

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
Prevent. Promote. Protect.  
**Woodford County**  
 Health Department

1831 S. Main Street  
 Eureka, IL 61530  
 (309) 467-3064  
[www.woodfordhealth.org](http://www.woodfordhealth.org)

Permit No.: 17 023 H  
 Telephone: 383-2121  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Germantown Hills School cafeteria

**Owner/Agent:** Germantown Hills School District #69

**Address:** 103 Warrior Way

**City:** Germantown Hills **ZIP Code:** 61548

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description	
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>				
*1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean	
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration	
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>				
*3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals	
*4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILINGS</b>				
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods	
*7		4	Unwrapped and potentially hazardous food not reserved, <b>CROSS CONTAMINATION</b>	26		2	No re-use of single-service articles	<b>LIGHTING</b>				
8		2	Food protection during storage, preparation, display, service and transportation					38		1	Lighting provided as required - Fixtures shielded	
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	<b>VENTILATION</b>				
10		1	Food (ice) dispensing utensils properly stored					39		1	Rooms and equipment - vented as required	
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>				
*11		5	Personnel with infections restricted					40		1	Rooms clean, lockers provided, facilities clean	
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>				
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used	
<b>FOOD EQUIPMENT AND UTENSILS</b>								42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel	
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry	
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored	
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	
17		1	Accurate thermometers, chemical test kits provided, gauge cook									Food handler certification - food employees YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>

**Temperature:** Temp/PPM **Chemical:** Quat 200 ppm/Chlorine/Heat 182° F & 180° F **Hot Foods** Corn 148° F

**Cold Foods** Diced ham 39° F

**Manager Certification No. of:** 01465021

**Pizza** 137° F

**Peeled hard-boiled eggs** 38° F

**Full-Time Employee:** Kim Kiesewetter **Exp. Date** 6/19

**WIC, WIF, RIC, RIF - OK**

**Milk Coolers - OK**

**Received by/Title** Kim Kiesewetter

(Signature of Owner or Representative)

**Sanitation Score:** 100 (100 minus demerits)

**Date:** 19 September 2017

**Time In:** 12:05 p.m. **Time Out:** 1:20 p.m.

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**By:** Paul Wilkins   
 (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 023 H

The following remarks supplement the inspection report of: Germantown Hills School cafeteria

(Establishment Name)

Date: 19 September 2017

Item	Code	Section	Inspection Remarks	Correct by
			No violations observed at time of inspection.	
			Keep up the good work!	
			Observed additional WIF & canned food storage area in mechanical room (north) and serving kitchen (east) with salad bar in use.	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3 <sup>rd</sup> inspection.	
			Please note that if the school or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: October 3 & 5, 2017	
			IL FSSM class at U of I Extension -- Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have IL FSSM 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.	
		FYI	<b>HAZARD ANALYSIS CRITICAL CONTROL POINT</b>	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing after using the restroom; Food employees shall not wear jewelry on their arms and hands, except for a plain ring such as a wedding band or medical information jewelry; Employees shall use effective hair restraints to prevent the contamination of food or food-contact surfaces	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, dishwasher temperatures, sanitizer concentrations, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	

Sanitarian/Environmental Health Inspector

*Paul Miller*

These remarks have been explained to me and are understood

*Kim Kasewetter*

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection