

- 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.: 18 099 H  
Telephone: 309-448-2347  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Congerville Elementary School cafeteria      **Owner/Agent:** C.U.S.D. #140

**Address:** 310 E. Kauffman Street/U.S. Highway 150      **City:** Congerville      **ZIP Code:** 61729

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>				<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>				<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 CEILING</b>
5		1	Thermometers provided and conspicuous	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents				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				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	X	1	Single-service articles, storage, dispensing				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				Rooms and equipment - vented as required
			<b>PERSONNEL</b>				<b>SEWAGE</b>				<b>DRESSING ROOMS</b>
• 11		5	Personnel with infections restricted	•28		4	Sewage and waste water disposal				Rooms clean, lockers provided, facilities clean
• 12		5	Hands washed and clean, good hygienic practices				<b>PLUMBING</b>				<b>OTHER OPERATIONS</b>
13		1	Clean clothes, hair restraints	29		1	Installed, Maintained				Toxic items properly stored, labeled and used
			<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>				Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•30		5	Cross-connection, back-siphonage, backflow	•41		5	Complete separation from living/sleeping quarters, laundry
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	31		4	Number, convenient, accessible, designed, installed	42		1	Clean, soiled linen properly stored
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	43		1	Management personnel certified YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>
17		1	Accurate thermometers, chemical test kits provided, gauge cock	33		2	Food handler certification - food employees YES <input type="checkbox"/> NO <input type="checkbox"/>	44		1	

Temperature: Temp/PPM Chemical: Chlorine 50ppm/200 ppm

Hot Foods \_\_\_\_\_

Cold Foods Lettuce salad 40° F

Manager Certification No. of: 15936841 - ServSafe

Chicken noodle soup 164° F

Shredded cheese 40° F

Full-Time Employee: Olean Rediger      Exp. Date 1/23

Grilled cheese sandwich 136° F

RIC, RIF, milk cooler - OK

Received by/Title: Olean Rediger (Signature of Owner or Representative)

Sanitation Score: 99 (100 minus demerits)

Date: 15 March 2018

Time In: 11:50 a.m.      Time Out: 12:45 p.m.

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By: Paul Wilkins wron (EL) (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 099 H

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

Date: 15 March 2018

Item	Code	Section	Inspection Remarks	Correct by
25			Observed in kitchen box of single-service items (napkins) stored directly on floor. Box of napkins removed to shelf by female food manager during inspection.	C
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment. Food is prepared at Eureka Middle School, Eureka, then transported in insulated containers & served out of kitchen at Congerville Elementary School, Congerville.	
			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.	
			Next certified food protection manager 8-hour class & exam offered @ WCHD: Fall 2018	
			Effective January 1, 2017, Food Handler certification is required 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. Food handler certification is required 30 days from the hire date of food employees.	
		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° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves -- double hand washing after using the restroom	
			- Chlorine: 50-100 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 10 seconds; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Recommend documenting of temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, 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	
			- Ensure all self-closing sink faucets provide a flow of water of at least 15 seconds without reactivation	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

These remarks have been explained to me and are understood Oleum N. Reddy  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection