

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	10/22/2025					
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	10:35 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												
IN: in compliance OUT: not in compliance N/O: not observed N/A: not applicable												
Mark "X" in the appropriate box for COS and/or R												
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												
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												
6	IN	Proper eating, tasting, drinking, or tobacco product use.			19	N/O	Proper reheating procedures for hot holding.					
7	IN	No discharge from eyes, nose, and mouth.			20	N/O	Proper cooling time and temperature.					
Preventing Contamination by Hands												
8	IN	Hands clean and properly washed.			21	IN	Proper hot holding temperatures.					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			22	IN	Proper cold holding temperatures.					
10	IN	Adequate handwashing sinks are properly supplied and accessible.			23	IN	Proper date marking and disposition.					
Approved Source												
11	IN	Food obtained from an approved source.			24	N/A	Time as a Public Health Control; procedures and records.					
12	N/O	Food received at the proper temperature.			Consumer Advisory							
13	IN	Food in good condition, safe, and unadulterated.			25	N/A	Consumer advisory is provided for raw/undercooked food.					
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			Highly Susceptible Populations							
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												
37	X	Food properly labeled; original container.			50		Hot and cold water available; adequate pressure.					
Prevention of Food Contamination												
38		Insects, rodents, and animals not present.			51		Plumbing installed; proper backflow devices.					
39		Contamination is prevented during food preparation, storage, and display.			52		Sewage and wastewater properly disposed.					
40		Personal cleanliness.			53		Toilet facilities: properly constructed, supplied, and cleaned.					
41		Wiping cloths: properly used and stored.			54		Garbage and refuse are properly disposed; facilities are maintained.					
42		Washing fruits, vegetables, and other plant food.			55		Physical facilities installed, maintained, and cleaned.					
Proper Use of Utensils												
43		In-use utensils: properly stored.			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: 10/22/2025

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

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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: 180

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Hash browns/steam table	150	Milk/milk cooler	33
Sausage gravy/steam table	162	Sliced cheese/RIC	39
Sausage/steam table	139	Shredded cheese/RIC	39
Hash browns/oven	200	Naked juice/RIC	40

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#): Suanna Cupples

Suanna Cupples
21750408 - NRFSP
Exp. 6/2026

Kimberly Vazquez
1388049 - Always Food Safe
Exp. 5/2027

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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