Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		
Number of Risk Factor/ Intervention Violations	0	Date 3/13/2025
Number of **Repeat** Risk Factor/ Intervention Violations	0	Time In 10:40 AM / Time Out 11:45 AM

Establishment St. Mary's Grade School	Phone (309) 367-2528	Email
Address 400 W. Chatham Street	City/State Metamora, IL	ZIP Code 61548
License/Permit # 25 026	Permit Holder St. Mary's Parish School	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   **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
		Supervision		
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		
2	IN	Certified Food Protection Manager (CFPM).		
		Employee Health		
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		
4	IN	Proper use of restriction and exclusion.		
5	IN	Procedures for responding to vomiting and diarrheal events.		
		Good Hygienic Practices		
6	IN	Proper eating, tasting, drinking, or tobacco product use.		
7	IN	No discharge from eyes, nose, and mouth.		
		Preventing Contamination by Hands		
8	IN	Hands clean and properly washed.		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		
10	IN	Adequate handwashing sinks are properly supplied and accessible.		
		Approved Source		
11	IN	Food obtained from an approved source.		
12	N/O	Food received at the proper temperature.		
13	IN	Food in good condition, safe, and unadulterated.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		

#	Compliance Status		COS	R
		Protection from Contamination		
15	IN	Food is separated and protected.		
16	IN	Food-contact surfaces; cleaned and sanitized.		
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.		
		Time/Temperature Control for Safety		
18	IN	Proper cooking time and temperatures.		
19	N/O	Proper reheating procedures for hot holding.		
20	N/O	Proper cooling time and temperature.		
21	IN	Proper hot holding temperatures.		
22	IN	Proper cold holding temperatures.		
23	IN	Proper date marking and disposition.		
24	N/A	Time as a Public Health Control; procedures and records.		
		Consumer Advisory		
25	N/A	Consumer advisory is provided for raw/undercooked food.		
		Highly Susceptible Populations		
26	IN	Pasteurized foods are used; prohibited foods are not offered.		
		Food/Color Additives and Toxic Substances		
27	N/A	Food additives: approved and properly used.		
28	IN	Toxic substances are 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 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
		Safe Food and Water		
30		Pasteurized eggs are used where required.		
31		Water and ice from an approved source.		
32		Variance obtained for specialized processing methods.		
		Food Temperature Control		
33		Proper cooling methods are used; adequate equipment for temperature control.		
34		Plant food properly cooked for hot holding.		
35		Approved thawing methods used.		
36		Thermometers are provided and accurate.		
		Food Identification		
37		Food properly labeled; original container.		
		Prevention of Food Contamination		
38		Insects, rodents, and animals not present.		
39		Contamination is prevented during food preparation, storage, and display.		
40		Personal cleanliness.		
41		Wiping cloths: properly used and stored.		
42		Washing fruits, vegetables, and other plant food.		
		Proper Use of Utensils		
43		In-use utensils: properly stored.		

#	X	Compliance Status	COS	R
		Proper Use of Utensils (continued)		
44		Utensils, equipment, and linens: properly stored, dried, and handled.		
45		Single use/single service articles are properly stored and used.		
46		Gloves used properly.		
		Utensils, Equipment, and Vending		
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
48		Warewashing facilities: installed, maintained, and used; test strips.		
49		Non-food contact surfaces are clean.		
		Physical Facilities		
50		Hot and cold water available; adequate pressure.		
51		Plumbing installed; proper backflow devices.		
52		Sewage and wastewater properly disposed.		
53		Toilet facilities: properly constructed, supplied, and cleaned.		
54		Garbage and refuse are properly disposed; facilities are maintained.		
55		Physical facilities installed, maintained, and cleaned.		
56		Adequate ventilation and lighting; designated areas used.		
		Food Handler and Allergen Awareness		
57		Food handler training 410 ILCS 625/ 3.06.		
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) _Sue Cupples_   Date: 3/13/2025

Inspector (Signature) _Paul Wilkins_   Follow-up: ☐ YES ☑ NO (Check one) Follow-up Date: _____

Establishment: St. Mary's Grade School   **Establishment #:** 25 026

Water Supply: ☑ Public ☐ Private   **Waste Water System:** ☑ Public ☐ Private

Sanitizer Type: Chlorine   **PPM:** 50/100   **Heat:** N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken sandwich/hot-holding	135	Milk/milk cooler	31		
French fries/hot-holding	135	Shredded cheese/RIC	41		
Chicken/oven	200	Sliced cheese/RIC	41		
		Hot dogs/RIC	37		

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

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.

Observed temperature log sheets for monitoring refrigeration & freezer unit temperatures and TCS food cooking temperatures

CFPM Verification (name, expiration date, ID#): Suanna Cupples

Suanna Cupples 21750408 - NRFSP Exp. 6/2026	Kimberly Vazquez 1388049 - Always Food Safe Exp. 5/2027		

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.

Establishment: St. Mary's Grade School   **Establishment #:** 25 026

	OBSERVATIONS AND CORRECTIVE ACTIONS
Item Number	**Violations cited in this report must be corrected within the time frames below.**
	2-103.11 (O) Employees are properly trained in food safety, including food allergy awareness, as it relates to their
	assigned duties. Food allergy awareness includes describing foods identified as major food allergens and the symptoms
	that a major food allergen could cause in a sensitive a sensitive individual who has an allergic reaction.
	3-602.12 (C) The permit holder shall notify consumers by written notification of the presence of major
	food allergens as an ingredient in unpackaged food items that are served or sold to the consumer.