# Food Establishment Inspection Report

**Local Health Department Name and Address**  
Woodford County Health Department  
1821 S. Main Street, Eureka, IL 61530

**Establishment**  
Congerville Elementary School  
License/Permit # 19061

<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>Person in charge present, demonstrates knowledge, and performs duties</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Certified Food Protection Manager (CFPM)</td>
<td></td>
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</tbody>
</table>

**Employee Health**  
Management, food employee and conditional employees; knowledge, responsibilities and reporting  
Proper use of restriction and exclusion  
Procedures for responding to vomiting and diarrhea events

**Good Hygiene Practices**  
Proper eating, tasting, drinking, or tobacco use  
No discharge from eyes, nose, and mouth  
Hands clean and properly washed  
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed  
Adequate handwashing sinks properly supplied and accessible

**Approved Source**  
Food obtained from approved source  
Food received at proper temperature  
Food in good condition, safe, and unadulterated  
Required records available: shelf stock tags, parasite destruciton

**Safe Food and Water**  
Pasteurized eggs used when required  
Water and ice from approved source  
Verifiable obtained for specialized processing methods

**Food Temperature Control**  
Proper cooling methods used: adequate equipment for temperature control  
Plant food properly cooked for hot holding  
Approved thawing methods used  
Thermometers provided & accurate

**Food Identification**  
Food properly labeled; original container

**Prevention of Food Contamination**  
Insects, rodents, and animals not present  
Contamination prevented during food preparation, storage and display  
Personal cleanliness  
Wiping clothes: properly used and stored  
Washing fruits and vegetables

**Protection from Contamination**  
Food separated and protected  
Food-contact surfaces: cleaned and sanitized

**Time/Temperature Control for Safety**  
Proper cooking time and temperatures  
Proper reheating procedures for hot holding  
Proper cooking time and temperature

**Consumer Advisory**  
Consumer advisory provided for raw/undercooked food

**Food/Color Additives and Toxic Substances**  
Food additives: approved and properly used  
Toxic substances properly identified, stored, and used

**Compliance with Approved Procedures**  
Compliance with variance/specialized process/HACCP

**Proper Use of Utensils**  
In-use utensils: properly stored  
Utensils, equipment & linens: properly stored, dried, & handled

**Utensils, Equipment and Vending**  
Cleaning facilities installed, maintained, & used; test strips  
Non-food contact surfaces clean

**Physical Facilities**  
Hot and cold water available; adequate pressure  
Plumbing installed; proper backflow devices  
Sewage and waste water properly disposed

**Employee Training**  
All food employees have food handler training  
Allergen training as required
Food Establishment Inspection Report

Establishment: Congerville Elementary School

Water Supply: [ ] Public [x] Private
Waste Water System: [ ] Public [x] Private
Sanitizer Type: Chlorine  
PPM: 50  
Heat: N/A

<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>Taco pizza/delivery</td>
<td>135</td>
<td>Cut lettuce/delivery</td>
<td>40</td>
<td>Milk cooler/gym</td>
<td>34</td>
</tr>
<tr>
<td>Carrots/delivery</td>
<td>170</td>
<td>Sour cream/delivery</td>
<td>40</td>
<td>Chest freezer/storage room</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Salsa/delivery</td>
<td>41</td>
<td>RIC/kitchen</td>
<td>40</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

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#): Olean Nicola Rediger

Olean Nicola Rediger  
15936841 - ServSafe  
Exp. 1/2023

Janet Hartter  
01703399 - IL FSSMC  
Exp. 3/2021

Lynda Hinrichsen  
01668762 - IL FSSMC  
Exp. 3/2020

HACCP Topic: TCS food hot-holding and transportation temperature requirements, proper chlorine concentration requirements

Olean Nicola Rediger  
Apr 15, 2019  
Date

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

Inspector (Signature)  

Person in Charge (Signature)
**Food Establishment Inspection Report**

**Establishment:** Congerville Elementary School  
**Establishment #:** 19 061

### 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, High Risk establishment. Food is prepared at Eureka Middle School, Eureka, then transported in insulated containers & served out of kitchen at Congerville Elementary School, Congerville.**

**The person-in-charge must have CFPM or IL FSSMC 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 permit must be applied for & approved by WCHD.**

**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 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 temperature log sheets in use for documentation of ambient (air) temperatures of refrigeration and freezer units**

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**Person in Charge (Signature):**  
Signature: [Signature]  
**Date:** Apr 15, 2019

**Inspector (Signature):**  
Signature: [Signature]  
**Follow-up:** ☐ Yes ☑ No (Check one)  
**Follow-up Date:** [Date]