

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	0	Date	01/14/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:45 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Black Partridge Public Day School cafeteria	20 111	WCSEA	I		
Street Address		Purpose of Inspection			
110 Fandel Road		Routine Inspection			
City/State	ZIP Code				
Germantown Hills, IL	61548				

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	In	
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	N/O	
Proper use of restriction and exclusion			Proper cooking time and temperatures		
5	In		19	N/O	
Procedures for responding to vomiting and diarrheal events			Proper reheating procedures for hot holding		
Good Hygienic Practices			Consumer Advisory		
6	In		20	N/O	
Proper eating, tasting, drinking, or tobacco use			Proper cooling time and temperature		
7	In		21	In	
No discharge from eyes, nose, and mouth			Proper hot holding temperatures		
Preventing Contamination by Hands			Highly Susceptible Populations		
8	In		22	In	
Hands clean and properly washed			Proper cold holding temperatures		
9	In		23	In	
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Proper date marking and disposition		
10	In		24	N/A	
Adequate handwashing sinks properly supplied and accessible			Time as a Public Health Control; procedures & records		
Approved Source			Food/Color Additives and Toxic Substances		
11	In		25	N/A	
Food obtained from approved source			Consumer advisory provided for raw/undercooked food		
12	N/O		Conformance with Approved Procedures		
Food received at proper temperature			26	In	
13	In		Pasteurized foods used; prohibited foods not offered		
Food in good condition, safe, and unadulterated			27	N/A	
14	N/A		Food additives: approved and properly used		
Required records available: shellstock tags, parasite destruction			28	In	
			Toxic substances properly identified, stored, and used		
			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

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
30			43		
Pasteurized eggs used where required			In-use utensils: properly stored		
31			44		
Water and ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
32			45		
Variance obtained for specialized processing methods			Single-use/single-service articles: properly stored and used		
Food Temperature Control			Utensils, Equipment and Vending		
33			46		
Proper cooling methods used; adequate equipment for temperature control			Gloves used properly		
34			Physical Facilities		
Plant food properly cooked for hot holding			47		
35			Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Approved thawing methods used			48		
36			Warewashing facilities: installed, maintained, & used; test strips		
Thermometers provided & accurate			49		
Food Identification			Non-food contact surfaces clean		
37			Employee Training		
Food properly labeled; original container			50		
Prevention of Food Contamination			Hot and cold water available; adequate pressure		
38			51		
Insects, rodents, and animals not present			Plumbing installed; proper backflow devices		
39			52		
Contamination prevented during food preparation, storage and display			Sewage and waste water properly disposed		
40			53		
Personal cleanliness			Toilet facilities: properly constructed, supplied, & cleaned		
41			54	X	
Wiping cloths: properly used and stored			Garbage & refuse properly disposed; facilities maintained		
42			55		
Washing fruits and vegetables			Physical facilities installed, maintained, and clean		
			56		
			Adequate ventilation and lighting; designated areas used		
			Employee Training		
			57		
			All food employees have food handler training		
			58		
			Allergen training as required		

Food Establishment Inspection Report

Establishment: Black Partridge Public Day School cafeteria

Establishment #: 20 111

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 188

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Pizza/oven	139		Butter/WIC	40		Milk cooler/gym	36
Pizza/hot-holding	139					WIC/storage room	36
Corn/hot-holding	186						

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
54	5-501.16 (C) Observed in kitchen waste receptacle not found near the handwashing sink. When disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. Waste receptacle provided by hand sink by female food employee during inspection.

CFPM Verification (name, expiration date, ID#): Jamie Shuda

Jamie Shuda 21375044 – NRFSP Exp. 8/2022	Andrea Hartnett 17423154 - ServSafe Exp. 2/2024		
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HACCP Topic: TCS food temperature requirements, bare hand contact with ready-to-eat food, allergy signage

Jamie Shuda
Jan 14, 2020
 Person in Charge (Signature) Date

Paul Wilkin WCHN
EL
Follow-up: Yes No (Check one)
 Inspector (Signature) Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	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 and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge must have CFPM 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/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 at WCHD: February 2020
	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.
	Observed temperature log sheets for monitoring TCS food internal temperatures upon delivery and midway through service

Jamie Shuda
Person in Charge (Signature)

Jan 14, 2020
Date

Paul Wilton, WCHD
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____