

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 | 10/07/2024 |
| Establishment Germantown Hills School cafeteria | | License/Permit # | 24 030 | No. of Repeat Risk Factor/Intervention Violations | 0 |
| Street Address 103 Warrior Way | | Permit Holder Germantown Hills School District #69 | | Risk Category I | |
| City/State Germantown Hills, IL | | 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 |
| 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 | | |
| | | | | | 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 | | | | | | | | | |
|---|---|---|-----|---|--|---|--|-----|---|
| | | | COS | R | | | | COS | R |
| Safe Food and Water | | | | | Proper Use of Utensils | | | | |
| 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 | X | 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 | X | Physical facilities installed, maintained, and clean | | |
| 42 | | Washing fruits and vegetables | | | 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 #: 24 030

Heat: 180/194

| 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 | | | |
| | | | | | | | |
| | | | | | | | |

[illegible]

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

Person In Charge (Signature)

Date _____

Inspector (Signature) Paul Wilkins (7)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Germantown Hills School cafeteria

Establishment #: 24 030

[illegible]

Person in Charge (Signature)

Oct 7, 2024

Date _____

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: