

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



**Public Health**  
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**Woodford County**  
 Health Department

1831 S. Main Street  
 Eureka, IL 61530  
 (309) 467-3064  
 www.woodfordhealth.org

Permit No.: 18 071 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>				<b>GARBAGE AND REFUSE DISPOSAL</b>				
• 1		5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	19		2	Wash, rinse water: clean, proper temperature	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
			<b>FOOD PROTECTION</b>				<b>INSECT, RODENT ANIMAL CONTROL</b>				
• 3		5	Potentially hazardous food meets temperature requirements during storage, preparation, display, service and transportation	20		4	Sanitization rinse: clean, temperature, concentration				Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
• 4		4	Facilities to maintain product temperature	21		1	Wiping cloths: clean, use restricted				<b>FLOORS, WALLS AND CEILING</b>
5	X	1	Thermometers provided and conspicuous	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	•35		4	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	23		1	Non-food contact surfaces of equipment and utensils clean	36		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
• 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	24		1	Storage, handling of clean equipment-utensils	37		1	Lighting provided as required - Fixtures shielded
8		2	Food protection during storage, preparation, display, service and transportation	25		1	Single-service articles, storage, dispensing				<b>VENTILATION</b>
9		2	Handling of food (ice) minimized, methods	26		2	No re-use of single-service articles				<b>DRESSING ROOMS</b>
10		1	Food (ice) dispensing utensils properly stored	27		5	Water source, safe: hot and cold under pressure	38		1	Rooms and equipment - vented as required
			<b>PERSONNEL</b>				<b>SEWAGE</b>				<b>OTHER OPERATIONS</b>
• 11		5	Personnel with infections restricted	•28		4	Sewage and waste water disposal				Rooms clean, lockers provided, facilities clean
• 12		5	Hands washed and clean, good hygienic practices				<b>PLUMBING</b>	40		1	Rooms clean, lockers provided, facilities clean
13		1	Clean clothes, hair restraints	29		1	Installed, Maintained				<b>TOILET AND HAND-WASHING FACILITIES</b>
			<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>				
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•30		5	Cross-connection, back-siphonage, backflow	•41		5	Toxic items properly stored, labeled and used
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located				<b>TOILET AND HAND-WASHING FACILITIES</b>	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	•31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
17		1	Accurate thermometers, chemical test kits provided, gauge cock	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
								•45			Management personnel certified YES <u>X</u> NO _____
											Food handler certification - food employees YES <u>X</u> NO _____

**Temperature:** Temp/PPM Chemical: Quat 200 ppm/Chlorine/Heat 180° F & 180° F      **Hot Foods** Corn 207° F

**Cold Foods** Diced ham 39° F

**Manager Certification No. of:** 21113544 - NRFSP

Pizza 140° F

Cut lettuce 38° F

**Full-Time Employee:** Sandra Riggert      **Exp. Date** 6/20

Potato soup 139° F

WIC, WIF, RIC, RIF - OK

Milk Coolers - OK

Received by/Title: Kim Resettes      Sandra Riggert  
 (Signature of Owner or Representative)

**Sanitation Score:** 99 (100 minus demerits)

**Date:** 13 March 2018

**Time In:** 10:35 a.m.      **Time Out:** 12:05 p.m.

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



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Health Department**

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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 071 H

The following remarks supplement the inspection report of: Germantown Hills School cafeteria  
(Establishment Name)

Date: 13 March 2018

Item	Code	Section	Inspection Remarks	Correct by
5			Observed temperature measuring device on hot-holding unit (Metro Flavor Hold, pizza) not functioning properly at time of inspection.	NRI
			Observed additional WIF & canned food storage area in storage room (north) and serving kitchen (east) with salad bar in use.	
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			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 certified food protection manager 8-hour class & exam offered @ WCHD: Summer 2018	
			Certified food protection manager class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam (June 2018).	
			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	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- 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 continued documenting of 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, WCHD

These remarks have been explained to me and are understood

[Signature]  
(Signature of Owner or Representative)  
Sandra Pappert

NRI = Next Routine Inspection  
C = Corrected During Inspection