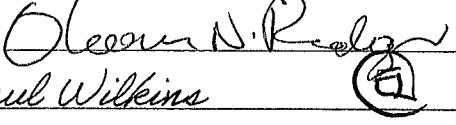


Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations 0	Date 3/12/2025																																																																																																																																																																								
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Person in Charge (Signature)  Date: 3/12/2025

Inspector (Signature)  Follow-up: YES NO (Check one) Follow-up Date: _____

Food Establishment Inspection Report

Page 2 of 3

Establishment: Congerville Elementary School

Establishment #: 25 039

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

ppm. 50/100

Heat: N/A

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category I, High Risk establishment. Food is prepared at Eureka Middle School, Eureka, then transported in insulated containers & served out of kitchen at Goodfield Elementary School, Goodfield.

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual

working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required

within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.

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

Kari Hitchins
21750407 - NRFSP
Exp. 6/2026

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, food allergens

Illinois Requirements: Use of **non-latex** gloves for food handling and preparation 410 ILCS 180/10.
 Appropriate **default beverage** for children's meal 410 ILCS 620/21.5

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection.
	Observed temperature log sheets in use for monitoring of ambient (air) temperatures of refrigeration and freezer units

Food Establishment Inspection Report

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Establishment: Congerville Elementary School Establishment #: 25 039