

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 1 | Date 03/17/2022 |
| Establishment Jefferson Park School cafeteria | | License/Permit # 22 067 | No. of Repeat Risk Factor/Intervention Violations 0 |
| Street Address 250 W. 3rd Street | | Permit Holder El Paso-Gridley District #11 | Time In 10:50 AM |
| City/State El Paso, IL | | ZIP Code 61738 | Time Out 12:15 PM |
| | | Purpose of Inspection Routine Inspection | 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
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 |
|---|-----|-----|---|
| 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 | In | | |
| Food received at proper temperature | | | |
| 13 | Out | | X |
| Food in good condition, safe, and unadulterated | | | |
| 14 | N/A | | |
| Required records available: shellstock tags, parasite destruction | | | |

| Compliance Status | | COS | R |
|--|-----|-----|---|
| 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 | N/O | | |
| 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 |
|---|---|-----|---|
| 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 | X | | |
| 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 | | | |

| Compliance Status | | COS | R |
|--|---|-----|---|
| Proper Use of Utensils | | | |
| 43 | | | |
| In-use utensils: properly stored | | | |
| 44 | X | | |
| 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 | X | | |
| 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: Jefferson Park School cafeteria

Establishment #: 22 067

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 400

Heat: 184

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|----------------------|------|---------------------------|------|---------------|------|
| Cheeseburger/serving | 135 | Frozen pretzels/delivery | 28 | | |
| Tater tots/serving | 137 | Sliced cheese/RIC | 39 | | |
| Tater tots/oven | 182 | Shredded cheese/RIC | 31 | | |
| Hamburger/oven | 175 | Cut lettuce/RIC | 39 | | |
| Hamburger/oven | 195 | Milk/milk cooler #1 | 34 | | |
| | | Milk/milk cooler #2 | 37 | | |
| | | Deli sandwich-cooling/RIC | 49 | | |
| | | | | | |
| | | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|---|
| 13 | 3-202.15 (Pf) Observed in storage room one (1) dented can of Heinz pickle spears on slotted shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from shelf for return or discard during inspection. |
| 37 | 3-302.12 (C) Observed in cafeteria clear plastic squeeze containers of liquid red food substance without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Red food substance was ketchup according to food employee. Please correct this violation within 90 days or at least by next routine inspection. |
| 44 | 4-903.11 (C) Observed in warewashing room clean towels stored in blue plastic bin that is cracked, damaged, and not maintained in good repair. Laundered linens shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection. |
| 49 | 4-602.13 (C) Observed in warewashing room two (2) Lasko pedestal fans with front and rear grill covers soiled with accumulated debris and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection. |

CFPM Verification (name, expiration date, ID#): Kayle Martinez

| | | | |
|---|---|--|---|
| Kayle Martinez 21557942 - NRFSP Exp. 3/2024 | Jill Layden 15199601 - ServSafe Exp. 6/2022 | Margaret Meade 20862799 - ServSafe Exp. 8/2026 | Erika Ryan 17174968 - ServSafe Exp. 11/2023 |
|---|---|--|---|

HACCP Topic: TCS food temperature requirements, serving line/food protection requirements, employee health policy requirements

Mar 17, 2022

Person in Charge (Signature) Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment #: 22 067

| OBSERVATIONS AND CORRECTIVE ACTIONS | |
|-------------------------------------|--|
| Item Number | 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 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 & exam at 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 after employment & 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 for monitoring temperatures of RICs & RIFs and temperature log sheet for monitoring dishwasher wash/sanitizing rinse temperatures. |
| | 3-501.19 - Time as a Public Health Control: take & log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request. |
| | Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc. |
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Kayla Mad
 Person in Charge (Signature)

Mar 17, 2022
 Date

Paul Wilcox
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____