

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						
Establishment Centennial School			Phone (309) 527-4289		Time Out 12:10 PM						
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						
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			Time/Temperature Control for Safety					
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	Proper cooking time and temperatures.				
4	IN	Proper use of restriction and exclusion.			19	N/O	Proper reheating procedures for hot holding.				
5	IN	Procedures for responding to vomiting and diarrheal events.			20	IN	Proper cooling time and temperature.				
Good Hygienic Practices						21	IN	Proper hot holding temperatures.			
6	IN	Proper eating, tasting, drinking, or tobacco product use.			22	IN	Proper cold holding temperatures.				
7	IN	No discharge from eyes, nose, and mouth.			23	IN	Proper date marking and disposition.				
Preventing Contamination by Hands						24	N/A	Time as a Public Health Control; procedures and records.			
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	Consumer advisory is provided for raw/undercooked food.				
10	IN	Adequate handwashing sinks are properly supplied and accessible.			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.			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				
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		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)				Utensils, Equipment, and Vending			
30		Safe Food and Water		44		Proper Use of Utensils (continued)		47		Utensils, Equipment, and Vending	
31		Pasteurized eggs are used where required.		45		Utensils, equipment, and linens: properly stored, dried, and handled.		48		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.	
32		Water and ice from an approved source.		46		Single use/single service articles are properly stored and used.		49		Warewashing facilities: installed, maintained, and used; test strips.	
Food Temperature Control						Gloves used properly.				Non-food contact surfaces are clean.	
33		Varlance obtained for specialized processing methods.									
34		Proper cooling methods are used; adequate equipment for temperature control.									
35		Plant food properly cooked for hot holding.									
36		Approved thawing methods used.									
37		Thermometers are provided and accurate.									
Food Identification											
38		Food properly labeled; original container.									
Prevention of Food Contamination											
39		Insects, rodents, and animals not present.									
40		Contamination is prevented during food preparation, storage, and display.									
41		Personal cleanliness.									
42		Wiping cloths: properly used and stored.									
43		Washing fruits, vegetables, and other plant food.									
Proper Use of Utensils											
44		In-use utensils: properly stored.									
Food Handler and Allergen Awareness											
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Food Handler and Allergen Awareness											
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Person in Charge (Signature)

Jill J. Taylor

Date:

11/5/2025

Inspector (Signature)

Paul Wilkins

EL

Follow-up: YES NO (Check one) Follow-up Date:

Food Establishment Inspection Report

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Establishment: Centennial School

Establishment #: 25 004

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

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		

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#): Jill Layden

Jill Layden 4284170 - Always Food Safe Exp. 11/2029	Margaret Meade 20862799 - ServSafe Exp. 8/2026	Brittany Mocilan 1dc67h-jk63lh-State Food Safety Exp. 4/2029	Lynn Johnson 21944345 - NRFSP Exp. 4/2028
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HACCP Topic: TCS food date marking & temperature requirements, no bare hand contact with ready-to-eat food, sanitizing concentrations

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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Establishment #: 25 004