

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 0		Date 10/07/2024
Establishment Germantown Hills School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:45 AM
Street Address 103 Warrior Way		Permit Holder Germantown Hills School District #69		Time Out 12:15 PM
City/State Germantown Hills, 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				Protection from Contamination			
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				17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		Time/Temperature Control for Safety			
4	In	Proper use of restriction and exclusion		18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices				20	In	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	
Preventing Contamination by Hands				23	In	Proper date marking and disposition	
8	In	Hands clean and properly washed		24	In	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		Consumer Advisory			
10	In	Adequate handwashing sinks properly supplied and accessible		25	N/A	Consumer advisory provided for raw/undercooked food	
Approved Source				Highly Susceptible Populations			
11	In	Food obtained from approved source		26	N/A	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature		Food/Color Additives and Toxic Substances			
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		
Food Temperature Control				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
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		
Food Identification				Physical Facilities			
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure		
Prevention of Food Contamination				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		X	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		
Employee Training				Employee Training			
57	All food employees have food handler training			58	Allergen training as required		

Food Establishment Inspection Report

Page 2 of 3

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: 180/194

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken & noodles/steam table	179	Milk/milk cooler commons	36		
Carrots/steam table commons	171	Cut lettuce salad/salad bar	41		
Diced chicken/crock pot salad bar	141	Diced ham-cooling/salad bar	45		
Carrots/steam table kitchen	189	Milk/milk cooler serving line	38		
Chicken & noodles/steam table	172	Sliced cheese/RIC	40		
utensil surface/dishwasher #1	166	Milk/WIC	38		
		Shredded cheese/WIC	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

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)

Oct 7, 2024

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

5

Food Establishment Inspection Report

Page 3 of 3

Establishment: Germantown Hills School cafeteria

Establishment #: 24 030

Person in Charge (Signature)

Oct 7, 2024

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: