

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 10/16/2025
			Number of Repeat Risk Factor/ Intervention Violations 0	Time In 10:40 AM
Establishment Black Partridge Public Day School			Email	Time Out 11:40 AM
Address 110 Fandel Road		City/State Germantown Hills, IL	ZIP Code 61548	
License/Permit # 25 049		Permit Holder WCSEA	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.		
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
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.		
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 CFPN 410 ILCS 625/3.07 (rest. only).		
59	Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature) Jesse Ropalek Date: 10/16/2025

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

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Establishment: Black Partridge Public Day School

Establishment #: 25 049

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 188

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

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

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 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#): Leslie Grabenstetter

Leslie Grabenstetter 26106144 - ServSafe Exp. 8/2029	Hannah McVey 20997282 - ServSafe Exp. 9/2026		
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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 / CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection.

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