

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 11/08/2023
Establishment St. Mary's Grade School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:25 AM
Street Address 400 W. Chatham Street		Permit Holder St. Mary's Parish School	Time Out 11:40 AM
City/State Metamora, IL		Purpose of Inspection Routine Inspection	Risk Category 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				Protection from Contamination																																																																																																																																																																																																																																																																																																																																																																																																													
2	In	Certified Food Protection Manager (CFPM)				15	In	Food separated and protected				16	In	Food-contact surfaces; cleaned and sanitized				17	In	Proper disposition of returned, previously served, reconditioned and unsafe food				Employee Health								3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety		4	In	Proper use of restriction and exclusion				18	N/O	Proper cooking time and temperatures				5	In	Procedures for responding to vomiting and diarrheal events				19	N/O	Proper reheating procedures for hot holding				6	In	Proper eating, tasting, drinking, or tobacco use				20	N/O	Proper cooling time and temperature				7	In	No discharge from eyes, nose, and mouth				21	In	Proper hot holding temperatures				Good Hygienic Practices								22	In	Proper cold holding temperatures				8	In	Hands clean and properly washed				23	In	Proper date marking and disposition				9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				24	N/A	Time as a Public Health Control; procedures & records				10	In	Adequate handwashing sinks properly supplied and accessible				Consumer Advisory								Preventing Contamination by Hands								25	N/A	Consumer advisory provided for raw/undercooked food				Approved Source								26	In	Pasteurized foods used; prohibited foods not offered				11	In	Food obtained from approved source				Highly Susceptible Populations		12	N/O	Food received at proper temperature				27	N/A	Food additives: approved and properly used				13	In	Food in good condition, safe, and unadulterated				28	In	Toxic substances properly identified, stored, and used				14	N/A	Required records available: shellstock tags, parasite destruction				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			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		
15	In	Food separated and protected																																																																																																																																																																																																																																																																																																																																																																																																																	
16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																																																																																																																																																																																																																																																																																																	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																																																																																																																																																																																																																																																																																																	
Employee Health																																																																																																																																																																																																																																																																																																																																																																																																																			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety																																																																																																																																																																																																																																																																																																																																																																																																													
4	In	Proper use of restriction and exclusion				18	N/O	Proper cooking time and temperatures				5	In	Procedures for responding to vomiting and diarrheal events				19	N/O	Proper reheating procedures for hot holding				6	In	Proper eating, tasting, drinking, or tobacco use				20	N/O	Proper cooling time and temperature				7	In	No discharge from eyes, nose, and mouth				21	In	Proper hot holding temperatures				Good Hygienic Practices								22	In	Proper cold holding temperatures				8	In	Hands clean and properly washed				23	In	Proper date marking and disposition				9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				24	N/A	Time as a Public Health Control; procedures & records				10	In	Adequate handwashing sinks properly supplied and accessible				Consumer Advisory								Preventing Contamination by Hands								25	N/A	Consumer advisory provided for raw/undercooked food				Approved Source								26	In	Pasteurized foods used; prohibited foods not offered				11	In	Food obtained from approved source				Highly Susceptible Populations		12	N/O	Food received at proper temperature				27	N/A	Food additives: approved and properly used				13	In	Food in good condition, safe, and unadulterated				28	In	Toxic substances properly identified, stored, and used				14	N/A	Required records available: shellstock tags, parasite destruction				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			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																																										
18	N/O	Proper cooking time and temperatures																																																																																																																																																																																																																																																																																																																																																																																																																	
5	In	Procedures for responding to vomiting and diarrheal events				19	N/O	Proper reheating procedures for hot holding				6	In	Proper eating, tasting, drinking, or tobacco use				20	N/O	Proper cooling time and temperature				7	In	No discharge from eyes, nose, and mouth				21	In	Proper hot holding temperatures				Good Hygienic Practices								22	In	Proper cold holding temperatures				8	In	Hands clean and properly washed				23	In	Proper date marking and disposition				9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				24	N/A	Time as a Public Health Control; procedures & records				10	In	Adequate handwashing sinks properly supplied and accessible				Consumer Advisory								Preventing Contamination by Hands								25	N/A	Consumer advisory provided for raw/undercooked food				Approved Source								26	In	Pasteurized foods used; prohibited foods not offered				11	In	Food obtained from approved source				Highly Susceptible Populations		12	N/O	Food received at proper temperature				27	N/A	Food additives: approved and properly used				13	In	Food in good condition, safe, and unadulterated				28	In	Toxic substances properly identified, stored, and used				14	N/A	Required records available: shellstock tags, parasite destruction				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			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																																																						
19	N/O	Proper reheating procedures for hot holding																																																																																																																																																																																																																																																																																																																																																																																																																	
6	In	Proper eating, tasting, drinking, or tobacco use				20	N/O	Proper cooling time and temperature				7	In	No discharge from eyes, nose, and mouth				21	In	Proper hot holding temperatures				Good Hygienic Practices								22	In	Proper cold holding temperatures				8	In	Hands clean and properly washed				23	In	Proper date marking and disposition				9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				24	N/A	Time as a Public Health Control; procedures & records				10	In	Adequate handwashing sinks properly supplied and accessible				Consumer Advisory								Preventing Contamination by Hands								25	N/A	Consumer advisory provided for raw/undercooked food				Approved Source								26	In	Pasteurized foods used; prohibited foods not offered				11	In	Food obtained from approved source				Highly Susceptible Populations		12	N/O	Food received at proper temperature				27	N/A	Food additives: approved and properly used				13	In	Food in good condition, safe, and unadulterated				28	In	Toxic substances properly identified, stored, and used				14	N/A	Required records available: shellstock tags, parasite destruction				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			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																																																																		
20	N/O	Proper cooling time and temperature																																																																																																																																																																																																																																																																																																																																																																																																																	
7	In	No discharge from eyes, nose, and mouth				21	In	Proper hot holding temperatures				Good Hygienic Practices								22	In	Proper cold holding temperatures				8	In	Hands clean and properly washed				23	In	Proper date marking and disposition				9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				24	N/A	Time as a Public Health Control; procedures & records				10	In	Adequate handwashing sinks properly supplied and accessible				Consumer Advisory								Preventing Contamination by Hands								25	N/A	Consumer advisory provided for raw/undercooked food				Approved Source								26	In	Pasteurized foods used; prohibited foods not offered				11	In	Food obtained from approved source				Highly Susceptible Populations		12	N/O	Food received at proper temperature				27	N/A	Food additives: approved and properly used				13	In	Food in good condition, safe, and unadulterated				28	In	Toxic substances properly identified, stored, and used				14	N/A	Required records available: shellstock tags, parasite destruction				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			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																																																																														
21	In	Proper hot holding temperatures																																																																																																																																																																																																																																																																																																																																																																																																																	
Good Hygienic Practices																																																																																																																																																																																																																																																																																																																																																																																																																			
22	In	Proper cold holding temperatures																																																																																																																																																																																																																																																																																																																																																																																																																	
8	In	Hands clean and properly washed				23	In	Proper date marking and disposition				9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				24	N/A	Time as a Public Health Control; procedures & records				10	In	Adequate handwashing sinks properly supplied and accessible				Consumer Advisory								Preventing Contamination by Hands								25	N/A	Consumer advisory provided for raw/undercooked food				Approved Source								26	In	Pasteurized foods used; prohibited foods not offered				11	In	Food obtained from approved source				Highly Susceptible Populations		12	N/O	Food received at proper temperature				27	N/A	Food additives: approved and properly used				13	In	Food in good condition, safe, and unadulterated				28	In	Toxic substances properly identified, stored, and used				14	N/A	Required records available: shellstock tags, parasite destruction				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			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																																																																																																								
23	In	Proper date marking and disposition																																																																																																																																																																																																																																																																																																																																																																																																																	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				24	N/A	Time as a Public Health Control; procedures & records				10	In	Adequate handwashing sinks properly supplied and accessible				Consumer Advisory								Preventing Contamination by Hands								25	N/A	Consumer advisory provided for raw/undercooked food				Approved Source								26	In	Pasteurized foods used; prohibited foods not offered				11	In	Food obtained from approved source				Highly Susceptible Populations		12	N/O	Food received at proper temperature				27	N/A	Food additives: approved and properly used				13	In	Food in good condition, safe, and unadulterated				28	In	Toxic substances properly identified, stored, and used				14	N/A	Required records available: shellstock tags, parasite destruction				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			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																																																																																																																				
24	N/A	Time as a Public Health Control; procedures & records																																																																																																																																																																																																																																																																																																																																																																																																																	
10	In	Adequate handwashing sinks properly supplied and accessible				Consumer Advisory								Preventing Contamination by Hands								25	N/A	Consumer advisory provided for raw/undercooked food				Approved Source								26	In	Pasteurized foods used; prohibited foods not offered				11	In	Food obtained from approved source				Highly Susceptible Populations		12	N/O	Food received at proper temperature				27	N/A	Food additives: approved and properly used				13	In	Food in good condition, safe, and unadulterated				28	In	Toxic substances properly identified, stored, and used				14	N/A	Required records available: shellstock tags, parasite destruction				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			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																																																																																																																																
Consumer Advisory																																																																																																																																																																																																																																																																																																																																																																																																																			
Preventing Contamination by Hands																																																																																																																																																																																																																																																																																																																																																																																																																			
25	N/A	Consumer advisory provided for raw/undercooked food																																																																																																																																																																																																																																																																																																																																																																																																																	
Approved Source																																																																																																																																																																																																																																																																																																																																																																																																																			
26	In	Pasteurized foods used; prohibited foods not offered																																																																																																																																																																																																																																																																																																																																																																																																																	
11	In	Food obtained from approved source				Highly Susceptible Populations																																																																																																																																																																																																																																																																																																																																																																																																													
12	N/O	Food received at proper temperature				27	N/A	Food additives: approved and properly used				13	In	Food in good condition, safe, and unadulterated				28	In	Toxic substances properly identified, stored, and used				14	N/A	Required records available: shellstock tags, parasite destruction				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			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																																																																																																																																																																																		
27	N/A	Food additives: approved and properly used																																																																																																																																																																																																																																																																																																																																																																																																																	
13	In	Food in good condition, safe, and unadulterated				28	In	Toxic substances properly identified, stored, and used				14	N/A	Required records available: shellstock tags, parasite destruction				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			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																																																																																																																																																																																														
28	In	Toxic substances properly identified, stored, and used																																																																																																																																																																																																																																																																																																																																																																																																																	
14	N/A	Required records available: shellstock tags, parasite destruction				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			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																																																																																																																																																																																																										
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			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 Establishment Inspection Report

Page 2 of 3

Establishment: St. Mary's Grade School cafeteria

Establishment #: 23 038

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: 184

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection.

CEPM Verification (name, expiration date, ID#): Suanna Cupples

Suanna Cupples 21750408 - NRFSP Exp. 6/2026	Kimberly Vazquez 1388049 - Always Food Safe Exp. 5/2027		
---	---	--	--

HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, sanitization requirements

Seanna
Person in Charge (Signature)

Nov 8, 2023

Date

1000 J. C. H. CHANG

ED

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Page 3 of 3

Establishment: St. Mary's Grade School cafeteria

Establishment #: 23 038

Shanna L Cuppler
Person In Charge (Signature)

Person In Charge (Signature)

Nov 8, 2023

Date

Inspector (Signature)

Paul Walker 1991

Follow-up: Yes No (Check one)

Follow-up Date: