

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	10/7/2025
	Number of Repeat Risk Factor/ Intervention Violations	0	Time In	11:05 AM

Establishment Germantown Hills School	Phone (309) 383-2121	Email
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Address 103 Warrior Way	City/State Germantown Hills, IL	ZIP Code 61548
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License/Permit # 25 025	Permit Holder Germantown Hills School District #69	Purpose of Inspection Routine	Risk Category I
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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											
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											
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.					
4	IN	Proper use of restriction and exclusion.		Time/Temperature Control for Safety							
5	IN	Procedures for responding to vomiting and diarrheal events.		18	IN	Proper cooking time and temperatures.					
Good Hygienic Practices				19	N/O	Proper reheating procedures for hot holding.					
6	IN	Proper eating, tasting, drinking, or tobacco product use.		20	IN	Proper cooling time and temperature.					
7	IN	No discharge from eyes, nose, and mouth.		21	IN	Proper hot holding temperatures.					
Preventing Contamination by Hands				22	IN	Proper cold holding temperatures.					
8	IN	Hands clean and properly washed.		23	IN	Proper date marking and disposition.					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		24	N/A	Time as a Public Health Control; procedures and records.					
10	IN	Adequate handwashing sinks are properly supplied and accessible.		Consumer Advisory							
Approved Source								25	N/A	Consumer advisory is provided for raw/undercooked food.	
11	IN	Food obtained from an approved source.		Highly Susceptible Populations							
12	N/O	Food received at the proper temperature.		26	IN	Pasteurized foods are used; prohibited foods are not offered.					
13	IN	Food in good condition, safe, and unadulterated.		Food/Color Additives and Toxic Substances							
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		27	N/A	Food additives: approved and properly used.					
GOOD RETAIL PRACTICES				28	IN	Toxic substances are properly identified, stored and used.					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A	Conformance with Approved Procedures					
Mark "X" in the box if the numbered item				Mark "X" in the appropriate box				COS: Corrected on-site during inspection		R: Repeat violation	
Is not in compliance											

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water									
30		Pasteurized eggs are used where required.			44		Proper Use of Utensils (continued)		
31		Water and ice from an approved source.			45		Utensils, equipment, and linens: properly stored, dried, and handled.		
32		Variance obtained for specialized processing methods.			46		Single use/single service articles are properly stored and used.		
Food Temperature Control									
33		Proper cooling methods are used; adequate equipment for temperature control.			47		Gloves used properly.		
34		Plant food properly cooked for hot holding.			48		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
35		Approved thawing methods used.			49		Warewashing facilities: installed, maintained, and used; test strips.		
36		Thermometers are provided and accurate.			50		Non-food contact surfaces are clean.		
Food Identification									
37		Food properly labeled; original container.			51		Hot and cold water available; adequate pressure.		
Prevention of Food Contamination									
38		Insects, rodents, and animals not present.			52		Plumbing installed; proper backflow devices.		
39		Contamination is prevented during food preparation, storage, and display.			53		Sewage and wastewater properly disposed.		
40		Personal cleanliness.			54		Toilet facilities: properly constructed, supplied, and cleaned.		
41		Wiping cloths: properly used and stored.			55		Garbage and refuse are properly disposed; facilities are maintained.		
42		Washing fruits, vegetables, and other plant food.			56		Physical facilities installed, maintained, and cleaned.		
Proper Use of Utensils									
43		In-use utensils: properly stored.			57		Adequate ventilation and lighting; designated areas used.		
Food Handler and Allergen Awareness									
58		Food handler training 410 ILCS 625/3.06.			59		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) Fay Bachman Date: 10/7/2025
 Inspector (Signature) Paul Wilkins  Follow-up: YES NO (Check one) Follow-up Date: _____

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Establishment: Germantown Hills School

Establishment #: 25 025

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 400

Heat: 180/194

ITEM/LOCATION		TEMPERATURE OBSERVATIONS		ITEM/LOCATION	
ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
Chicken tenders/hot-holding commons	135	Cut lettuce/salad bar	41	Sliced cheese/RIC	40
Chicken tenders/serving commons	135	Cut watermelon-cooling/salad bar	45	Milk/WIC	37
Broccoli w/ cheese/steam table commons	184	Shredded cheese/salad bar	41	Cut lettuce/WIC	40
Taco meat/crock pot commons	154	Black beans-cooling/salad bar	45		
Broccoli w/ cheese/steam table kitchen	186	Corn-cooling/salad bar	42		
Chicken tenders/steam table kitchen	144	Milk/milk cooler commons	39		
		Milk/milk cooler kitchen	35		
		Diced chicken/RIC	39		

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 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#): Fay Bachman

Jennifer Nash
22041215 - ServSafe
Exp. 4/2027

Fay Bachman
20362423 - ServSafe
Exp. 3/2026

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.
	No violations observed at time of inspection.

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