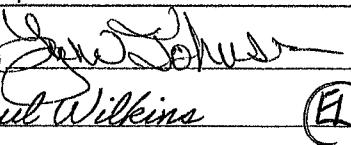


Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations 0	Date 12/3/2025																																																																																																																																																																																																						
			Number of Repeat Risk Factor/ Intervention Violations 0	Time In 10:40 AM																																																																																																																																																																																																						
Establishment Jefferson Park School			Phone (309) 527-4405	Email																																																																																																																																																																																																						
Address 250 W. Third Street			City/State El Paso, IL	ZIP Code 61738																																																																																																																																																																																																						
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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)



Date:

12/3/2025

Inspector (Signature)



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

Food Establishment Inspection Report

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Establishment: Jefferson Park School

Establishment #: 25 005

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 185

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken patty/oven	169	Milk/milk cooler	32		
Corn/oven	189	Milk/milk cooler	38		
		Turkey sandwich-cooling/RIC	49		
		Sliced cheese/RIC	40		
		Sliced turkey/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#): Lynn Johnson

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

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.
45	4-904.11 (C) Observed in cafeteria single-use white plastic forks and spoons stored in open brown plastic cutlery bin with handles of forks and spoons in contact with food-contact surfaces of forks and spoons. Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided. Forks and spoons removed and placed back into bin with handles of forks and spoons in same direction by employee during inspection.

Food Establishment Inspection Report

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Establishment: Jefferson Park School

Establishment #: 25 005