

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	1	Date	02/20/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:00 AM
Establishment Centennial School cafeteria	License/Permit # 19 168	Permit Holder El Paso-Gridley District #11	Risk Category 1		
Street Address 135 W. Fifth Street		Purpose of Inspection Routine Inspection			
City/State El Paso, IL	ZIP Code 61738				

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		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.					
Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	Out	X	
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	In		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	In		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				23	In		
8	In			Proper cold holding temperatures			
Hands clean and properly washed				24	N/A		
9	In			Time as a Public Health Control; procedures & records			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Consumer Advisory			
10	In			25	N/A		
Adequate handwashing sinks properly supplied and accessible				Consumer advisory provided for raw/undercooked food			
Approved Source				Highly Susceptible Populations			
11	In			26	In		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	N/O			Food/Color Additives and Toxic Substances			
Food received at proper temperature				27	N/A		
13	In			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	In		
14	N/A			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				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							
		COS	R			COS	R
Safe Food and Water				Proper Use of Utensils			
30	Pasteurized eggs used where required			43	X	X	
31	Water and ice from approved source			In-use utensils: properly stored			
32	Variance obtained for specialized processing methods			44			
Food Temperature Control				Utensils, Equipment and Vending			
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, equipment & linens: properly stored, dried, & handled			
34	Plant food properly cooked for hot holding			45			
35	Approved thawing methods used			Single-use/single-service articles: properly stored and used			
36	Thermometers provided & accurate			46			
				Gloves used properly			
Food Identification				Physical Facilities			
37	X		X	50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				51			
38	Insects, rodents, and animals not present			Plumbing installed; proper backflow devices			
39	X		X	52			
Contamination prevented during food preparation, storage and display				Sewage and waste water properly disposed			
40	Personal cleanliness			53			
41	Wiping cloths: properly used and stored			Toilet facilities: properly constructed, supplied, & cleaned			
42	Washing fruits and vegetables			54			
				Garbage & refuse properly disposed; facilities maintained			
Employee Training				55	X		X
57	X			Physical facilities installed, maintained, and clean			
All food employees have food handler training				56			
58				Adequate ventilation and lighting; designated areas used			
Allergen training as required				Employee Training			

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Establishment #: 19 168

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 154

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken Alfredo/a la carte	166	Pizza/oven	198		
Chicken patty/oven	196	Cut lettuce/salad bar	41		
Green beans/crock pot	208	Chicken ranch wrap/RIC	41		
Broccoli/steam table	148	Chicken chef salad/RIC	40		
Mashed potatoes/steam table	143	Precooked ground beef/RIC	116		
Brown gravy/steam table	137	Diced turkey/RIC	40		
Hamburger/oven	205	Refried beans/RIC	40		
Chicken nuggets/oven	202	Precooked ground beef/RIC	116		
Salisbury steak/steam table	180	Sliced ham/RIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.112 (Pf) Observed temperature measuring device on mechanical warewashing machine indicated final rinse at 160° F. Using food temperature measuring device with metal-stem, maximum surface temperature indicated 154° F. Person-in-charge and food employees instructed to use 3-compartment sink for sanitizing until mechanical warewashing machine is repaired so that hot water final rinse is maintained between 180° F to 194° F.
37	3-302.12 (C) Observed on shelf below serving line large round plastic container and shake-style container with dry food substance without name identifying contents on container. Food substance was cinnamon-sugar, according to female person-in-charge and labeled by person-in-charge during inspection.
39	3-306.11 (P) Observed along serving line green beans stored uncovered in crock pot. Crock pot removed to behind serving line by female person-in-charge during inspection.
43	3-304.12 (C) Observed in kitchen in ice machine (Manitowoc) ice scoop with handle stored in direct contact with ice. In-use utensils shall be stored in the food with the handle above the top of the food item. Ice scoop removed from ice and placed onto front ledge with handle extended above ice during inspection.
55	6-201.11 (C) Observed in dish room ceiling tiles missing and not attached by mechanical warewashing machine. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Jill Layden

Jill Layden 15199601 - ServSafe Exp. 6/2022	Margaret Meade 01677401 - IL FSSMC Exp. 6/2020		
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HACCP Topic: TCS food cooling down requirements, warewashing machine final rinse temperature, employee health policy requirements

Jill Layden
 Person in Charge (Signature)

Feb 20, 2019
 Date

Paul Williams (EL)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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	<small>Violations cited in this report must be corrected within the time frames below.</small>
57	750.230 (C) Observed food employees have current food handler certification except one (1) food employee with food handler certification which expired on 10/2015. All food employees without CFPM or IL FSSMC certification must have food handler certification. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please note 1 repeat violation (item #55) was observed during this inspection and a repeat violation follow-up letter will be sent to the establishment.
	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 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 & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class offered @ WCHD: March 5 & 7, 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 temperature log sheets on WIC, WIF, RIC & RIF doors in kitchen for monitoring temperatures of WIC, WIF, RICs & RIFs
	Make sure exterior WIF is kept locked at all times except when in use for food security & safety

Person in Charge (Signature) _____

Feb 20, 2019
 Date _____

Inspector (Signature) _____

Follow-up: Yes No (Check one) Follow-up Date: _____