## **Food Establishment Inspection Report**

													Pa	ge 1	of
Local Health Department Name and Address					N	o, of F	₹isk	Factor/Intervention	on Violations	0	Date	02/1	2/202	20	
Woodford County Health Department					Ľ	The of Make actory meet vertical violations						10 AN			
1831 S. Main Street, Eureka, IL 61530 Establishment License.			Liconco/Do	Dormit #			No. of Repeat Risk Factor/Intervention Violations 0 Time Out						12:30 PM		
Establishment License/Perr Congerville Elementary School 20 090				SUITHE #		P	Permit Holder Risk Category							3011	_
Street Address					- 1	C.U.S.D. #140									
310 E. Kauffman Street					P	Purpose of Inspection									
	/State		Z	IP Code		-			•						
	gerville, IL		1	1729		R	outine	Ins	spection						
		EOODBORNE	II LNESS R	ISK FAC	тc	)RC	ΔΝΙΩ	ρi	IBLIC HEALTH	HINTERVENTION	ıe .				
	Chala dadaaa				- year			1 3	JULICELIUMETE	HIMHEREVEN HOR	<b>V</b> O				
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered IN=in compliance OUT=not in compliance N/O=not observed N/A=not a									Risk factors a	re important practices	or proce	edures identifi	ied as t	he mo	ost
Mark "X" in appropriate box for COS and/or R						ot app	JII CODI	_		tributing factors of foo					
	COS=	corrected on-site during inspect		eat violatio	n				interventions a	are control measures t	o preven	it foodborne i	illness	or inju	ıry.
Com	pliance Status				cc	S R	(	Com	pllance Status	· ?—				cos	TF
		Supervision								Protection from Co	ntamina	itlon		1	L
1	<b>b</b>	Person in charge present, demonst	rates knowledg	e, and	Т	Т	1	5	N/O	Food separated and pro				Τ	Ť
1	ln .	performs duties			L		1	6	ln	Food-contact surfaces;		nd sanitized		╫	┢
2	in In	Certified Food Protection Manager	(CFPM)				-	100		Proper disposition of re			d.		╁
		Employee Health					1	7	ln .	reconditioned and unsa	afe food				
3	ln -	Management, food employee and o		oloyee;						Time/Temperature Co	entrol for	Safety			
H		knowledge, responsibilities and rep			╄	_	_ 1	8	N/O	Proper cooking time an	d temper	atures			Π
4	Jn .	Proper use of restriction and exclus			┞-	_	1	9	N/O	Proper reheating proce	dures for	hot holding			Г
5	In	Procedures for responding to vomit	A	eal events			2	0	Νσ	Proper cooling time and	d tempera	iture			Γ
		Good Hygleric Practice					2	1	ln in	Proper hot holding tem	peratures	;			Г
6	ln	Proper eating, tasting, drinking, or t			L		_ 2	2	ln .	Proper cold holding ten	nperature	S		<del> </del>	T
7	in ,	No discharge from eyes, nose, and					2	3	i sa ana <b>Jn</b> as ana a	Proper date marking an	d disposit	tion			T
	material section of the section of t	Preventing Contamination by	y Hands	rum mare ren			2	4	WAZMITTE	Time as a Public Health	Control; p	orocedures & re	ecords	T	┢
8	h	Hands clean and properly washed			L					Consumer Ac					
9	ln	No bare hand contact with RTE food		oved	ĺ		2	5	N/A	Consumer advisory pro	CALCULATE A CONSTRUCTOR OF THE	raw/undercook	ed food		Ī
10	ja -	alternative procedure properly allo		-l1k1-	┝		-			Highly Susceptible					
10	Jn _	Adequate handwashing sinks prope	eriy suppiled an	d accessible	L		2	6	N/A	Pasteurized foods used			ered	Т	П
		Approved Source		- A Palance de Audicide de la constante de la	Ť			1.0	2.000	d/Color Additives and	. ,			1	L
11	In In	Food obtained from approved sour				-	- 2	7	N/A	Food additives: approve					Γ
12	210000000000000000000000000000000000000	Food received at proper temperatu		<del> </del>	<u> </u>		- 2	8	in in the second	Toxic substances prope	<del></del>	· · · · · · · · · · · · · · · · · · ·	Lused	<del> </del>	H
13	In	Food in good condition, safe, and us				+	_		Ge	nformance with Appr					
14	mile in N/A	Required records available: shellsto destruction	ock tags, parasit	e			2	9	N/A	Compliance with varian	CONTRACTOR OF THE PARTY OF		ACCP	Ī	
	autotale	I		GOOD	RI	ΤΔΙ	1 PR	Δε	Magaza yang San It of Standard San san an in San A		,-,-	na ca process, m			
	GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.														
l Ma		mbered item is not in compliance		" in approp						corrected on-site duri			epeat vi	iolatio	'n
					os		1		41147 01 11 000	corrected on site dam	ing inspec	crion 14-10	pearv	cos	_
		Safe Food and Water		10	95]	-				Proper Use of U	tanelle			1003	, n
30	Pasteurized eggs u	sed where required	· · · · · · · · · · · · · · · · · · ·		1		43	Ť	In-use utensils: prope		wiisiis -			i -	
31	Water and ice from						44	-		& linens; properly stored,	dried 0 1	handled		$\vdash$	$\vdash$
32		for specialized processing methods			$\dashv$		$\vdash$	$\boldsymbol{-}$			····				
25	variance obtained	Food Temperature Contro	vi				45 46	—⊩	~~ <u>-</u>	vice articles: properly stor	red and us	sed			-
33	Dead of spelling to a			<b>-</b>	T		46		Gloves used properly					<u> </u>	
<del></del>	<del></del>	thods used; adequate equipment for	temperature c	ontroi	$\dashv$	_		-	water all of the	Utensils, Equipment a	CONTRACTOR CONTRACTOR			r	
34		y cooked for hot holding			$\dashv$	_	47	ı	rood and non-rood d and used	ontact surfaces cleanable	, properly	designed, cons	tructed,	i	
35	Approved thawing						48	1	Warewashing facilitie	es: installed, maintained, i	& used; te	st strips			
36	Thermometers pro						49	— -	Non-food contact sur						-
		Food Identification								Physical Facili	ties				
37	Food properly labe	led; original container	100.00		_		50	Ī	Hot and cold water a	vailable; adequate pressu				Γ''''	
		Prevention of Pood Contamin	ation		-		51	—;-		roper backflow devices				$\vdash$	
38	-	nd animals not present					52	-		ater properly disposed				$\vdash$	
39	Contamination pre	vented during food preparation, stor	rage and display	у			53	~		erly constructed, supplied	& cleans	rd		Н	
40	Personal cleanlines	55			[		54	$\overline{}$		perly disposed; facilities		~			
41	Wiping cloths: proj	perly used and stored			_[		55			alled, maintained, and cle					
42 Washing fruits and vegetables					56	_		and lighting; designated		4			_		
							20	1,	quees ventatedon	Employee Trai	- Artical addition	•			
							57	T	All food employees b	ave food handler training			•	1	
							58		Allergen training as re						_

## **Food Establishment Inspection Report**

Establishment: Congervill	e Elementary School		Establishment #	t: 20 090	Page 2 o
Water Supply: Nublic	: Private Waste	water System: ☐ Public 🔀			
<del></del>	land 11100,00				
Sanitizer Type: Chlorine		PPM: 50-99/:	100	Heat: N/A	
		TEMPERATURE OBSERV	ATIONS		······································
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pancakes/oven		142 Cut lettuce salad/RIC		Milk cooler/gym	36
Sausage link/over				RIF chest/storage room	-4
Tater triangles/ove	en 150	***************************************		RIC/kitchen	40
to the second se					
		· · · · · · · · · · · · · · · · · · ·			
*****	OE	SERVATIONS AND CORRECT	IVE ACTIONS		
Item		cited in this report must be corre	· · · · · · · · · · · · · · · · · · ·	france lead	<del></del>
Number	* TOTAL OTTE	· · · · · · · · · · · · · · · · · · ·			
		No violations observed at t	ime of inspection.	· · · · · · · · · · · · · · · · · · ·	<del></del>
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			***************************************	<del>1 100 </del>	
	· · · · · · · · · · · · · · · · · · ·				
			VVVIII-2		
CFPM Verification (name,	expiration date, ID#): C	lean Nicola Rediger		· · · · · · · · · · · · · · · · · · ·	
Olean Nicola Redige		et Hartter L	ynda Hinrichsen		
15936841 - ServSaf Exp. 1/2023	Exp	o. 3/2021	668762 - IL FSSMC Exp. 3/2020		
HACCP Topic: TCS food ho	t-holding, cold-holding,	and transportation temperatu	re requirements; a	allergy signage	
<u> </u>				4.00	
Monn	R wolyn, -	∫ Feb 12, 2020			
erson in Charge (Signature)		Date			
Paul Willen	words (EL)	Follow-up: TYes	☑ No (Check one)	Follow-up Date:	
spector (Signature)		- t E			· · · · · · · · · · · · · · · · · · ·

## **Food Establishment Inspection Report**

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Establishment: Congerville Elementary School

Establishment	#•	20	വലവ
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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, High Risk establishment. Food is prepared at Eureka Middle School, Eureka, then					
	transported in insulated containers & served out of kitchen at Congerville Elementary School, Congerville.					
	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.					
ļ	Next certified food protection manager 8-hour class & exam offered @ WCHD: March 2020					
Food handler certification is required for all food employees who do not already have CFPM certification. "Food employ						
an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certific						
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 ins						
within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exi						
no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building						
	Observed temperature log sheets in use for monitoring of ambient (air) temperatures of refrigeration and freezer units					
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<u>O</u> 4	eoun Riedig Feb 12, 2020					
Person in Charge (Signature)  Date						
	Yaul William went Follow-up: ☐ Yes ☑ No (Check one) Follow-up Date:					
nspector (Sig	***************************************					