

Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 1		Date 01/30/2024
Establishment Black Partridge Public Day School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:25 AM
Street Address 110 Fandel Road		Permit Holder WCSEA		Time Out 12:05 PM
City/State Germantown Hills, IL		ZIP Code 61548		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	Out	Food-contact surfaces; cleaned and sanitized
Employee Health						
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
4	In	Proper use of restriction and exclusion		Time/Temperature Control for Safety		
5	In	Procedures for responding to vomiting and diarrheal events		18	N/O	Proper cooking time and temperatures
Good Hygienic Practices						
6	In	Proper eating, tasting, drinking, or tobacco use		19	N/O	Proper reheating procedures for hot holding
7	In	No discharge from eyes, nose, and mouth		20	N/O	Proper cooling time and temperature
Preventing Contamination by Hands						
8	In	Hands clean and properly washed		21	In	Proper hot holding temperatures
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		22	In	Proper cold holding temperatures
10	In	Adequate handwashing sinks properly supplied and accessible		23	N/O	Proper date marking and disposition
Approved Source						
11	In	Food obtained from approved source		24	N/A	Time as a Public Health Control; procedures & records
12	In	Food received at proper temperature		Consumer Advisory		
13	In	Food in good condition, safe, and unadulterated		25	N/A	Consumer advisory provided for raw/undercooked food
14	N/A	Required records available: shellstock tags, parasite destruction		Highly Susceptible Populations		
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						
COS		R		COS		R
Safe Food and Water						
30	Pasteurized eggs used where required		43		Proper Use of Utensils	
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						
33	Proper cooling methods used; adequate equipment for temperature control		46		Gloves used properly	
34	Plant food properly cooked for hot holding		Utensils, Equipment and Vending			
35	Approved thawing methods used		47			Food and non-food contact surfaces cleanable, properly designed, constructed, and used
36	Thermometers provided & accurate		48			Warewashing facilities: installed, maintained, & used; test strips
Food Identification						
37	Food properly labeled; original container		49			Non-food contact surfaces clean
Prevention of Food Contamination						
Physical Facilities						
38	Insects, rodents, and animals not present		50			Hot and cold water available; adequate pressure
39	Contamination prevented during food preparation, storage and display		51			Plumbing installed; proper backflow devices
40	Personal cleanliness		52			Sewage and waste water properly disposed
41	Wiping cloths: properly used and stored		53			Toilet facilities: properly constructed, supplied, & cleaned
42	Washing fruits and vegetables		54			Garbage & refuse properly disposed; facilities maintained
Employee Training						
57	All food employees have food handler training		55			Physical facilities installed, maintained, and clean
58	Allergen training as required		56			Adequate ventilation and lighting; designated areas used

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Establishment: Black Partridge Public Day School cafeteria

Establishment #: 24 087

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 180

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.112 (Pf) Observed hot water sanitizing rinse at mechanical warewashing machine temperature measuring device indicated less than 180° F. Using a food temperature measuring device with metal-stem, utensil surface temperature indicated 159° F. Mechanical warewashing machine hot water sanitizing rinse shall be maintained between 180° F to 194° F. Food employees reset heat booster and after running another cycle, warewashing machine machine temperature measuring device indicated 180° F. Using a food temperature measuring device with metal-stem, utensil surface temperature indicated 165° F.
51	5-205.15 (C) Observed at 3-compartment sink left faucet center spout leaking water when in operation. Plumbing shall be maintained in good repair per the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Stephanie Parks

Stephanie Parks 3098403 - Always Food Safe Exp. 12/2028	Hannah McVey 20997282 - ServSafe Exp. 9/2026	Julie Grant 17423152 - ServSafe Exp. 2/2024	Andrea Hartnett 17423154 - ServSafe Exp. 2/2024
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HACCP Topic: TCS food temperature, delivery, & serving requirements, no bare hand contact with ready-to-eat food, employee health

Stephanie Parks
Person in Charge (Signature)

Jan 30, 2024

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: Black Partridge Public Day School cafeteria

Establishment #: 24 087

Stephanie Parker
Person In Charge (Signature)

Jan 30, 2024

Date

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Paul Nelson
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: