

# Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 6150		No. of Risk Factor/Intervention Violations	1	Date	10/17/2018
Establishment Germantown Hills School cafeteria		License/Permit #	0	Time In	10:55 AM
Street Address 103 Warrior Way		Permit Holder	1	Time Out	12:50 PM
City/State Germantown Hills, IL		ZIP Code	Risk Category		
		61548	I		
		Purpose of Inspection Routine Inspection			

## 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	Compliance Status		COS	R
<b>Supervision</b>							
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				<b>Protection from Contamination</b>			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food separated and protected			
<b>Employee Health</b>							
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized			
4	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
5	In			<b>Time/Temperature Control for Safety</b>			
Procedures for responding to vomiting and diarrheal events				18	In		
<b>Good Hygienic Practices</b>							
6	In			19	N/O		
Proper eating, tasting, drinking, or tobacco use				Proper cooking time and temperatures			
7	In			20	N/O		
No discharge from eyes, nose, and mouth				Proper reheating procedures for hot holding			
<b>Preventing Contamination by Hands</b>							
8	In			21	In		
Hands clean and properly washed				Proper cooling time and temperature			
9	In			22	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper hot holding temperatures			
10	Out		X	23	In		
Adequate handwashing sinks properly supplied and accessible				Proper cold holding temperatures			
<b>Approved Source</b>							
11	In			24	N/A		
Food obtained from approved source				Proper date marking and disposition			
12	N/O			Time as a Public Health Control; procedures & records			
Food received at proper temperature				<b>Consumer Advisory</b>			
13	In			25	N/A		
Food in good condition, safe, and unadulterated				Consumer advisory provided for raw/undercooked food			
14	N/A			<b>Highly Susceptible Populations</b>			
Required records available: shellstock tags, parasite destruction				26	In		
				Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>							
27	In			27	In		
Food additives: approved and properly used				Food additives: approved and properly used			
28	In			28	In		
Toxic substances properly identified, stored, and used				Toxic substances properly identified, stored, and used			
<b>Conformance with Approved Procedures</b>							
29	N/A			29	N/A		
				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			COS	R
<b>Safe Food and Water</b>							
30	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>			
31	Water and ice from approved source			43	In-use utensils: properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
<b>Food Temperature Control</b>							
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored and used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			<b>Utensils, Equipment and Vending</b>			
36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
<b>Prevention of Food Contamination</b>							
38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display			<b>Physical Facilities</b>			
40	Personal cleanliness			50	Hot and cold water available; adequate pressure		
41	Wiping cloths: properly used and stored			51	Plumbing installed; proper backflow devices		
42	Washing fruits and vegetables			52	Sewage and waste water properly disposed		
<b>Employee Training</b>							
57	All food employees have food handler training			53	Toilet facilities: properly constructed, supplied, & cleaned		
58	Allergen training as required			54	Garbage & refuse properly disposed; facilities maintained		
				55	Physical facilities installed, maintained, and clean		
				56	Adequate ventilation and lighting; designated areas used		

# Food Establishment Inspection Report

Establishment: Germantown Hills School cafeteria

Establishment #: 18 071

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 180 & 182

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Taco meat/main kitchen	155	Shredded cheese/main kitchen	41		
Corn/main kitchen	188	Cut lettuce/main kitchen	41		
Taco meat/commons	159	Cottage cheese/salad bar	41		
Corn/commons	156	Peeled hard-boiled egg/salad bar	41		
Baked potato/commons	190	Cut lettuce/salad bar	41		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed in commons serving kitchen sign or poster that notifies food employees to wash their hands not provided at handwashing sink used by food employees. Hand washing signs provided during inspection.

CFPM Verification (name, expiration date, ID#): Fay Bachman

Fay Bachman 156194 - IL FSSMC Exp. 10/2021	Kim Kiesewetter 21487694 - NRFSP Exp. 7/2023	Tamatha Penney 21487699 - NRFSP Exp. 7/2023	Sandra Riggert 21113544 - NRFSP Exp. 6/2020
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HACCP Topic: TCS food cold-holding requirements

Fay Bachman Oct 17, 2018  
Person in Charge (Signature) Date

Paul Wilkins wens (EL)  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

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<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>	
Item Number	Violations cited in this report must be corrected within the time frames below.
	Please go to our website to view/print the Fall/Winter 2017 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 the school 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 certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2019
	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.
	Observed additional WIF & canned food storage area in storage room (north) and commons serving kitchen (east) with salad bar

Fay Bachman  
Person in Charge (Signature)

Oct 17, 2018  
Date

Paul Wilcox  
Inspector (Signature)

Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_