## Food Establishment Inspection Report

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

**Establishment**
Congrowville Elementary School

**License/Permit #**
20090

**Address**
310 E. Kaufman Street

**City/State**
Congrowville, IL

**Date**
02/12/2020

**Time In**
11:10 AM

**Time Out**
12:30 PM

**Permit Holder**
C.U.S.D. #140

**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 = compliance
- OUT = not in compliance
- N/O = not observed
- N/A = not applicable

Mark "X" in appropriate box for COS and/or R

**Compliance Status**

<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</td>
<td>IN</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>IN</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>IN</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>IN</td>
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<tr>
<td>5</td>
<td>IN</td>
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<tr>
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<td>IN</td>
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<td>10</td>
<td>IN</td>
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</tr>
<tr>
<td>11</td>
<td>IN</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>IN</td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>N/A</td>
<td></td>
</tr>
</tbody>
</table>

**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

**Good Hygiene Practices**

- Proper eating, testing, drinking, or tobacco use
- No discharge from eyes, nose, and mouth
- Hands clear and properly washed
- 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: shelfstock tags, parasite destruction

**Safe Food and Water**

- Pasteurized eggs used where required
- Water and ice from approved source
- Variance obtained for specialized processing methods

**Food Temperature Control**

- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooled 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 cloths: properly used and stored
- Washing fruits and vegetables

### Risk Factors

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.

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Protection from Contamination</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>15</td>
<td>N/O</td>
<td>R</td>
<td></td>
</tr>
<tr>
<td>16</td>
<td>Food separated and protected</td>
<td>R</td>
<td></td>
</tr>
<tr>
<td>17</td>
<td>Proper disposal of returned, previously served, reconditioned and unsafe food</td>
<td>R</td>
<td></td>
</tr>
</tbody>
</table>

**Time/Temperature Control for Safety**

- Proper cooling time and temperatures
- Proper refreezing procedures for hot holding
- Proper cooling time and temperature
- Proper hot holding temperatures
- Proper cold holding temperatures
- Proper date marking and disposition
- Time as a Public Health Control: procedures & records

**Consumer Advisory**

- Consumer advisory provided for raw/undercooked food
- Pasteurized food used; prohibited foods not offered

**Highly Susceptible Populations**

- Food additives: approved and properly used
- Toxic substances properly identified, stored, and used
- Compliance with approval procedures

**Conformance with Approved Procedures**

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Propriety of Utensils</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>43</td>
<td>In-use utensils: properly stored</td>
<td>R</td>
<td></td>
</tr>
<tr>
<td>44</td>
<td>Utensils, equipment &amp; linens: properly stored, dried, &amp; handled</td>
<td>R</td>
<td></td>
</tr>
<tr>
<td>45</td>
<td>Single-use/single-service articles: properly stored and used</td>
<td>R</td>
<td></td>
</tr>
<tr>
<td>46</td>
<td>Gloves used properly</td>
<td>R</td>
<td></td>
</tr>
</tbody>
</table>

**Physical Facilities**

- Food and non-food contact surfaces clean, properly designed, constructed, and used
- Microwave facilities: installed, maintained, & used; test strips
- Non-food contact surfaces clean

**Employees Training**

- All food employees have food handler training
- Allergic training as required
## Food Establishment Inspection Report

**Establishment:** Congerville Elementary School  
**Establishment #:** 20090  
**Water Supply:** ☑ Public ☐ Private  
**Waste Water System:** ☐ Public ☑ Private  
**Sanitizer Type:** Chlorine  
**PPM:** 50-99/100  
**Heat:** N/A

### 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>Pancakes/oven</td>
<td>142</td>
<td>Cut lettuce salad/RIC</td>
<td>41</td>
<td>Milk cooler/gym</td>
<td>36</td>
</tr>
<tr>
<td>Sausage link/oven</td>
<td>137</td>
<td></td>
<td></td>
<td>RIF chest/storage room</td>
<td>-4</td>
</tr>
<tr>
<td>Tater triangles/oven</td>
<td>150</td>
<td></td>
<td></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.

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**CFPM Verification (name, expiration date, ID#):** Olean Nicola Rediger  

<table>
<thead>
<tr>
<th>Olean Nicola Rediger</th>
<th>15936841 - ServSafe</th>
<th>Janethartter</th>
<th>01703399 - IL FSSMC</th>
<th>Exp. 1/2023</th>
<th>Lynda Hinrichsen</th>
<th>01668762 - IL FSSMC</th>
<th>Exp. 3/2021</th>
</tr>
</thead>
</table>

**HACCP Topic:** TCS food hot-holding, cold-holding, and transportation temperature requirements; allergy signage

**Person in Charge (Signature):**  
**Date:** Feb 12, 2020

**Inspector (Signature):**  
**Follow-up:** ☐ Yes ☑ No (Check one)  
**Follow-up Date:**
### Food Establishment Inspection Report

**Establishment:** Congerville Elementary School  
**Establishment #:** 20 090

### Observations and Corrective Actions

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<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 and other food safety information.</td>
</tr>
<tr>
<td></td>
<td>Facility is still classified as a Category I, High Risk establishment. Food is prepared at Eureka Middle School, Eureka, then transported in insulated containers &amp; served out of kitchen at Congerville Elementary School, Congerville.</td>
</tr>
<tr>
<td></td>
<td>The person-in-charge must have CFPM certification and be on the premises during all hours of operation.</td>
</tr>
<tr>
<td></td>
<td>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/drink permit must be applied for &amp; approved by WCHD.</td>
</tr>
<tr>
<td></td>
<td>Next certified food protection manager 8-hour class &amp; exam offered @ WCHD: March 2020</td>
</tr>
<tr>
<td></td>
<td>Food handler certification is required for all food employees who do not already have CFPM 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; 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 in use for monitoring of ambient (air) temperatures of refrigeration and freezer units.</td>
</tr>
</tbody>
</table>

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**Person In Charge (Signature):**  
**Date:** Feb 12, 2020

**Inspector (Signature):**  
**Follow-up:** ☒ Yes  ☐ No  
**Follow-up Date:**