

Food Establishment Inspection Report

Page 1 of 3

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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 9/17/2025 |
| | | | Number of Repeat Risk Factor/ Intervention Violations 0 | Time In 11:10 AM |
| Establishment Congerville Elementary School | | | Phone (309) 448-2347 | Time Out 12:15 PM |
| Address 310 E. Kauffman Street | | City/State Congerville, IL | | ZIP Code 61729 |
| License/Permit # 25 039 | | Permit Holder CUSD #140 | | 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 | Food is 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. | | 18 | IN | Time/Temperature Control for Safety | | | |
| 4 | IN | Proper use of restriction and exclusion. | | 19 | N/O | Proper cooking time and temperatures. | | | |
| 5 | IN | Procedures for responding to vomiting and diarrheal events. | | 20 | N/O | Proper reheating procedures for hot holding. | | | |
| Good Hygienic Practices | | | | 21 | IN | Proper cooling time and temperature. | | | |
| 6 | IN | Proper eating, tasting, drinking, or tobacco product use. | | 22 | IN | Proper hot holding temperatures. | | | |
| 7 | IN | No discharge from eyes, nose, and mouth. | | 23 | IN | Proper cold holding temperatures. | | | |
| Preventing Contamination by Hands | | | | 24 | N/A | Proper date marking and disposition. | | | |
| 8 | IN | Hands clean and properly washed. | | Consumer Advisory | | | | | |
| 9 | IN | No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed. | | 25 | N/A | Time as a Public Health Control; procedures and records. | | | |
| 10 | IN | Adequate handwashing sinks are properly supplied and accessible. | | Highly Susceptible Populations | | | | | |
| Approved Source | | | | 26 | N/A | Consumer advisory is provided for raw/undercooked food. | | | |
| 11 | IN | Food obtained from an approved source. | | Food/Color Additives and Toxic Substances | | | | | |
| 12 | IN | Food received at the proper temperature. | | 27 | N/A | Food additives: approved and properly used. | | | |
| 13 | IN | Food in good condition, safe, and unadulterated. | | 28 | IN | Toxic substances are properly identified, stored and used. | | | |
| 14 | N/A | Required records available: molluscan shellfish identification, and parasite destruction. | | 29 | N/A | Conformance with Approved Procedures | | | |
| 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 | | 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 | X | 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. | | 57 | | Food Handler and Allergen Awareness | | | |
| Proper Use of Utensils | | | | 58 | | Food handler training 410 ILCS 625/3.06. | | | |
| 43 | | In-use utensils: properly stored. | | 59 | | Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only). | | | |
| | | | | | | Allergen awareness notice 410 ILCS 625/3.08 (rest. only). | | | |

Person in Charge (Signature) *Daleen D. Relyea* Date: 9/17/2025

Inspector (Signature) *Paul Wilkins* 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

TEMPERATURE OBSERVATIONS

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. Food is prepared at Eureka Middle School, Eureka, then transported in insulated containers & served out of kitchen at Congerville Elementary School, Congerville.

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection.

Food handler certification is required for all food employees without CFPN certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 90 days of employment for all food employees.

Required within 30 days from the hire date of new employees and valid for three years.

| CPTV Verification (Name, expiration date, ID#): | | | |
|--------------------------------------------------------------------------|------------------------------------------------------|-----------------------------------------------------|----------------------------------------------------|
| Olean Nicola Thompson-Rediger L2SC-3-029905 - ServSafe Exp. 3/2028 | Sonya Shipley 21223845 - ServSafe Exp. 10/2026 | Lynda Hinrichsen 22201527 - NRFSP Exp. 7/2030 | Robin Nelson 23099341 - ServSafe Exp. 1/2028 |

HACCP Topic: TCS food date marking/temperature 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. |
|-------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 37 | <p>3-602.12 (C) Observed written notification of the presence of major food allergens as an ingredient in unpackaged foods not available to consumers. The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in all unpackaged food items that are served or sold to consumers. Acceptable notification options include physical or electronic brochures, menu notifications, label statements, table tents, placards, decals or stickers on cases, or other effective means. An umbrella statement regarding allergens being present in the establishment does not satisfy this requirement, as each major food allergen must be identified for each menu item.</p> |

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Page 3 of 3

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