

Food Establishment Inspection Report

Page 1 of 3

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 09/18/2023
Establishment Germantown Hills School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:55 AM
Street Address 103 Warrior Way		Permit Holder Germantown Hills School District #69		Time Out 12:25 PM
City/State Germantown Hills, IL		Risk Category 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																																																																																																																																																
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	In	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	In	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	In	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	Preventing Contamination by Hands								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	In	Food received at proper temperature			24	In	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								Approved Source								26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food additives: approved and properly used			Food/Color Additives and Toxic Substances								28	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP		
6	In	Proper eating, tasting, drinking, or tobacco use			18	In	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	In	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																																																																																																																																																
Preventing Contamination by Hands																																																																																																																																																							
11	In	Food obtained from approved source			23	In	Proper date marking and disposition																																																																																																																																																
12	In	Food received at proper temperature			24	In	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								Approved Source								26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food additives: approved and properly used			Food/Color Additives and Toxic Substances								28	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP																																																																																												
25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations																																																																																																																																																		
Approved Source																																																																																																																																																							
26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food additives: approved and properly used			Food/Color Additives and Toxic Substances								28	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP																																																																																																																						
27	N/A	Food additives: approved and properly used			Food/Color Additives and Toxic Substances																																																																																																																																																		
28	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP																																																																																																																																								
Conformance with Approved Procedures																																																																																																																																																							
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

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Germantown Hills School cafeteria

Establishment #: 23 049

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200/200/200

Heat: 180/184

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken & noodles/steam table	168	Cut cantaloupe/delivery	37	Milk/RIC	36
Corn/steam table Jr High	105	Sliced pears-cooling/serving line	62	Pears-cooling/serving line	65
Diced chicken/crock pot	148	Milk/milk cooler Jr High	37	Milk/milk cooler	36
Chicken & noodles/steam table	174	Cut lettuce/salad bar Jr High	41	Shredded cheese/RIC	39
Corn/steam table	163	Shredded cheese/salad bar	38	Sliced cheese/RIC	39
Chicken & noodles/warming unit	175	Diced eggs/salad bar	36	Shredded cheese/WIC	34
		Garbanzo beans-cooling/salad bar	44	Milk/WIC	35
		Peas/salad bar	34		
		Pears/RIC Jr High	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Jennifer Nash

Jennifer Nash 22041215 - ServSafe Exp. 4/2027	Fay Bachman 20362423 - ServSafe Exp. 3/2026		
---	---	--	--

HACCP Topic: TCS food temperature requirements, Time as a Public Health Control, no bare hand contact with ready-to-eat food

Opinifor
Person in Charge (Signature)

Sep 18, 2023

Date

Person in Charge (Signature)

Inspector (Signature)

4

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Page 3 of 3

Establishment: Germantown Hills School cafeteria

Establishment #: 23 049

Donna M. Napp

Person in Charge (Signature)

Sep 18, 2023

Date

Paul Willoughby

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: