrambled Eggs w/Toast or **8** Cereal w/String Cheese Fruit, Juice & Milk	Cinnamon Roll or **9** Cereal w/String Cheese Fruit, Juice & Milk
Bosco Sticks or Crispy Chicken Wrap Glazed Carrots Celery Sticks Fruit & Milk	Pepperoni Pizza or Crispy Chicken Wrap Green Beans Cucumber Slices Fruit & Milk	Taco in a Bag (taco meat & cheese) or Crispy Chicken Wrap Refried Beans Shredded Romaine w/Ranch Fruit & Milk	Chicken Alfredo Penne or Crispy Chicken Wrap Steamed Broccoli Fresh Mushrooms Fruit & Milk	Cheeseburger on Bun or Crispy Chicken Wrap French Fries Baby Carrots w/Ranch Fruit & Milk
	Frudel or **13** Cereal w/String Cheese Fruit, Juice & Milk	Donut or **14** Cereal w/String Cheese Fruit, Juice & Milk	Breakfast Pizza or **15** Cereal w/String Cheese Fruit, Juice & Milk	Sausage & Cheese Biscuit or **16** Cereal w/String Cheese Fruit, Juice & Milk
	Bull Tubs (Pizza Crunchers) or Buffalo Chicken Salad w/Roll Glazed Carrots Fresh Cauliflower Fruit & Milk	Ring of Fire (Orange Chicken over Rice) or Buffalo Chicken Salad w/Roll Stir Fry Veggies Pepper Slices Fruit & Milk	Acrobatic Hot Dog or Buffalo Chicken Salad w/Roll Green Beans Fresh Romaine w/Ranch Fruit & Milk	Big Top BBQ (BBQ Pulled Pork Sandwich) or Buffalo Chicken Salad w/Roll Baked Beans Baby Carrots w/Ranch Fruit & Milk
Biscuit & Gravy or **19** Cereal w/String Cheese Fruit, Juice & Milk	Pop Tart w/String Cheese or **20** Cereal w/String Cheese Fruit, Juice & Milk	Waffle w/ Sausage or **21** Cereal w/String Cheese Fruit, Juice & Milk	Bacon, Egg, Cheese Croissant or **22** Cereal w/String Cheese Fruit, Juice & Milk	
French Toast Sticks w/Sausage or Crispy Chicken Salad w/Roll Glazed Carrots Broccoli Fruit & Milk	Bosco Sticks w/Marinara or Crispy Chicken Salad w/Roll Steamed Broccoli Romaine w/Ranch Fruit & Milk	Chicken on the Beach or Crispy Chicken Salad w/Roll Corn Baby Carrots w/Ranch Apples & Milk	**Only 1 Menu Option Today** Chicken Patty on Bun or Baked Beans Cucumber Slices Fruit & Milk	
Pumpkin Bread or **26** Cereal w/String Cheese Fruit, Juice & Milk	Yogurt w/Graham Crackers or **27** Cereal w/String Cheese Fruit, Juice & Milk	Pancake on a Stick or **28** Cereal w/String Cheese Fruit, Juice & Milk	Chicken Biscuit or **29** Cereal w/String Cheese Fruit, Juice & Milk	Sausage & Cheese English Muffin or **30** Cereal w/String Cheese Fruit, Juice & Milk
Chicken Nuggets or Buffalo Chicken Wrap Mashed Potatoes Baby Carrots w/Ranch Fruit & Milk	Cheese Pizza or Buffalo Chicken Wrap Glazed Carrots Broccoli Florets Fruit & Milk	**Only 1 Menu Option Today** Hamburger on Bun Potato Wedges Shredded Romaine w/Ranch Fruit & Milk	Grilled Cheese w/Tomato Soup or Buffalo Chicken Wrap Green Beans Pepper Slices Fruit & Milk	Beef & Cheese Nachos or Buffalo Chicken Wrap Refried Beans Shredded Romaine w/Ranch Fruit & Milk

Menu questions can be directed to the Food Service Director, Andrea Thomas, via email at athomas@rccu1.net

Student Breakfast and Lunches are free again this school year. If your student brings a lunch from home and would like to purchase milk at lunch they may do that but must have money on their food service account. Milks are $0.50 each. You can add money to their account by sending it to the school or by adding it directly to their Skyward account.

*Menu is subject to change

October 2026

R C H S

Weekly	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast Cereal w/String Cheese Fruit, Juice, & Milk	**5** Bacon, Egg, & Cheese English Muffin	**6** Yogurt Parfait & Granola	**7** Biscuit & Gravy	**8** Cheesy Scrambled Eggs w/Toast	**9** Cinnamon Roll
Lunch Cheeseburger Wrap-L Chicken Caesar Salad w/Twisted Sticks--L Bosco Sticks—R	Meatball Sub on Bun Sweet Potato Fries	Country Fried Steak w/Gravy & Breadstick Mashed Potatoes	Beef & Cheese Burrito w/Queso Refried Beans	Cajun Chicken Alfredo w/Breadstick Steamed Broccoli	Sweet Thai Chicken w/Yakisoba Sweet & Spicy Cauliflower
Breakfast Cereal w/String Cheese Fruit, Juice, & Milk		**13** Frudel	**14** Donut	**15** Breakfast Pizza	**16** Sausage & Cheese Biscuit
Lunch Chicken Caesar Wrap—L Buffalo Chicken Salad w/Garlic Knot—L Cheesy Bacon Chicken Sandwich—R		Meaty Calzone Peas	Orange Chicken over Rice Glazed Carrots	Chili & Cheese over Fritos Corn	BBQ Pulled Pork Nachos French Fries
Breakfast Cereal w/String Cheese Fruit, Juice, & Milk	**19** Waffles w/Sausage	**20** Sausage, Egg, & Cheese Bagel	**21** Biscuit & Gravy	**22** Bacon, Egg, & Cheese Croissant	
Lunch American Club Sub—L Crispy Chicken Salad w/Garlic Knot—L Bosco Sticks—R	French Toast Sticks w/Sausage Sweet Potato Fries	Philly Cheesesteak Sandwich Corn	Chicken on the Beach Refried Beans	**Grab & Go** Bosco Sticks Fresh Veggies	
Breakfast Cereal w/String Cheese Fruit, Juice, & Milk	**26** Pumpkin Bread	**27** Yogurt Parfait & Granola	**28** Pancake on a Stick	**29** Chicken Biscuit	**30** Sausage & Cheese English Muffin
Lunch Crispy Chicken Wrap—L ItalianVeg Chicken Salad w/Twisted Sticks—L Popcorn Chicken w/Garlic Knot—R	Chicken & Waffle w/Potato Wedges	Buffalo Chicken Calzone Glazed Carrots	Beef & Cheese Nacho Refried Beans	Grilled Cheese w/Tomato Soup Green Beans	Chicken Fajita Bowl Corn

FOOD HOLIDAYS

Oct 16
National Veterans BBQ Day

Oct 20
Mozzarella Stick Day

Oct 21
Great Apple Crunch Day

Oct 26
Pumpkin Day

Menu questions can be directed to the Food Service Director, Andrea Thomas, via email at athomas@rccu1.net

*Menu Subject to Change

Each day at lunch we offer
Chicken Patty
Cheeseburger
Pizza
Variety of Fruits, Veggies, & Milk available to both lines

Breakfast Cart October 2026

Please see the website for menus and other key information.

This institution is an equal opportunity provider.

Monday	Tuesday	Wednesday	Thursday	Friday
5 Bacon, Egg, & Cheese English Muffin	**6** Yogurt Parfait w/Graham Crackers or Muffin w/String Cheese	**7** Chicken Biscuit	**8** Cheesy Scrambled Eggs w/Toast or Breakfast Bread	**9** Cinnamon Roll
12 **NO SCHOOL**	**13** Frudel	**14** Donut	**15** Breakfast Pizza	**16** Sausage & Cheese Biscuit
19 Mini Waffles	**20** Sausage, Egg, & Cheese Bagel	**21** Ham & Cheese Biscuit	**22** **NO Breakfast Cart**	**23** **NO SCHOOL**
26 Pumpkin Bread	**27** Yogurt Parfait w/Graham Crackers or Muffin w/String Cheese	**28** Pancake on a Stick	**28** Chicken Biscuit	**28** Sausage & Cheese English Muffin

Menu questions can be directed to the Food Service Director, Andrea Thomas, via email at athomas@rccu1.net

Food Days

Oct 20
Mozzarella Stick Day

Oct 21
Great Apple Crunch Day

Oct 26
Pumpkin Day

October 2026

Weekly	Monday	Tuesday	Wednesday	Thursday	Friday
R	5 Bacon, Egg, & Cheese English Muffin	6 Cereal w/String Cheese	7 Biscuit & Gravy	8 Cheesy Scrambled Eggs w/Toast	9 Cinnamon Roll
	Meatball Sub on Bun Sweet Potato Fries	Country Fried Steak w/Gravy & Breadstick Mashed Potatoes	Beef & Cheese Burrito w/Queso Refried Beans	Cajun Chicken Alfredo w/Breadstick Steamed Broccoli	Chicken Patty on Bun Sweet & Spicy Cauliflower
I		13 Frudel	14 Donut	15 Breakfast Pizza	16 Sausage & Cheese Biscuit
		Meaty Calzone Peas	Orange Chicken over Rice Glazed Carrots	Chili & Cheese over Fritos Corn	BBQ Pulled Pork Nachos French Fries
S	19 Waffles w/Sausage	20 Sausage, Egg, & Cheese Bagel	21 Biscuit & Gravy	22 Bacon, Egg, & Cheese Croissant	
	French Toast Sticks w/Sausage Sweet Potato Fries	Philly Cheesesteak Sandwich Corn	Chicken on the Beach Refried Beans	Bosco Sticks Fresh Veggies	
E	26 Pumpkin Bread	27 Cereal w/String Cheese	28 Pancake on a Stick	29 Chicken Biscuit	30 Sausage & Cheese English Muffin
	Chicken & Waffle w/Potato Wedges	Buffalo Chicken Calzone Glazed Carrots	Beef & Cheese Nacho Refried Beans	Grilled Cheese w/Tomato Soup Green Beans	Chicken Fajita Bowl Corn

FOOD HOLIDAYS

Oct 16 National Veterans BBQ Day

Oct 20 Mozzarella Stick Day

Oct 21 Great Apple Crunch Day

Oct 26 Pumpkin Day

Menu questions can be directed to the Food Service Director, Andrea Thomas, via email at athomas@rccu1.net

*Menu Subject to Change

Food Establishment Inspection Report

Local Health Department Name and Address	No. of Risk Factor/Intervention Violations	Date
Clay County Health Department 601 E. 12th Street, Flora IL 62839 Phone: 618-662-4406	0	Oct 6, 2026
	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:38 AM
		Time Out 11:31 AM

Establishment	License/Permit #	Permit Holder	Risk Category
Richland County Elementary School	025-1359		Category II

Street Address	Purpose of Inspection
1001 N Holly Rd	Routine

City/State	ZIP Code
Olney	62450

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

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

	Compliance Status		COS	R
Supervision				
1	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager (CFPM)		
Employee Health				
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, tasting, 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	NO	Food received at proper temperature		
13	IN	Food in good condition, safe, and unadulterated		
14	NA	Required records available: shellstock tags, parasite destruction		

	Compliance Status		COS	R
Protection from Contamination				
15	IN	Food separated and protected		
16	IN	Food-contact surfaces; cleaned and sanitized		
17	IN	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	NO	Proper cooking time and temperatures		
19	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	IN	Proper date marking and disposition		
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NA	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	IN	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	NA	Food additives: approved and properly used		
28	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29	NA	Compliance with variance/specialized process/HACCP		

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 numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

			COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		

			COS	R
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55	X	Physical facilities installed, maintained, and clean		
56		Adequate ventilation and lighting; designated areas used		
Food Handler and Allergen Awareness				
57		All food employees have food handler training		
58		Allergen training as required		
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Food Establishment Inspection Report

Establishment: Richland County Elementary School Establishment #: 025-1359

Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

TEMPERATURE OBSERVATIONS				
Location and Item Description		Temp	Location and Item Description	Temp
hot hold	pizza	137.4		
milk unit 1	ambient	33.8		
milk unit 2	milk	37.2		
milk unit 3	milk	37.4		
traulsen unit	cheese	39.4		
got milk unit	egg	34.6		
walk-in unit	carrots	38.2		

SANITIZING OBSERVATIONS			
Location and Item Description	PPM	Sanitizer Type	Temp
wiping cloth solution	200	quat	
dishwashing machine		heat	163.3

CFPM VERIFICATION - Name	Certification	ID#	Expiration Date
Kimberly A Range	ServSafe	22078499	Jun 06, 2029
Trinity Milburn	ServSafe	24485750	Aug 31, 2028

HACCP TOPIC:

The inside components of the ice machine shall be cleaned at a frequency that prevents the buildup of black film and other debris.

Illinois Requirement:

Use of non-latex gloves for food handling and preparation 410 ILCS 180/10. ☒ IN ☐ OUT

Appropriate default beverage for children's meal 410 ILCS 620/21.5. ☐ IN ☐ OUT ☒ NA

Person in Charge (Signature) Oct 6, 2026 Date

Inspector (Signature) Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Richland County Elementary School Establishment #: 025-1359

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Item # 55
Code Reference: 6-501.12 (C) - Physical facilities shall be cleaned as often as necessary to keep them clean.
Observation: Physical facilities shall be cleaned in a frequency that prevents the buildup of dust, dirt, and other debris. Areas include: the tops and outside components of the traulsen unit, got milk unit and the dishwashing machine.
Correction Time Frame: Correct as soon as possible, but before the time of the next routine inspection.

Person in Charge (Signature)

Oct 6, 2026
Date

Inspector (Signature)

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

Food Establishment Inspection Report

Local Health Department Name and Address	No. of Risk Factor/Intervention Violations	Date
Clay County Health Department 601 E. 12th Street, Flora IL 62839 Phone: 618-662-4406	0	Oct 6, 2026
	No. of Repeat Risk Factor/Intervention Violations 0	Time In 08:37 AM
		Time Out 09:45 AM

Establishment	License/Permit #	Permit Holder	Risk Category
Richland County High School	025-1361		Category II

Street Address	Purpose of Inspection
1200 E Laurel St	Routine

City/State	ZIP Code
Olney	62450

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

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

	Compliance Status		COS	R
Supervision				
1	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager (CFPM)		
Employee Health				
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, tasting, 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	NO	Food received at proper temperature		
13	IN	Food in good condition, safe, and unadulterated		
14	NA	Required records available: shellstock tags, parasite destruction		

	Compliance Status		COS	R
Protection from Contamination				
15	IN	Food separated and protected		
16	IN	Food-contact surfaces; cleaned and sanitized		
17	IN	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	NO	Proper cooking time and temperatures		
19	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	NO	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	IN	Proper date marking and disposition		
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NA	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	IN	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	NA	Food additives: approved and properly used		
28	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29	NA	Compliance with variance/specialized process/HACCP		

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 numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

			COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		

			COS	R
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55	X	Physical facilities installed, maintained, and clean		
56		Adequate ventilation and lighting; designated areas used		
Food Handler and Allergen Awareness				
57	X	All food employees have food handler training		
58		Allergen training as required		
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Food Establishment Inspection Report

Establishment: Richland County High School Establishment #: 025-1361

Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

TEMPERATURE OBSERVATIONS				
Location and Item Description		Temp	Location and Item Description	Temp
walk-in unit	cheese	37.6		
true unit 1	juice	38.5		
true unit 2	cheese	40.2		
milk unit 1	milk	35		
milk unit 2	ambient	31.4		

SANITIZING OBSERVATIONS			
Location and Item Description	PPM	Sanitizer Type	Temp
wiping cloth solution	400	quat	
dishwashing machine		heat	165.2

CFPM VERIFICATION - Name	Certification	ID#	Expiration Date
Kaila Buck	ServSafe	23196596	Jan 31, 2028
Donna Swinson	ServSafe	23865237	Apr 17, 2028
Andrea Thomas	ServSafe	20224420	Feb 09, 2026

HACCP TOPIC:

The inside components of the ice machine shall be cleaned at a frequency that prevents the buildup of black film and other debris.

Illinois Requirement:

Use of non-latex gloves for food handling and preparation 410 ILCS 180/10. ☒ IN ☐ OUT

Appropriate default beverage for children's meal 410 ILCS 620/21.5. ☐ IN ☐ OUT ☒ NA

Person in Charge (Signature) Oct 6, 2026 Date

Inspector (Signature) Follow-up: ☒ YES ☐ NO (Check one) Follow-up Date: Nov 6, 2026

Food Establishment Inspection Report

Establishment: Richland County High School Establishment #: 025-1361

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Item # 55
Code Reference: 6-501.12 (C) - Physical facilities shall be cleaned as often as necessary to keep them clean.
Observation: Physical facilities shall be cleaned in a frequency that prevents the buildup of dust, dirt, and other debris. Areas include: the tops and outside components of true unit 1 and true unit 2 and the ovens in the kitchen area.
Correction Time Frame: Correct as soon as possible, but before the time of the next routine inspection.
(Repeat)

Item # 57
Code Reference: 750.230 (C) - Food handlers employed in nursing homes, licensed day care homes and facilities, hospitals, schools, and long-term care facilities (other than someone holding a Certified Food Protection Manager certificate) shall receive training within 30 days after employment and every threes years thereafter.
Observation: Food employee has failed to renew their Certified Food Protection Manager certification every five years as required. Andrea T. must renew her Certified Food Protection Manager certification. The establishment currently employs a sufficient number of Certified Food Protection Managers without this individual.
Correction Time Frame: Correct within 30 days.

Person in Charge (Signature) Oct 6, 2026 Date

Inspector (Signature)

Follow-up: ☒ Yes ☐ No (Check one) Follow-up Date: Nov 06, 2026

Food Establishment Inspection Report

Local Health Department Name and Address	No. of Risk Factor/Intervention Violations	Date
Clay County Health Department 601 E. 12th Street, Flora IL 62839 Phone: 618-662-4406	0	Oct 6, 2026
	No. of Repeat Risk Factor/Intervention Violations 0	Time In 09:54 AM
		Time Out 10:32 AM

Establishment	License/Permit #	Permit Holder	Risk Category
Richland County Middle School	025-1360		Category II

Street Address	Purpose of Inspection
1099 N Van St	Routine

City/State	ZIP Code
Olney	62450

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

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

	Compliance Status		COS	R
Supervision				
1	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager (CFPM)		
Employee Health				
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, tasting, 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	NO	Food received at proper temperature		
13	IN	Food in good condition, safe, and unadulterated		
14	NA	Required records available: shellstock tags, parasite destruction		

	Compliance Status		COS	R
Protection from Contamination				
15	IN	Food separated and protected		
16	IN	Food-contact surfaces; cleaned and sanitized		
17	IN	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	NO	Proper cooking time and temperatures		
19	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	NO	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	IN	Proper date marking and disposition		
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NA	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	IN	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	NA	Food additives: approved and properly used		
28	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29	NA	Compliance with variance/specialized process/HACCP		

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 numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

			COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		

			COS	R
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55	X	Physical facilities installed, maintained, and clean		
56		Adequate ventilation and lighting; designated areas used		
Food Handler and Allergen Awareness				
57		All food employees have food handler training		
58		Allergen training as required		
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Food Establishment Inspection Report

Establishment: Richland County Middle School Establishment #: 025-1360

Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

TEMPERATURE OBSERVATIONS					
Location and Item Description		Temp	Location and Item Description		Temp
true unit	carrots	40			
walk-in unit	milk	38.4			
traulsen unit 1	cheese	38.8			
traulsen unit 2	apples	35.4			
milk unit	milk	34.4			

SANITIZING OBSERVATIONS			
Location and Item Description	PPM	Sanitizer Type	Temp
wiping cloth solution	400	quat	
dishwashing machine		heat	165

CFPM VERIFICATION - Name	Certification	ID#	Expiration Date
Trinity Milburn	ServSafe	24485750	Aug 31, 2028
Christy Travis	ServSafe	22453107	Aug 03, 2027

HACCP TOPIC:

The inside components of the ice machine shall be cleaned at a frequency that prevents the buildup of black film and other debris.

Illinois Requirement:

Use of non-latex gloves for food handling and preparation 410 ILCS 180/10. ☒ IN ☐ OUT

Appropriate default beverage for children's meal 410 ILCS 620/21.5. ☐ IN ☐ OUT ☒ NA

Person in Charge (Signature) Oct 6, 2026 Date

Inspector (Signature) Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Richland County Middle School Establishment #: 025-1360

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.

Item # 55
Code Reference: 6-501.12 (C) - Physical facilities shall be cleaned as often as necessary to keep them clean.
Observation: Physical facilities shall be cleaned in a frequency that prevents the buildup of dust, dirt, and other debris. Areas include: the tops and outside components of traulsen unit 1 and traulsen unit 2 in the kitchen area and the hood of the dishwashing machine.
Correction Time Frame: Correct as soon as possible, but before the time of the next routine inspection.

Person in Charge (Signature)

Oct 6, 2026
Date

Inspector (Signature)

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