

# 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 03/13/2024
Establishment Congerville Elementary School		License/Permit # 24 051		Time In 11:25 AM
Street Address 310 E. Kauffman Street		No. of Repeat Risk Factor/Intervention Violations 0		Time Out 12:25 PM
City/State Congerville, IL		Permit Holder C.U.S.D. #140		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
<b>Supervision</b>					<b>Protection from Contamination</b>		
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	N/O	Food separated and protected
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized
<b>Employee Health</b>					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>		
4	In	Proper use of restriction and exclusion			18	N/O	Proper cooking time and temperatures
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding
<b>Good Hygienic Practices</b>					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
<b>Preventing Contamination by Hands</b>					23	N/O	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			<b>Consumer Advisory</b>		
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>		
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered
12	In	Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>		
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

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	
<b>Food Temperature Control</b>					46	Gloves used properly	
33	Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>		
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	Non-food contact surfaces clean	
<b>Food Identification</b>					<b>Physical Facilities</b>		
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>					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	
<b>Employee Training</b>					57	All food employees have food handler training	
					58	Allergen training as required	

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Establishment #: 24 051

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/50

Heat: N/A

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

CEPM Verification (name, expiration date, ID#): Olean Nicola Thompson-Bediger

Olean Nicola Thompson-Rediger L2SC-3-029905 - ServSafe Exp. 3/2028	Sonya Shipley 21223845 - ServSafe Exp. 10/2026	Rebecca Lehigh 22338157 - ServSafe Exp. 6/2027	Stacie Bauman 23136170 - ServSafe Exp. 1/2028
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## HACCP Topic: TCS food temperature & transportation requirements; no bare hand contact with ready-to-eat food, employee health

Oscar N. Pedregi  
Person in Charge (Signature)

Mar 13, 2024

Date

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Person in Charge (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

\_\_\_\_\_  
Inspector (Signature)

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## OBSERVATIONS AND CORRECTIVE ACTIONS

  
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Mar 13, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

John W. Miller  
Inspector (Signature)