

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 10/02/2024
Establishment Congerville Elementary School		No. of Repeat Risk Factor/Intervention Violations 0		Time In 11:10 AM
Street Address 310 E. Kauffman Street		Permit Holder C.U.S.D. #140		Time Out 12:10 PM
City/State Congerville, IL		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	N/O	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			6	In	Proper eating, tasting, drinking, or tobacco use			18	N/O	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	Preventing Contamination by Hands								8	In	Hands clean and properly washed			20	N/O	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Approved Source								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	In	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory				14	N/A	Required records available: shellstock tags, parasite destruction			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		
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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.

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																																																																																																											
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				36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		Food Identification								37	Food properly labeled; original container				48	Warewashing facilities: installed, maintained, & used; test strips		Prevention of Food Contamination								38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean		39	Contamination prevented during food preparation, storage and display				Physical Facilities				40	Personal cleanliness				41	Wiping cloths: properly used and stored				50	Hot and cold water available; adequate pressure		42	Washing fruits and vegetables				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	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: Congerville Elementary School

Establishment #: 24 051

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Olean Nicola Thompson-Rediger

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

Oliver P. Coo
Person in Charge (Signature)

Oct 2, 2024

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

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Food Establishment Inspection Report

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Establishment #: 24 051

Person In Charge (Signature)

Oct 2, 2024

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: