Food Establishment Inspection Report

Local Health Department Name and Address
Woodford County Health Department
1831 S. Main Street, Eureka, IL 61530

Establishment
Jefferson Park School cafeteria

License/Permit # 19 167

No. of Risk Factor/Intervention Violations 0

Date 03/13/2019

No. of Repeat Risk Factor/Intervention Violations 0

Time In 10:50 AM

Permit Holder El Paso-Greely District #11

Time Out 12:20 PM

Purpose of Inspection Routine Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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 employees; knowledge, responsibilities and reporting
4 In Proper use of restriction and exclusion
5 In Procedures for responding to vomiting and diarrheal events

Good Hygiene 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: shellfish 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 cooking time and temperature
21 In Proper hot holding temperatures
22 In Proper cold holding temperatures
23 In Proper date marking and disposal
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 In 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/NACCP

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status COS R

Safe Food and Water
20 In Pasteurized eggs used where required
21 In Water and ice from approved source
22 In Variance obtained for specialized processing methods

Food Temperature Control
33 Proper cooling methods used; adequate equipment for temperature control
34 In 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 In Insects, rodents, and animals not present
39 In Contamination prevented during food preparation, storage and display
40 In Personal cleanliness
41 In Wearing clothes: properly used and stored
42 In Washing fruits and vegetables

Proper Use of Utensils
43 In In-use utensils: properly stored
44 In Utensils, equipment & linens: properly stored, dried, & handled
45 In Single-use/single-service articles: properly stored and used
46 In Gloves used properly

Utensils, Equipment and Vending
47 In Food and non-food contact surfaces clean, properly designed, constructed, and used
48 In Warewashing facilities: installed, maintained, & used; test strips
49 In Non-food contact surfaces clean

Physical Facilities
50 In Hot and cold water available; adequate pressure
51 In Plumbing installed; proper backflow device
52 In Sewage and waste water properly disposed
53 In Toilet facilities: properly constructed, supplied, & cleaned
54 In Garbage & refuse properly disposed; facilities maintained
55 In Physical facilities installed, maintained, and clean
56 In Adequate ventilation and lighting; designated areas used

Employee Training
57 In All food employees have food handler training
58 In Allergen training as required
### TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini corn dogs/serving line</td>
<td>144</td>
</tr>
<tr>
<td>Chicken patty sandwich/serving</td>
<td>138</td>
</tr>
<tr>
<td>Corn dogs/oven</td>
<td>199</td>
</tr>
<tr>
<td>Chicken patty/oven</td>
<td>210</td>
</tr>
<tr>
<td>Cut lettuce/serving line</td>
<td>40</td>
</tr>
<tr>
<td>Taco meat/RIC</td>
<td>37</td>
</tr>
<tr>
<td>Corn/RIC</td>
<td>35</td>
</tr>
<tr>
<td>Shredded cheese/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Turkey &amp; cheese sub/serving line</td>
<td>41</td>
</tr>
<tr>
<td>Baked beans/RIC</td>
<td>38</td>
</tr>
<tr>
<td>Turkey/RIC</td>
<td>38</td>
</tr>
<tr>
<td>Sliced cheese/RIC</td>
<td>40</td>
</tr>
</tbody>
</table>

### OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>37</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-302.12 (C)</td>
<td>Observed on wall-mounted metal shelf above food prep counter clear plastic container with dry powder food substance without name identifying contents on container. Food substance was cinnamon &amp; sugar, according to female food employee and labeled by female food employee during inspection.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#): Margaret Meade
Margaret Meade 01677401 - IL FSSMC 01677401 - IL FSSMC Exp. 6/2020
Jill Layden 15199601 - ServSafe 15199601 - ServSafe Exp. 6/2022

HACCP Topic: TCS food hot-holding temperature requirements

Mar 13, 2019

Follow-up: ☒ Yes  ☐ No (Check one)  Follow-up Date: 

Inspector (Signature)
<table>
<thead>
<tr>
<th>Item Number</th>
<th>Observations and Corrective Actions</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Violations cited in this report must be corrected within the time frames below.</td>
</tr>
<tr>
<td></td>
<td>Please correct any core (C) violations noted above ASAP but at least by next routine inspection.</td>
</tr>
<tr>
<td></td>
<td>Please go to our website to view/print the WCHD Connection quarterly newsletter.</td>
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<tr>
<td></td>
<td>Facility is still classified as a Category I food establishment.</td>
</tr>
<tr>
<td></td>
<td>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 permit must be applied for &amp; approved by WCHD.</td>
</tr>
<tr>
<td></td>
<td>WCHD provides free food safety in-services to establishments &amp; their staff.</td>
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<tr>
<td></td>
<td>Next certified food protection manager 8-hour class &amp; exam at WCHD: Fall 2019.</td>
</tr>
<tr>
<td></td>
<td>Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. &quot;Food employee&quot; means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees and valid for three (3) years from date of issuance.</td>
</tr>
<tr>
<td></td>
<td>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 &amp; exits.</td>
</tr>
<tr>
<td></td>
<td>No vaping or e-cigarette use in food &amp; drink prep area, dishwashing area, and storage area; no smoking within building structure.</td>
</tr>
<tr>
<td></td>
<td>Observed temperature log sheets on RIC &amp; RIF doors in kitchen for monitoring temperatures of RICs &amp; RIFs and temperature log sheet for monitoring dishwasher temperatures.</td>
</tr>
</tbody>
</table>

**Mar 13, 2019**

Person in Charge (Signature): Margaret A. Meade

Date: __________

Follow-up: ☐ Yes ☑ No (Check one)

Follow-up Date: __________

Inspector (Signature): Paul Williams