

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	
City/State Germantown Hills, IL		ZIP Code	61548	Time Out	12:10 PM
		Permit Holder	Germantown Hills School District #69		
		Purpose of Inspection	Routine Inspection		
		Risk Category	I		

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
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
Employee Health			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In	Proper use of restriction and exclusion	
5	In	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	In	Hands clean and properly washed	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
11	In	Food obtained from approved source	
12	In	Food received at proper temperature	
13	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	In	Food separated and protected	
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	In	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	In	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	Out	Proper date marking and disposition	X
24	In	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	N/A	Food additives: approved and properly used	
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
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided & accurate	
Food Identification			
37	X	Food properly labeled; original container	X
Prevention of Food Contamination			
38		Insects, rodents, and animals not present	
39	X	Contamination prevented during food preparation, storage and display	X
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	
Proper Use of Utensils			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49		Non-food contact surfaces clean	
Physical Facilities			
50		Hot and cold water available; adequate pressure	
51		Plumbing installed; proper backflow devices	
52		Sewage and waste water properly disposed	
53		Toilet facilities: properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed; facilities maintained	
55	X	Physical facilities installed, maintained, and clean	
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: 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		

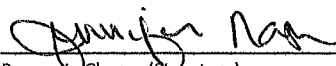
OBSERVATIONS AND CORRECTIVE ACTIONS

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. 4/2027Fay 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


Inspector (Signature)Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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Establishment #: 24 030

[illegible]

Person in Charge (Signature) *Jennifer Nash*

Mar 11, 2024

Date _____

Paul Wilkins who
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: