

# Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 0	Date 02/23/2023
Establishment Jefferson Park School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:00 AM
Street Address 250 W. 3rd Street		Permit Holder El Paso-Gridley District #11	Time Out 12:15 PM
City/State El Paso, IL		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>					<b>Protection from Contamination</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>				
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding		
<b>Good Hygienic Practices</b>					20	N/O	Proper cooling time and temperature		
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures		
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>					23	In	Proper date marking and disposition		
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Consumer Advisory</b>				
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food		
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>				
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered		
12	N/O	Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>				
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used		
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used		

## 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

Good Retail Practices			COS	R	COS	R			
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
30	Pasteurized eggs used where required		43	In-use utensils: properly stored					
31	Water and ice from approved source		44	Utensils, equipment & linens: properly stored, dried, & handled					
32	Variance obtained for specialized processing methods		45	Single-use/single-service articles: properly stored and used					
<b>Food Temperature Control</b>					46	Gloves used properly			
33	Proper cooling methods used; adequate equipment for temperature control		<b>Utensils, Equipment and Vending</b>						
34	Plant food properly cooked for hot holding		47	Food and non-food contact surfaces cleanable, properly designed, and used					
35	Approved thawing methods used		48	Warewashing facilities: installed, maintained, & used; test strips					
36	Thermometers provided & accurate		49	X Non-food contact surfaces clean					
<b>Food Identification</b>					<b>Physical Facilities</b>				
37	Food properly labeled; original container		50	Hot and cold water available; adequate pressure					
<b>Prevention of Food Contamination</b>					51	X Plumbing installed; proper backflow devices		X	
38	Insects, rodents, and animals not present		52	Sewage and waste water properly disposed					
39	Contamination prevented during food preparation, storage and display		53	Toilet facilities: properly constructed, supplied, & cleaned					
40	Personal cleanliness		54	Garbage & refuse properly disposed; facilities maintained					
41	Wiping cloths: properly used and stored		55	Physical facilities installed, maintained, and clean					
42	Washing fruits and vegetables		56	Adequate ventilation and lighting; designated areas used					
<b>Employee Training</b>					<b>Employee Training</b>				
57	All food employees have food handler training		58	Allergen training as required					

# Food Establishment Inspection Report

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Establishment: Jefferson Park School cafeteria

Establishment #: 23 151

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat 182

## TEMPERATURE OBSERVATIONS

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken corn dog/hot-holding	160	Turkey sandwich/serving line	41		
Corn/hot-holding	135	Milk/milk cooler #1	40		
Chicken corn dog/oven	178	Milk/milk cooler #2	41		
Corn/oven	138	Shredded cheese/RIC	38		
		Sliced cheese/RIC	38		
		Turkey/RIC	39		

## OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Tamatha Prescher

Tamatha Prescher L2Sc-3-027452 - Learn 2 Serve Exp. 1/2028	Margaret Meade 20862799 - ServSafe Exp. 8/2026	Cindy Wilson L2SC-3-024343 - Learn 2 Serve Exp. 9/2027	
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## HACCP Topic: TCS food temperature requirements, serving line/food protection requirements, employee health policy requirements

Samatha  
Person In Charge (Signature)

Feb 23, 2023

Date

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Person In Charge (Signature)

Paul Mire was

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Follow-up:  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)

# Food Establishment Inspection Report

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Establishment: Jefferson Park School cafeteria

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## OBSERVATIONS AND CORRECTIVE ACTIONS

## From the Preacher

Person in Charge (Signature)

Feb 23, 2023

Date

Paul Wilkins wmo

Inspector (Signature)

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**