Food Establishment Inspection Report

Local Health Department Name and Address
Woodford County Health Department
1531 S Main Street, Eureka, IL 61530

Establishment
Germantown Hills School cafeteria
Street Address
103 Warrior Way
City/State
Germantown Hills, IL
ZIP Code
61548

Licence/Permit # 19016

No. of Risk Factor/Intervention Violations 1
No. of Repeat Risk Factor/Intervention Violations 0
Permit Holder
Germantown Hills School District #69
Risk Category
Routine inspection

FOODBORNE ILLNESS-RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/C, N/A) for each numbered item
IN=In compliance OUT=not in compliance N/C=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

Compliance Status
Supervision
1 IN Person in charge present, demonstrates knowledge, and performs duties
2 IN Certified Food Protection Manager (CFPM)

Employee Health
3 IN Management, 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 IN Food in good condition, safe, and unadulterated
14 N/A Required records available: shelfstock tags, parasite destruction

Compliance Status
Protection from Contamination
15 IN Food separated and protected
16 IN Food-contact surfaces: cleaned and sanitized
17 IN Proper disposal of returned, previously served, record/records and unsafe food

Time/Temperature Control for Safety
18 IN Proper cooking time and temperatures
19 N/C Proper reheating procedures for hot holding
20 N/C Proper cooking time and temperatures
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 IN Pasteurized foods used; prohibited foods not offered

Food/Color Additives and Toxic Substances
27 N/A Food additives: approved and properly used
28 N/A 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

Safe Food and Water
30 IN Pasteurized eggs used where required
31 IN Water and ice from approved source
32 IN Variance obtained for specialized processing methods

Food Temperature Control
33 IN Proper cooking methods used; adequate equipment for temperature control
34 IN Plant food properly cooked for hot holding
35 IN Approved thawing methods used
36 IN Thermometers provided & accurate

Food Identification
37 X Food properly labeled; original container

Prevention of Food Contamination
38 X Insects, rodents, and animals not present
39 X Contamination prevented during food preparation, storage and display
40 IN Personal cleanliness
41 IN Wiping cloths: properly used and stored
42 IN Washing fruits and vegetables

Proper Use of Utensils
43 X 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, 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>
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</tr>
</thead>
<tbody>
<tr>
<td>Taco soup/multi-purpose room</td>
<td>167</td>
<td>Sub sandwiches/delivery</td>
<td>41</td>
<td>Diced eggs/salad bar commons</td>
<td>38</td>
</tr>
<tr>
<td>Taco soup/commons</td>
<td>135</td>
<td>Shredded cheese/RIC kitchen</td>
<td>41</td>
<td>Shredded cheese/salad bar</td>
<td>40</td>
</tr>
<tr>
<td>Taco soup/RIC commons</td>
<td>146</td>
<td>Cut lettuce/RIC kitchen</td>
<td>40</td>
<td>Strawberry yogurt/salad bar</td>
<td>40</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Shredded cheese/salad bar MPR</td>
<td>41</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cut melon/salad bar MPR</td>
<td>41</td>
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<td>Diced eggs/salad bar MPR</td>
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## OBSERVATIONS AND CORRECTIVE ACTIONS

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<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
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<tbody>
<tr>
<td>13</td>
<td>3-202.15 (Pf) Observed in kitchen on can shelf dented can of Sunsorce medium sliced carrots. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed to dented can area by female person-in-charge during inspection.</td>
</tr>
<tr>
<td>37</td>
<td>3-602.11 (C) Observed at salad bar (multi-purpose room, west) 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.</td>
</tr>
<tr>
<td>39</td>
<td>3-306.11 (P) Observed at salad bars (multi-purpose room and commons) bread rolls in foil containers stored uncovered and not protected from possible contamination. Food on display shall be protected from contamination. Bread rolls covered with foil cover by female food employee during inspection.</td>
</tr>
<tr>
<td>43</td>
<td>3-304.12 (C) Observed in commons kitchen in RIC salad tongs stored in direct contact with cut lettuce in stainless steel pan. In-use utensils shall be stored in the food with the handle above the top of the food item or on a clean and sanitized surface. Salad tongs removed from cut lettuce by female food employee during inspection.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#): Fay Bachman  
Fay Bachman  
156194 - IL FSSMC  
Exp. 10/2021  
Kim Kiesewetter  
21487694 - NRFSP  
Exp. 7/2023  
Tamatha Penney  
21487699 - NRFSP  
Exp. 7/2023  
Melanie High  
13771444 - ServSafe  
Exp. 6/2021  
HACCP Topic: TCS food temperature requirements, Hepatitis A  

Person in Charge (Signature)  
Oct 17, 2019  
Date  
Inspector (Signature)  
Follow-up: ☐ Yes ☒ No (Check one)  
Follow-up Date:  

ioci 17-356
**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 the school or group fundraiser is cooking/preparing/serving food outside of kitchen 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 offered @ WCHD: Spring 2020

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), commons serving kitchen (east) with salad bar, and multi-purpose room (MPR) cafeteria with salad bar

<table>
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<tr>
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Fay Bachman

Date: Oct 17, 2019

Follow-up: ☒ Yes ☐ No (Check one)

Inspector (Signature)
Paul Wirth

Follow-up Date: ___________________________