

# 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	01/25/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:55 AM
Establishment Centennial School cafeteria	License/Permit # 23 150	Permit Holder El Paso-Gridley District #11	Risk Category I		
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
<b>Supervision</b>				<b>Protection from Contamination</b>			
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			
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
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	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
6	In			20	In		
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			
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
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			
<b>Approved Source</b>				<b>Food/Color Additives and Toxic Substances</b>			
11	In			25	N/A		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	N/O			<b>Conformance with Approved Procedures</b>			
Food received at proper temperature				26	N/A		
13	In			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				<b>Food/Color Additives and Toxic Substances</b>			
14	N/A			27	N/A		
Required records available: shellstock tags, parasite destruction				Food additives: approved and properly used			
				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

		COS	R			COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
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		
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			<b>Physical Facilities</b>			
35	Approved thawing methods used			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>				49	Non-food contact surfaces clean		
37	<input checked="" type="checkbox"/> Food properly labeled; original container		<input checked="" type="checkbox"/>	<b>Employee Training</b>			
<b>Prevention of Food Contamination</b>				50	Hot and cold water available; adequate pressure		
38	Insects, rodents, and animals not present			51	Plumbing installed; proper backflow devices		
39	Contamination prevented during food preparation, storage and display			52	Sewage and waste water properly disposed		
40	Personal cleanliness			53	Toilet facilities: properly constructed, supplied, & cleaned		
41	Wiping cloths: properly used and stored			54	Garbage & refuse properly disposed; facilities maintained		
42	Washing fruits and vegetables			55	Physical facilities installed, maintained, and clean		
				56	Adequate ventilation and lighting; designated areas used		
				<b>Employee Training</b>			
				57	All food employees have food handler training		
				58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: Centennial School cafeteria

Establishment #: 23 150

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
Peas/steam table	154	Cut lettuce-prep/serving line	49	Shredded cheese/RIC	40
Mini corn dogs/steam table	159	Cole slaw/salad bar	41	Cut lettuce-cooling/RIC	51
Pizza dippers/oven	155	Black beans-cooling/salad bar	43		
Nacho cheese/hot-holding	141	Salsa/salad bar	38		
Taco meat/hot-holding	152	Milk/milk cooler	37		
Pizza/oven	207	Shredded cheese-cooling/cold	48		
Hamburger/oven	180	Milk/milk cooler	35		
Chicken patty/oven	201	Cut lettuce salad/RIC	41		
Pasta Bolognese/hot-holding	135	Ham/RIC	40		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	<p>3-302.12 (C) Observed along serving line small shake-style container and large round plastic container containing dry food substance without name identifying contents on container. Identify food storage containers with common name of the food. Dry food substance was cinnamon-sugar according to person-in-charge, and both containers labeled by person-in-charge during inspection.</p>

CFPM Verification (name, expiration date, ID#): Margaret Meade

Margaret Meade 20862799 - ServSafe Exp. 8/2026	Cindy Wilson L2SC-3-024343 - Learn 2 Serve Exp. 9/2027	Tamatha Prescher L2SC-3-027452 - Learn 2 Serve Exp. 1/2028
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HACCP Topic: TCS food temperature requirements, proper sanitization requirements, no bare hand contact with ready-to-eat food

Margaret A Meade Jan 25, 2023  
 Person in Charge (Signature) Date

Paul Wilson wero   
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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Establishment #: 23 150

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 shall 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, barbecue, 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: Spring 2023
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 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 safety
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

Margaret A Meade Jan 25, 2023  
 Person in Charge (Signature) Date

Paul Wilkin WCHD  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_