

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 Number of Repeat Risk Factor/ Intervention Violations	0	Date Time In	1/14/2026 10:40 AM	
Establishment Germantown Hills School			Phone (309) 383-2121	Email	0	Time Out	12:00 PM
Address 103 Warrior Way		City/State Germantown Hills, IL		ZIP Code 61548			
License/Permit # 26 054		Permit Holder Germantown Hills School District #69		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

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.		18	IN	Time/Temperature Control for Safety	
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	IN	Proper reheating procedures for hot holding.	
Good Hygienic Practices				21	IN	Proper cooling time and temperature.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper hot holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper cold holding temperatures.	
Preventing Contamination by Hands				24	N/A	Proper date marking and disposition.	
8	IN	Hands clean and properly washed.		25	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.		26	IN	Consumer advisory is provided for raw/undercooked food.	
Approved Source				Highly Susceptible Populations			
11	IN	Food obtained from an approved source.		27	N/A	Pasteurized foods are used; prohibited foods are not offered.	
12	N/O	Food received at the proper temperature.		28	IN	Food/Color Additives and Toxic Substances	
13	IN	Food in good condition, safe, and unadulterated.		29	N/A	Food additives: approved and properly used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		30	IN	Toxic substances are properly identified, stored and used.	

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	X	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)

Sydney Nash

Date:

1/14/2026

Inspector (Signature)

Paul Wilkins

EW

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

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Establishment: Germantown Hills School

Establishment #: 26 054

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 400

Heat: 185/183

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza/serving line commons	136	Cut lettuce-cooling/salad bar	50	Cheese sticks/salad bar	40
Diced chicken/crock pot commons	163	Cottage cheese/salad bar	39	Milk/milk cooler kitchen	36
Pizza/hot holding commons	137	Shredded cheese/salad bar	41	Cut lettuce/RIC	39
Pizza/hot holding kitchen	157	Black beans/salad bar	39	Sliced cheese/RIC	39
		Corn-cooling/salad bar	50	Cottage cheese/WIC	39
		Cut honeydew/salad bar	38	Cut lettuce/WIC	39
		Milk/cold holding salad bar	38		
		Milk/milk cooler commons	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

WCHD provides free food safety in-services to establishments & their staff

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#): Jennifer Nash

Jennifer Nash 22041215 - ServSafe Exp. 4/2027	Fay Bachman 20362423 - ServSafe Exp. 3/2026		
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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	Violations cited in this report must be corrected within the time frames below.
39	3-306.11 (P) Observed along salad bar open container of tortilla strips not protected from contamination. Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. Tortilla strips covered with clear plastic wrap by person-in-charge during inspection.

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