

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 1 | | Date 03/11/2024 |
| Establishment Germantown Hills School cafeteria | | License/Permit # 24 030 | | Time In 10:45 AM |
| Street Address 103 Warrior Way | | No. of Repeat Risk Factor/Intervention Violations 0 | | Time Out 12:10 PM |
| City/State Germantown Hills, IL | | Permit Holder Germantown Hills School District #69 | | 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 | | | 15 | In | Food separated and protected | | |
| 2 | In | Certified Food Protection Manager (CFPM) | | | 16 | In | Food-contact surfaces; cleaned and sanitized | | |
| Employee Health | | | | | | | | | |
| 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 | | | Time/Temperature Control for Safety | | | | |
| 5 | In | Procedures for responding to vomiting and diarrheal events | | | 18 | In | Proper cooking time and temperatures | | |
| Good Hygienic Practices | | | | | | | | | |
| 6 | In | Proper eating, tasting, drinking, or tobacco use | | | 19 | N/O | Proper reheating procedures for hot holding | | |
| 7 | In | No discharge from eyes, nose, and mouth | | | 20 | In | Proper cooling time and temperature | | |
| Preventing Contamination by Hands | | | | | | | | | |
| 8 | In | Hands clean and properly washed | | | 21 | In | Proper hot holding temperatures | | |
| 9 | In | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | 22 | In | Proper cold holding temperatures | | |
| 10 | In | Adequate handwashing sinks properly supplied and accessible | | | 23 | Out | Proper date marking and disposition | | X |
| Approved Source | | | | | | | | | |
| 11 | In | Food obtained from approved source | | | 24 | In | Time as a Public Health Control; procedures & records | | |
| 12 | In | Food received at proper temperature | | | Consumer Advisory | | | | |
| 13 | In | Food in good condition, safe, and unadulterated | | | 25 | N/A | Consumer advisory provided for raw/undercooked food | | |
| 14 | N/A | Required records available: shellstock tags, parasite destruction | | | Highly Susceptible Populations | | | | |
| 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 |
| | | | COS | R | | | | COS | R |
| Safe Food and Water | | | | | | | | | |
| 30 | Pasteurized eggs used where required | | | | 43 | Proper Use of Utensils | | | |
| 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 | | | | | | | | | |
| 33 | Proper cooling methods used; adequate equipment for temperature control | | | | 46 | Gloves used properly | | | |
| 34 | Plant food properly cooked for hot holding | | | | Utensils, Equipment and Vending | | | | |
| 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 | | | | | | | | | |
| 37 | Food properly labeled; original container | | | X | 49 | Non-food contact surfaces clean | | | |
| Prevention of Food Contamination | | | | | | | | | |
| 38 | Insects, rodents, and animals not present | | | | Physical Facilities | | | | |
| 39 | Contamination prevented during food preparation, storage and display | | | X | 50 | Hot and cold water available; adequate pressure | | | |
| 40 | Personal cleanliness | | | | 51 | Plumbing installed; proper backflow devices | | | |
| 41 | Wiping cloths: properly used and stored | | | | 52 | Sewage and waste water properly disposed | | | |
| 42 | Washing fruits and vegetables | | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | | |
| Employee Training | | | | | | | | | |
| 57 | All food employees have food handler training | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | | |
| 58 | Allergen training as required | | | | 55 | Physical facilities installed, maintained, and clean | | | |
| | | | | | | | | | |
| 56 | Adequate ventilation and lighting; designated areas used | | | | 56 | | | | |

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Establishment: Germantown Hills School cafeteria

Establishment #: 24 030

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200/200/200

Heat: 182/186

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|----------------------------------|------|---------------------------------|------|---------------|------|
| Corn/steam table | 151 | Milk/milk cooler commons | 39 | | |
| Pizza/hot-holding | 152 | Cut lettuce salad-cooling/salad | 45 | | |
| Corn/steam table commons | 172 | Milk/milk cooler | 36 | | |
| Pizza/hot-holding commons | 135 | Chicken noodle soup/WIC | 38 | | |
| Broccoli & cheddar soup/hot-hold | 150 | Shredded cheese/RIC | 40 | | |
| | | Milk/WIC | 39 | | |
| | | | | | |
| | | | | | |
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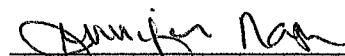
OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 23 | 3-501.18 (P) Observed in WIC large clear plastic container of chicken noodle soup without date marking on container. TCS food shall be discarded if it: (1) exceeds the temperature and time combination specified in 3-501.17(A) except time that the product is frozen; (2) is in a container or package that does not bear a date or day; or (3) is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). Reviewed TCS food date marking requirements with person-in-charge. Chicken noodle soup discarded by person-in-charge during inspection. |
| 37 | 3-302.12 (C) Observed in kitchen liquid food item in clear square plastic container 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. Liquid food item was Italian dressing according to person-in-charge and labeled by person-in-charge during inspection. |
| 39 | 3-306.11 (P) Observed on table by salad bar bacon bits stored uncovered in clear plastic container. Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. Bacon bits covered with aluminum foil by person-in-charge during inspection. |
| 55 | 6-501.12 (C) Observed in commons dirty dish area wall-mounted fan (MasterForce) front and rear grill covers soiled with accumulated debris and dust. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection. |

CFPM Verification (name, expiration date, ID#): Jennifer Nash

| | | | |
|-----------------------------------------------------|---------------------------------------------------|--|--|
| Jennifer Nash 22041215 - ServSafe Exp. 4/2027 | Fay Bachman 20362423 - ServSafe Exp. 3/2026 | | |
|-----------------------------------------------------|---------------------------------------------------|--|--|

HACCP Topic: TCS food temperature requirements, Time as a Public Health Control, no bare hand contact with ready-to-eat food



Person in Charge (Signature)

Mar 11, 2024

Date


Paul Wilkins, WCHS

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment: Germantown Hills School cafeteria

Establishment #: 24 030

Jennifer Nash
Person in Charge (Signature)

Person in Charge (Signature)

Mar 11, 2024

Date

Paul

Follow-up: Yes No (Check one)

Follow-up Date: