

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	0	Date	02/22/2022
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Centennial School cafeteria	22 068	El Paso-Gridley District #11		I	
Street Address		Purpose of Inspection			
135 W. Fifth Street		Routine Inspection			
City/State	ZIP Code				
El Paso, IL	61738				

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 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							
1	In			Person in charge present, demonstrates knowledge, and performs duties			
2	In			Certified Food Protection Manager (CFPM)			
Employee Health							
3	In			Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In			Proper use of restriction and exclusion			
5	In			Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices							
6	In			Proper eating, tasting, drinking, or tobacco use			
7	In			No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands							
8	In			Hands clean and properly washed			
9	In			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	In			Adequate handwashing sinks properly supplied and accessible			
Approved Source							
11	In			Food obtained from approved source			
12	N/O			Food received at proper temperature			
13	In			Food in good condition, safe, and unadulterated			
14	N/A			Required records available: shellstock tags, parasite destruction			
Protection from Contamination							
15	In			Food separated and protected			
16	In			Food-contact surfaces; cleaned and sanitized			
17	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety							
18	In			Proper cooking time and temperatures			
19	N/O			Proper reheating procedures for hot holding			
20	In			Proper cooling time and temperature			
21	In			Proper hot holding temperatures			
22	In			Proper cold holding temperatures			
23	In			Proper date marking and disposition			
24	N/A			Time as a Public Health Control; procedures & records			
Consumer Advisory							
25	N/A			Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations							
26	N/A			Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances							
27	N/A			Food additives: approved and properly used			
28	In			Toxic substances 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 box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water							
30				Pasteurized eggs used where required			
31				Water and ice from approved source			
32				Variance obtained for specialized processing methods			
Food Temperature Control							
33				Proper cooling methods used; adequate equipment for temperature control			
34				Plant food properly cooked for hot holding			
35				Approved thawing methods used			
36				Thermometers provided & accurate			
Food Identification							
37				Food properly labeled; original container			
Prevention of Food Contamination							
38				Insects, rodents, and animals not present			
39				Contamination prevented during food preparation, storage and display			
40				Personal cleanliness			
41				Wiping cloths: properly used and stored			
42				Washing fruits and vegetables			
Proper Use of Utensils							
43				In-use utensils: properly stored			
44				Utensils, equipment & linens: properly stored, dried, & handled			
45				Single-use/single-service articles: properly stored and used			
46				Gloves used properly			
Utensils, Equipment and Vending							
47				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48				Warewashing facilities: installed, maintained, & used; test strips			
49				Non-food contact surfaces clean			
Physical Facilities							
50				Hot and cold water available; adequate pressure			
51				Plumbing installed; proper backflow devices			
52				Sewage and waste water properly disposed			
53				Toilet facilities: properly constructed, supplied, & cleaned			
54				Garbage & refuse properly disposed; facilities maintained			
55				Physical facilities installed, maintained, and clean			
56				Adequate ventilation and lighting; designated areas used			
Employee Training							
57				All food employees have food handler training			
58				Allergen training as required			

Food Establishment Inspection Report

Establishment: Centennial School cafeteria

Establishment #: 22 068

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 180

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese/steam unit	146	Black beans/salad bar	40		
Taco meat/steam unit	143	Sliced pears-cooling/salad bar	54		
Broccoli/steam table	161	Milk/milk cooler (Centennial)	38		
Mini corn dogs/oven	181	Milk/milk cooler (HS)	37		
Taco meat/steam table	167	Shredded cheese/RIC	40		
Mini corn dogs/steam table	149	Deli wrap/RIC	41		
Chicken patty/oven	165	Nacho cheese/RIC	36		
Chicken patty/oven	173	Sliced cheese/RIC	40		
Hamburger/oven	183				

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.

CFPM Verification (name, expiration date, ID#): Jill Layden

Jill Layden 15199601 - ServSafe Exp. 6/2022	Margaret Meade 20862799 - ServSafe Exp. 8/2026	Erika Ryan 17174968 - ServSafe Exp. 11/2023	Heather Bean 21394993 - NRFSP Exp. 10/2022
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HACCP Topic: TCS food temperature requirements, proper sanitization requirements, no bare hand contact with ready-to-eat food

Jill S Layden _____ Feb 22, 2022
 Person In Charge (Signature) Date

Paul Wilton Way EW _____ Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

Food Establishment Inspection Report

Establishment: Centennial School cafeteria

Establishment #: 22 068

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	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
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class offered @ WCHD: Fall 2022
	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.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Observed temperature log sheets on WIC, WIF, RIC & RIF doors in kitchen for monitoring temperatures of WIC, WIF, RICs & RIFs
	Make sure exterior WIF is kept locked at all times except when in use for food safety
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees following current guidance from school administration at time of inspection

Jill Layde
 Person In Charge (Signature)

Feb 22, 2022
 Date

Paul Wilkins WCHD
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____