

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 2		Date 01/24/2024
Establishment Jefferson Park School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0		Time In 11:00 AM
Street Address 250 W. 3rd Street		Permit Holder El Paso-Gridley District #11		Time Out 12:15 PM
City/State El Paso, IL		ZIP Code 61738		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				Protection from Contamination																																																																																																																																																																																																															
2	Out	Certified Food Protection Manager (CFPM)				15	In	Food separated and protected				16	Out	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	In	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	Good Hygienic Practices				20	N/O	Proper cooling time and temperature				7	In	Proper eating, tasting, drinking, or tobacco use				21	In	Proper hot holding temperatures				8	In	No discharge from eyes, nose, and mouth				22	In	Proper cold holding temperatures				9	In	Preventing Contamination by Hands				23	In	Proper date marking and disposition				10	In	Hands clean and properly washed				24	N/A	Time as a Public Health Control; procedures & records				Approved Source								Consumer Advisory		11	In	Food obtained from approved source				25	N/A	Consumer advisory provided for raw/undercooked food				12	N/O	Food received at proper temperature				26	N/A	Highly Susceptible Populations				13	In	Food in good condition, safe, and unadulterated				27	N/A	Pasteurized foods used; prohibited foods not offered				14	N/A	Required records available: shellstock tags, parasite destruction				Food/Color Additives and Toxic Substances								Food/Color Additives and Toxic Substances		28	In	Food additives: approved and properly used				29	N/A	Toxic substances properly identified, stored, and used				Conformance with Approved Procedures								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				33	Food Temperature Control			46	Gloves used properly				34	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending								35	Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				36	Approved thawing methods used			48	X	Warewashing facilities: installed, maintained, & used; test strips			37	Thermometers provided & accurate			49	Non-food contact surfaces clean				Food Identification								Physical Facilities		38	Food properly labeled; original container			50	Hot and cold water available; adequate pressure				39	Prevention of Food Contamination			51	Plumbing installed; proper backflow devices				40	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed				41	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned				42	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained				43	Wiping cloths: properly used and stored			55	Physical facilities installed, maintained, and clean				44	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	All allergen training as required		
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38	Food properly labeled; original container			50	Hot and cold water available; adequate pressure				39	Prevention of Food Contamination			51	Plumbing installed; proper backflow devices				40	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed				41	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned				42	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained				43	Wiping cloths: properly used and stored			55	Physical facilities installed, maintained, and clean				44	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	All allergen training as required																																																																																							
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Food Establishment Inspection Report

Page 2 of 3

Establishment: Jefferson Park School cafeteria

Establishment #: 24 021

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 188

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed no documentation that the person-in-charge has current CFPN certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current CFPN certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPN certification to ensure that the person-in-charge has CFPN certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
16	4-601.11 (Pf) Observed in ice machine (Manitowoc) front edge of white plastic ice deflecting flap soiled with accumulated debris and pink substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice deflecting flap cleaned and sanitized by person-in-charge during inspection.
48	4-501.14 (C) Observed in warewashing room 3-compartment sink hot water faucet and middle spout soiled with accumulated debris and hard water deposits. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: A) before use; (B) throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) if used, at least every 24 hours. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Brittany Mocilan

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	Lynn Johnson 21944345 - NRFSP Exp. 4/2028
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HACCP Topic: TCS food temperature requirements, serving line/food protection requirements, employee health policy requirements

Patton MacLean
Person in Charge (Signature)

Jan 24, 2024

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

Food Establishment Inspection Report

Establishment: Jefferson Park School cafeteria

Establishment #: 24 021

Buttay Mocela
Person in Charge (Signature)

Person In Charge (Signature)

Jan 24, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)