

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 1	Date 03/21/2023
Establishment Black Partridge Public Day School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:25 AM
License/Permit # 23 040		Permit Holder WCSEA	Time Out 11:55 AM
Street Address 110 Fandel Road		Risk Category I	
City/State Germantown Hills, 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																																																																																																																																						
Supervision																																																																																																																																													
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	Out	Food-contact surfaces; cleaned and sanitized																																																																																																																																						
Employee Health																																																																																																																																													
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																						
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																																								
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	N/O	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/O	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Approved Source								11	In	Food obtained from approved source			23	N/O	Proper date marking and disposition	12	In	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory			14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations			Preventing Contamination by Hands								26	In	Pasteurized foods used; prohibited foods not offered			Food/Color Additives and Toxic Substances								27	N/A	Food additives: approved and properly used			28	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP		
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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

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

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Establishment: Black Partridge Public Day School cafeteria

Establishment #: 23 040

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 120

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Hannah McVey

Hannah McVey 20997282 - ServSafe Exp. 9/2026	Andrea Hartnett 17423154 - ServSafe Exp. 2/2024	Julie Grant 17423152 - ServSafe Exp. 2/2024	
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HACCP Topic: TCS food temperature, delivery, & serving requirements, no bare hand contact with ready-to-eat food, employee health

Hawthorne
Person In Charge (Signature)

Mar 21, 2023

Date

Paul Willis wrote

15

Follow-up: Yes No (Check one)

Follow-up Date: Mar 31, 2023

Inspector (Signature)

Food Establishment Inspection Report

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Establishment: Black Partridge Public Day School cafeteria

Establishment #: 23 040

Joey Weller

Person in Charge (Signature)

Mar 21, 2023

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Date

Follow-up: Yes No (Check one)

Follow-up Date: Mar 31, 2023

Inspector (Signature)