

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 11/5/2025
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 10:45 AM
				Time Out 12:10 PM
Establishment Centennial School		Phone (309) 527-4289		Email
Address 135 W. Fifth Street		City/State El Paso, IL		ZIP Code 61738
License/Permit # 25 004		Permit Holder El Paso-Gridley District #11		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	#	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.			Time/Temperature Control for Safety			
4	IN	Proper use of restriction and exclusion.			18	IN	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrheal events.			19	N/O	Proper reheating procedures for hot holding.	
Good Hygienic Practices					20	IN	Proper cooling time and temperature.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.			21	IN	Proper hot holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.			22	IN	Proper cold holding temperatures.	
Preventing Contamination by Hands					23	IN	Proper date marking and disposition.	
8	IN	Hands clean and properly washed.			24	N/A	Time as a Public Health Control; procedures and records.	
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			Consumer Advisory			
10	IN	Adequate handwashing sinks are properly supplied and accessible.			25	N/A	Consumer advisory is provided for raw/undercooked food.	
Approved Source					Highly Susceptible Populations			
11	IN	Food obtained from an approved source.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
12	N/O	Food received at the proper temperature.			Food/Color Additives and Toxic Substances			
13	IN	Food in good condition, safe, and unadulterated.			27	N/A	Food additives: approved and properly used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			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	#	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		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.			Food Handler and Allergen Awareness										
Proper Use of Utensils					57		Food handler training 410 ILCS 625/ 3.06.								
43		In-use utensils: properly stored.			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) *Jill S. Hayden* Date: 11/5/2025

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

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Establishment #: 25 004

Waste Water System: ☒ Public ☐ Private

Heat: 188

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Green beans/steam table	140	Chicken patty/oven	185	Chicken wrap/RIC	41
Chicken sandwich/steam table	176	Hamburger/serving line	135	Deli sub sandwich/RIC	41
Bosco stick/serving line	145	Milk/milk cooler	33	Sliced cheese/RIC	39
Baked beans/crock pot	143	Milk/milk cooler	37	Vanilla yogurt/RIC	38
Nacho cheese/steam well	161	Cole slaw/salad bar	41		
Taco meat/steam well	181	Sliced peppers-cooling/salad bar	44		
McRib/serving line	172	Black beans-cooling/salad bar	46		
Pizza/serving line	185	Chef salad/RIC	41		

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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