

# Food Establishment Inspection Report

Page 1 of 3

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 08/28/2024
Establishment Black Partridge Public Day School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:40 AM
Street Address 110 Fandel Road		Permit Holder WCSEA	Time Out 12:00 PM
City/State Germantown Hills, IL		Risk Category I	
ZIP Code 61548		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>																																																																																																												
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	OUT	Food-contact surfaces; cleaned and sanitized																																																																																																					
<b>Employee Health</b>																																																																																																												
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			<b>Time/Temperature Control for Safety</b>																																																																																																							
5	IN	Procedures for responding to vomiting and diarrheal events			18	IN	Proper cooking time and temperatures			19	N/O	Proper reheating procedures for hot holding	6	IN	Proper eating, tasting, drinking, or tobacco use			20	N/O	Proper cooling time and temperature	7	IN	No discharge from eyes, nose, and mouth			21	IN	Proper hot holding temperatures			22	IN	Proper cold holding temperatures	<b>Good Hygienic Practices</b>								23	IN	Proper date marking and disposition			24	N/A	Time as a Public Health Control; procedures & records			<b>Consumer Advisory</b>								25	N/A	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>								26	IN	Pasteurized foods used; prohibited foods not offered			<b>Food/Color Additives and Toxic Substances</b>								27	N/A	Food additives: approved and properly used			28	IN	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								29	N/A	Compliance with variance/specialized process/HACCP		
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## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
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30	Pasteurized eggs used where required				43	Proper Use of Utensils																																																																																																																																																																																
31	Water and ice from approved source				32	Varlance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled				33	Proper cooling methods used; adequate equipment for temperature control				45	Single-use/single-service articles: properly stored and used				34	Plant food properly cooked for hot holding				46	Gloves used properly				35	Approved thawing methods used				<b>Utensils, Equipment and Vending</b>								36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				<b>Food Temperature Control</b>								37	Food properly labeled; original container				48	Warewashing facilities: installed, maintained, & used; test strips				<b>Food Identification</b>								38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean				<b>Prevention of Food Contamination</b>								50	Hot and cold water available; adequate pressure				39	Contamination prevented during food preparation, storage and display				51	Plumbing installed; proper backflow devices				40	Personal cleanliness				52	Sewage and waste water properly disposed				41	Wiping cloths: properly used and stored				53	Toilet facilities: properly constructed, supplied, & cleaned				42	Washing fruits and vegetables				54	Garbage & refuse properly disposed; facilities maintained				<b>Physical Facilities</b>								55	Physical facilities installed, maintained, and clean				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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# Food Establishment Inspection Report

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Establishment: Black Partridge Public Day School cafeteria

Establishment #: 24 087

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/O

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Leslie Grabenstetter

Leslie Grabenstetter 26106144 - ServSafe Exp. 8/2029	Hannah McVey 20997282 - ServSafe Exp. 9/2026		
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## HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health

Hasergrundstr.

Aug 28, 2024

Date

Person in Charge (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

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Inspector (Signature)

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# Food Establishment Inspection Report

Establishment: Black Partridge Public Day School cafeteria

Establishment #: 24 087

Lasergralot

Aug 28, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

1000