# Food Establishment Inspection Report

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

Establishment
Black Partridge Public Day School cafeteria

License/Permit #
19056

City/State
Germantown Hills, IL

No. of Risk Factor/Intervention Violations
0

Date
09/25/2019

No. of Repeat Risk Factor/Intervention Violations
0

Time In
11:15 AM

Permit Holder
WCSEA

Time Out
12:40 PM

Purpose of Inspection
Routine Inspection

## Foodborne Illness Risk Factors and Public Health Interventions

**Compliance Status**
- 1: In
- 2: In
- 3: In
- 4: In
- 5: In
- 6: In
- 7: In
- 8: In
- 9: In
- 10: In
- 11: In
- 12: N/A
- 13: In
- 14: N/A

**Supervision**
- Person in charge present, demonstrates knowledge, and performs duties

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

**Food Hygiene Practices**
- Proper eating, tasting, drinking, or tobacco use
- No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**
- Hands clean and properly washed
- No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

**Approved Sources**
- Food obtained from approved source
- Food recurred at proper temperature
- Food in good condition, safe, and unadulterated

**Conformance with Approved Procedures**
- Compliance with variance/specialized process/HAACP

## Food Practices

**Compliance Status**
- 15: In
- 16: In
- 17: In
- 18: N/A
- 19: N/A
- 20: N/A
- 21: In
- 22: In
- 23: In
- 24: N/A
- 25: N/A
- 26: N/A
- 27: N/A
- 28: N/A

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

**Utensils, Equipment and Vending**
- Food and non-food contact surfaces cleanable, properly designed, constructed, and used
- Warewashing 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
- Toilet facilities: properly constructed, supplied, & cleaned
- Garbage & refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean
- Adequate ventilation and lighting; designated areas used

**Employee Training**
- All food employees have food handler training
- Allergen training as required
### 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>Meatballs/serving line</td>
<td>157</td>
<td>Shredded cheese/serving line</td>
<td>41</td>
<td>Milk cooler/gym</td>
<td>34</td>
</tr>
<tr>
<td>Baked beans/serving line</td>
<td>156</td>
<td>Sliced strawberries/WIC</td>
<td>39</td>
<td>WIC/storage room</td>
<td>40</td>
</tr>
<tr>
<td>Meatballs/oven</td>
<td>137</td>
<td>Sliced cheese/WIC</td>
<td>40</td>
<td></td>
<td></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#): Jamie Shuda

<table>
<thead>
<tr>
<th>Jamie Shuda</th>
<th>Andrea Hartnett</th>
</tr>
</thead>
<tbody>
<tr>
<td>21375044 – NRFSP</td>
<td>17423154 - ServSafe</td>
</tr>
<tr>
<td>Exp. 8/2022</td>
<td>Exp. 2/2024</td>
</tr>
</tbody>
</table>

HACCP Topic: TCS food temperature requirements, Hepatitis A

**Person in Charge (Signature):** Jamie Shuda

**Date:** Sep 25, 2019

**Inspector (Signature):**

**Follow-up:** □ Yes □ No (Check one) **Follow-up Date:**
# 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
- At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection

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.

WCHD provides free food safety in-services to establishments & their staff

Next certified food protection manager 8-hour class & exam at WCHD: October 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 must be 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.

Please note that food is prepared at Germantown Hills School kitchen, Germantown Hills, and transported in insulated containers to Black Partridge Public Day School.

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**Person in Charge (Signature):**

**Inspector (Signature):**

**Date:**

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