

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	08/26/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:25 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Black Partridge Public Day School cafeteria	21 026	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	Out			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				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	N/O		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	N/O		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	In		
12	In			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Food obtained from approved source				29	N/A		
Food received at proper temperature				Compliance with variance/specialized process/HACCP			
Food in good condition, safe, and unadulterated				Safe Food and Water			
Required records available: shellstock tags, parasite destruction				Proper Use of Utensils			

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	In-use utensils: properly stored		
31	Water and ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used		
Food Temperature Control				Utensils, Equipment and Vending			
33	Proper cooling methods used; adequate equipment for temperature control			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
34	Plant food properly cooked for hot holding			48	Warewashing facilities: installed, maintained, & used; test strips		
35	Approved thawing methods used			49	Non-food contact surfaces clean		
36	Thermometers provided & accurate			Physical Facilities			
Food Identification				50	Hot and cold water available; adequate pressure		
37	Food properly labeled; original container			51	Plumbing installed; proper backflow devices		
Prevention of Food Contamination				52	Sewage and waste water properly disposed		
38	Insects, rodents, and animals not present			53	Toilet facilities: properly constructed, supplied, & cleaned		
39	Contamination prevented during food preparation, storage and display			54	Garbage & refuse properly disposed; facilities maintained		
40	Personal cleanliness			55	Physical facilities installed, maintained, and clean		
41	Wiping cloths: properly used and stored			56	Adequate ventilation and lighting; designated areas used		
42	Washing fruits and vegetables			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 #: 21 026

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium PPM: 200 Heat: 192

TEMPERATURE OBSERVATIONS							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Orange chicken/delivery	179	Milk/milk cooler	38				
White rice/delivery	175						
Peas/delivery	175						

OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
2	<p>2-102.12 (C) Observed documentation that only the person-in-charge has certified food protection manager certification. This facility is categorized as a Category I food establishment, and the person-in-charge must have CFPM or IL FSSM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.</p>

CFPM Verification (name, expiration date, ID#): Andrea Hartnett

Andrea Hartnett 17423154 - ServSafe Exp. 2/2024			
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

Andrea Hartnett Aug 26, 2021
 Person in Charge (Signature) Date

Paul Wilkins 
 Inspector (Signature)

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

