

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		License/Permit #	24 020	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 135 W. Fifth 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	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			Conformance with Approved Procedures				
13	In	Food in good condition, safe, and unadulterated			26	N/A	Pasteurized foods used; prohibited foods not offered		
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Food additives: approved and properly used		
					28	In	Toxic substances properly identified, stored, and used		
					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					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			Physical Facilities				
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					49	X	Non-food contact surfaces clean		
37	X	Food properly labeled; original container			Employee Training				
Prevention of Food Contamination					50		Hot and cold water available; adequate pressure		
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		

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

[illegible]

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

Margaret H. Meade
Person In Charge (Signature)

Mar 7, 2024

Date _____

Paul Williams wcm
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date:

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Establishment #: 24 020

[illegible]

Margaret J. Meade
Person in Charge (Signature)

Mar 7, 2024
Date

Paul Wilkins wano
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: