

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 09/25/2023
Establishment Jefferson Park School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:35 AM
Street Address 250 W. 3rd Street		Permit Holder El Paso-Gridley District #11	Time Out 12:50 PM
City/State El Paso, IL		Purpose of Inspection Routine Inspection	I

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	Preventing Contamination by Hands								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	IN	Proper date marking and disposition	12	N/O	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			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			29	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures		
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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	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				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				34	Plant food properly cooked for hot holding				48	Warewashing facilities: installed, maintained, & used; test strips				35	Approved thawing methods used				49	Non-food contact surfaces clean				36	Thermometers provided & accurate				Physical Facilities			Food Identification								50	Hot and cold water available; adequate pressure				37	Food properly labeled; original container				51	Plumbing installed; proper backflow devices				Prevention of Food Contamination								52	Sewage and waste water properly disposed				38	Insects, rodents, and animals not present				53	Toilet facilities: properly constructed, supplied, & cleaned				39	Contamination prevented during food preparation, storage and display				54	Garbage & refuse properly disposed; facilities maintained				40	Personal cleanliness				55	Physical facilities installed, maintained, and clean				41	Wiping cloths: properly used and stored				56	Adequate ventilation and lighting; designated areas used				Employee Training								57	All food employees have food handler training				42	Washing fruits and vegetables				58	Allergen training as required			
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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: 181

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Margaret Meade

Margaret Meade 20862799 - ServSafe Exp. 8/2026	Tamatha Prescher L2Sc-3-027452 - Learn 2 Serve Exp. 1/2028	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

Margaret A. Meede

Sep 25, 2023

Date

Person in Charge (Signature)

Paul Williams wrote

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

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Establishment: Jefferson Park School cafeteria

Establishment #: 23 151

Margaret Meade
Person In Charge (Signature)

Person in Charge (Signature)

Sep 25, 2023

Date

Paul Miller, word

Follow-up: Yes No (Check one)

Follow-up Date: