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
No. of Repeat Risk Factor/Intervention Violations: 0
Date: 04/10/2019
Time In: 10:55 AM
Time Out: 12:55 PM

Establishment
Germantown Hills School cafeteria

License/Permit # 19016
Permit Holder: Germantown Hills School District #69

Street Address
105 Warrior Way

City/State
Germantown Hills, IL
ZIP Code 61548

Purpose of inspection
Routine Inspection

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

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 In Person in charge present, demonstrates knowledge, and performs duties</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 In Certified Food Protection Manager (CFPM)</td>
<td></td>
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<tr>
<td>Employee Health</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 In Management, food employee and conditional employee; knowledge, responsibilities and reporting</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4 In Proper use of restriction and exclusion</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5 In Procedures for responding to vomiting and diarrheal events</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Good Hygienic Practices</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6 In Proper eating, tasting, drinking, or tobacco use</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7 In No discharge from eyes, nose, and mouth</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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 cooking 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
26 In Permitted foods used; prohibited foods not offered

Highly Susceptible Populations
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

<table>
<thead>
<tr>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Safe Food and Water</td>
<td></td>
</tr>
<tr>
<td>30 In Pasteurized eggs used where required</td>
<td></td>
</tr>
<tr>
<td>31 In Water and ice from approved source</td>
<td></td>
</tr>
<tr>
<td>32 In Variance obtained for specialized processing methods</td>
<td></td>
</tr>
<tr>
<td>Food Temperature Control</td>
<td></td>
</tr>
<tr>
<td>33 In Proper cooling methods used; adequate equipment for temperature control</td>
<td></td>
</tr>
<tr>
<td>34 In Plant food properly cooked for hot holding</td>
<td></td>
</tr>
<tr>
<td>35 In Approved thawing methods used</td>
<td></td>
</tr>
<tr>
<td>36 In Thermometers provided &amp; accurate</td>
<td></td>
</tr>
</tbody>
</table>

Food Identification
37 In 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 Washing 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 cleanable, 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 devices
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, & 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
Food Establishment Inspection Report

Establishment: Germantown Hills School cafeteria

Water Supply: ☒ Public ☐ Private
Waste Water System: ☐ Public ☒ Private
Sanitizer Type: Quaternary ammonium

Temperature Observations

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken nuggets/commons</td>
<td>144</td>
<td>Cottage cheese/salad bar</td>
<td>40</td>
<td>Shredded cheese/RIC</td>
<td>39</td>
</tr>
<tr>
<td>Mashed potatoes/commons</td>
<td>170</td>
<td>Diced turkey/salad bar</td>
<td>40</td>
<td>Cut lettuce/WIC</td>
<td>36</td>
</tr>
<tr>
<td>Gravy/commons</td>
<td>147</td>
<td>Cut lettuce/salad bar</td>
<td>46</td>
<td>Shredded cheese/WIC</td>
<td>38</td>
</tr>
<tr>
<td>Chicken nuggets/hot-holding</td>
<td>136</td>
<td>Diced ham/salad bar</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked potato/salad bar</td>
<td>191</td>
<td>Yogurt/salad bar</td>
<td>41</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken nuggets/serving line</td>
<td>177</td>
<td>Peeled hard-boiled egg/salad bar</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mashed potatoes/serving line</td>
<td>178</td>
<td>Cut melon/salad bar</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gravy/serving line</td>
<td>149</td>
<td>Ham/RIC</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken nuggets/hot-holding</td>
<td>137</td>
<td>Turkey/RIC</td>
<td>38</td>
<td></td>
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</tr>
</tbody>
</table>

Observations and Corrective Actions

Item Number | Violation Description
---|--------------------------------------------------
37 | 3-602.11 (C) Observed at salad bar (commons dining area, east) multiple self-dispensing food items not properly labeled with name of food items on food containers or sneeze guard. Use a card or sign to label with common name of food, ingredients, and nutrition labeling. Please correct this violation within 90 days or at least by next routine inspection.
57 | 750.230 (C) Observed documentation that all food employees except one (1) have current food handler certification. All food employees without CFPM or IL FSSMC certification must have current food handler certification. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Kim Kiesewetter

Kim Kiesewetter
21487694 - NRFSP
Exp. 7/2023

Fay Bachman
156194 - IL FSSMC
Exp. 10/2021

Tamatha Penney
21487699 - NRFSP
Exp. 7/2023

Sandra Riggert
21113544 - NRFSP
Exp. 6/2020

HACCP Topic: TCS food temperature requirements, proper sanitization requirements

Person in Charge (Signature): Kim Kiesewetter

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date:

Inspector (Signature): [Signature]

Apr 10, 2019

Page 2 of 3
## 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.

Facility is still classified as a Category I food establishment.

Please note that if the school or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbecue, steak-fry, cook-out, etc.), a temporary food 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 offered @ WCHD: June 2019.

Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. "Food employee" 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.

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 additional WIF & canned food storage area in storage room (north) and commons serving kitchen (east) with salad bar.

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Corrective Action</th>
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<tbody>
<tr>
<td></td>
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</tbody>
</table>

**Signature**

Apr 10, 2019

Follow-up: [ ] Yes [x] No (Check one)

Follow-up Date:  

**Signature**

Inspector (Signature)

**Signature**

Person In Charge (Signature)