

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	2	Date	01/24/2024
Establishment Jefferson Park School cafeteria		License/Permit #	24 021	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 250 W. 3rd Street		Permit Holder	El Paso-Gridley District #11	Risk Category	I
City/State El Paso, IL		ZIP Code	61738	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			Protection from Contamination		
1	In	Person in charge present, demonstrates knowledge, and performs duties	15	In	Food separated and protected
2	Out	Certified Food Protection Manager (CFPM)	16	Out	Food-contact surfaces; cleaned and sanitized
Employee Health			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
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
Good Hygienic Practices			20	N/O	Proper cooling time and temperature
6	In	Proper eating, tasting, drinking, or tobacco use	21	In	Proper hot holding temperatures
7	In	No discharge from eyes, nose, and mouth	22	In	Proper cold holding temperatures
Preventing Contamination by Hands			23	In	Proper date marking and disposition
8	In	Hands clean and properly washed	24	N/A	Time as a Public Health Control; procedures & records
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	Consumer Advisory		
10	In	Adequate handwashing sinks properly supplied and accessible	25	N/A	Consumer advisory provided for raw/undercooked food
Approved Source			Highly Susceptible Populations		
11	In	Food obtained from approved source	26	N/A	Pasteurized foods used; prohibited foods not offered
12	N/O	Food received at proper temperature	Food/Color Additives and Toxic Substances		
13	In	Food in good condition, safe, and unadulterated	27	N/A	Food additives: approved and properly used
14	N/A	Required records available: shellstock tags, parasite destruction	28	In	Toxic substances properly identified, stored, and used
			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

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
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	X	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		
			57		All food employees have food handler training
			58		Allergen training as required

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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

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza dippers/oven	144	Turkey & cheese sandwich/RIC	41		
		Milk/milk cooler #1	41		
		Milk/milk cooler #2	41		
		Sliced cheese/RIC	39		
		Shredded cheese/RIC	40		

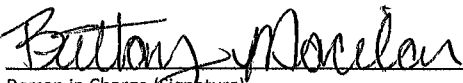
OBSERVATIONS AND CORRECTIVE ACTIONS

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 CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM 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

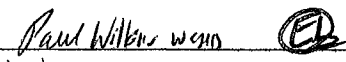
Margaret Meade 20862799 - ServSafe Exp. 8/2026	Tamatha Prescher L2SC-3-027452 - Learn 2 Serve Exp. 1/2028	Cindy Wilson L2SC-3-024343 - Learn 2 Serve Exp. 9/2027	Lynn Johnson 21944345 - NRFSP Exp. 4/2028
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HACCP Topic: TCS food temperature requirements, serving line/food protection requirements, employee health policy requirements


Person in Charge (Signature)

Jan 24, 2024

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Jefferson Park School cafeteria

Establishment #: 24 021

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Buttong Moebe
Person in Charge (Signature)

Jan 24, 2024

Date _____

Paul Wilkins w q10
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: