

# 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	3/19/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	11:05 AM
Establishment Jefferson Park School	Phone (309) 527-4405	Email			
Address 250 W. Third Street		City/State El Paso, IL	ZIP Code 61738		
License/Permit # 25 005		Permit Holder El Paso-Gridley District #11	Purpose of Inspection Routine	Risk Category I	

## 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			
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.				COS: corrected on-site during inspection			
Public health interventions are control measures to prevent foodborne illness or injury.				R: repeat violation			

#	Compliance Status	COS	R	#	Compliance Status	COS	R		
<b>Supervision</b>				<b>Protection from Contamination</b>					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	IN	Food is separated and protected.			
2	IN	Certified Food Protection Manager (CFPM).		16	IN	Food-contact surfaces; cleaned and sanitized.			
<b>Employee Health</b>				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		<b>Time/Temperature Control for Safety</b>					
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.			
<b>Good Hygienic Practices</b>				20	N/O	Proper cooling time and temperature.			
6	IN	Proper eating, tasting, drinking, or tobacco product use.		21	IN	Proper hot holding temperatures.			
7	IN	No discharge from eyes, nose, and mouth.		22	IN	Proper cold holding temperatures.			
<b>Preventing Contamination by Hands</b>				23	IN	Proper date marking and disposition.			
8	IN	Hands clean and properly washed.		24	N/A	Time as a Public Health Control; procedures and records.			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		<b>Consumer Advisory</b>					
10	IN	Adequate handwashing sinks are properly supplied and accessible.		25	N/A	Consumer advisory is provided for raw/undercooked food.			
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>					
11	IN	Food obtained from an approved source.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.			
12	N/O	Food received at the proper temperature.		<b>Food/Color Additives and Toxic Substances</b>					
13	IN	Food in good condition, safe, and unadulterated.		27	N/A	Food additives: approved and properly used.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		28	IN	Toxic substances are properly identified, stored and used.			
<b>GOOD RETAIL PRACTICES</b>									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				<b>Conformance with Approved Procedures</b>					
Mark "X" in the box if the numbered item is not in compliance			Mark "X" in the appropriate box		COS: Corrected on-site during inspection		R: Repeat violation		
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils (continued)</b>					
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.			
<b>Food Temperature Control</b>				<b>Utensils, Equipment, and Vending</b>					
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.		<b>Physical Facilities</b>					
<b>Food Identification</b>				50		Hot and cold water available; adequate pressure.			
37		Food properly labeled; original container.		51		Plumbing installed; proper backflow devices.			
<b>Prevention of Food Contamination</b>				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	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored.	<input checked="" type="checkbox"/>	56		Adequate ventilation and lighting; designated areas used.			
42		Washing fruits, vegetables, and other plant food.		<b>Food Handler and Allergen Awareness</b>					
<b>Proper Use of Utensils</b>				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) Brittney Moeller Date: 3/19/2025

Inspector (Signature) Paul Wilkins Follow-up:  YES  NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Page 2 of 3

Establishment: Jefferson Park School

Establishment #: 25 005

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: <150

Heat: 185

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Broccoli/serving line	141	Turkey sandwich/serving line	41		
Penne pasta-meat sauce/serving line	155	Turkey/RIC	33		
Cinnamon apples/serving line	185	Sliced cheese/RIC	36		
Penne pasta-meat sauce/steam table	144	Shredded cheese/RIC	36		
		Milk/milk cooler	36		
		Milk/milk cooler	35		

## 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 food establishment

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#): Brittany Mocilan

Brittany Mocilan  
1dc67h-jk63lh- State Food Safety  
Exp. 4/2029

Lynn Johnson  
21944345 - NRFSP  
Exp. 4/2028

Jill Layden  
4284170 - Always Food Safe  
Exp. 11/2029

Margaret Meade  
20862799 - ServSafe  
Exp. 8/2026

HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

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.
41	3-304.13 (C) Observed in red sani-pail bucket concentration of quaternary ammonium sanitizing solution measured less than 150 ppm. Using test kit provided by establishment, quaternary ammonium sanitizing solution measured less than 150 ppm. Cloths in-use for wiping counters and other equipment surfaces shall be: (1) held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and (2) laundered daily as specified under ¶ 4-802.11(D). Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Quaternary ammonium sanitizing solution discarded

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Page 3 of 3

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