

Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations	0	Date	1/29/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:40 AM
				Time Out	12:00 PM
Establishment	Germantown Hills School cafeteria		Phone (309) 383-2121	Email	
Address	103 Warrior Way		City/State	Germantown Hills, IL	
			ZIP Code	61548	
License/Permit #	25 025	Permit Holder	Germantown Hills School District #69		Purpose of Inspection
			Routine		Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item				Mark "X" in the appropriate box for COS and/or R				
IN: in compliance OUT: not in compliance N/O: not observed N/A: not applicable				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		
2	IN	Certified Food Protection Manager (CFPM).			16	IN		
Employee Health					Time/Temperature Control for Safety			
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			17	IN		
4	IN	Proper use of restriction and exclusion.			18	IN		
5	IN	Procedures for responding to vomiting and diarrheal events.			19	N/O		
Good Hygienic Practices					Consumer Advisory			
6	IN	Proper eating, tasting, drinking, or tobacco product use.			20	N/O		
7	IN	No discharge from eyes, nose, and mouth.			21	IN		
Preventing Contamination by Hands					Highly Susceptible Populations			
8	IN	Hands clean and properly washed.			22	IN		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			23	IN		
10	IN	Adequate handwashing sinks are properly supplied and accessible.			24	N/A		
Approved Source					Food/Color Additives and Toxic Substances			
11	IN	Food obtained from an approved source.			25	N/A		
12	N/O	Food received at the proper temperature.			26	N/A		
13	IN	Food in good condition, safe, and unadulterated.			27	N/A		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			28	IN		
					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 the box if the numbered item is not in compliance				Mark "X" in the appropriate box for COS and/or R				COS: Corrected on-site during inspection R: Repeat violation			
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R						
Safe Food and Water					Proper Use of Utensils (continued)										
30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.								
31		Water and ice from an approved source.			45		Single use/single service articles are properly stored and used.								
32		Variance obtained for specialized processing methods.			46		Gloves used properly.								
Food Temperature Control					Utensils, Equipment, and Vending										
33		Proper cooling methods are used; adequate equipment for temperature control.			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.								
34		Plant food properly cooked for hot holding.			48		Warewashing facilities: installed, maintained, and used; test strips.								
35		Approved thawing methods used.			49		Non-food contact surfaces are clean.								
36		Thermometers are provided and accurate.			Physical Facilities										
Food Identification					50		Hot and cold water available; adequate pressure.								
37		Food properly labeled; original container.			51		Plumbing installed; proper backflow devices.								
Prevention of Food Contamination					52		Sewage and wastewater properly disposed.								
38		Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.								
39		Contamination is prevented during food preparation, storage, and display.			54		Garbage and refuse are properly disposed; facilities are maintained.								
40		Personal cleanliness.			55		Physical facilities installed, maintained, and cleaned.								
41		Wiping cloths: properly used and stored.			56		Adequate ventilation and lighting; designated areas used.								
42		Washing fruits, vegetables, and other plant food.			Food Handler and Allergen Awareness										
Proper Use of Utensils					57		Food handler training 410 ILCS 625/ 3.06.								
43		In-use utensils: properly stored.			58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).								
					59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).								

Person In Charge (Signature) [Signature] Date: 1/29/2025

Inspector (Signature) Paul Wilkins [Signature] Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____