

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 03/07/2024
Establishment Centennial School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:30 AM
		Permit Holder El Paso-Gridley District #11	Time Out 11:40 AM
Street Address 135 W. Fifth Street		Risk Category I	
City/State El Paso, IL		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	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized
Employee Health					Time/Temperature Control for Safety		
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			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					Consumer Advisory		
6	In	Proper eating, tasting, drinking, or tobacco use			20	In	Proper cooling time and temperature
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures
Preventing Contamination by Hands					Highly Susceptible Populations		
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records
Approved Source					Food/Color Additives and Toxic Substances		
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	Pasteurized foods used; prohibited foods not offered
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
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					Utensils, Equipment and Vending		
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly	
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	X Non-food contact surfaces clean	
Food Identification					Physical Facilities		
37	X	Food properly labeled; original container			50	Hot and cold water available; adequate pressure	
Prevention of Food Contamination					Employee Training		
38	Insects, rodents, and animals not present				51	Plumbing installed; proper backflow devices	
39	Contamination prevented during food preparation, storage and display				52	Sewage and waste water properly disposed	
40	Personal cleanliness				53	Toilet facilities: properly constructed, supplied, & cleaned	
41	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained	
42	Washing fruits and vegetables				55	Physical facilities installed, maintained, and clean	
					56	Adequate ventilation and lighting; designated areas used	
					57	All food employees have food handler training	
					58	Allergen training as required	

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Establishment: Centennial School cafeteria

Establishment #: 24 020

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 187

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken patty/oven	192	Milk/milk cooler	37		
Green beans/steam table	180	Milk/milk cooler	34		
Chicken quesadilla/oven	190	Chick peas-cooling/salad bar	53		
Taco meat/steam unit	141	Cole slaw/salad bar	41		
Nacho cheese/steam unit	144	Hummus/salad bar	39		
Baked apples-cooking/crock pot	121	Deli sub sandwich/RIC	41		
Peas/crock pot	158	Chicken chef salad/RIC	41		
Tater tots/hot-holding	147	Sliced cheese/RIC	39		
Ribs/oven	164				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed along front serving counter shake-style container of dry food substance without name identifying contents
	on container. Working containers holding food or food ingredients that are removed from their original packages for use in the
	food establishment shall be identified with the common name of the food. Dry food substance was cinnamon-sugar according to
	person-in-charge. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in warewashing room round fan (Windmachine) front and rear grill covers soiled with accumulated debris
	and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil
	residues. Please correct this violation within 90 days or at least by next routine inspection.

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

Margaret Meade 20862799 - ServSafe Exp. 8/2026	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, proper sanitization requirements, no bare hand contact with ready-to-eat food

Mangan
Person In Charge (Signature)

Mar 7, 2024

Date _____

Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: Centennial School cafeteria

Establishment #: 24 020

Margaret J. Meade
Person in Charge (Signature)

Person in Charge (Signature)

Mar 7, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date: