

Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations		Date	04/13/2023
		0		Time In	11:15 AM
Establishment Congerville Elementary School		License/Permit # 23 102		Permit Holder	0
Street Address 310 E. Kauffman Street		C.U.S.D. #140		Risk Category	I
City/State Congerville, IL		ZIP Code 61729		Purpose of Inspection Routine Inspection	

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																																																																																																																																																																																																																																																																																																																																															
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	N/O	Food separated and protected																																																																																																																																																																																																																																																																																																																																								
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																																																																																																																																																																																																																								
Employee Health																																																																																																																																																																																																																																																																																																																																															
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																																																																																																																																																																																																																								
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																																																																																																																																																																																																																																										
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	N/O	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/O	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			21	In	Proper hot holding temperatures	Approved Source								11	In	Food obtained from approved source			12	In	Food received at proper temperature			22	In	Proper cold holding temperatures	13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			23	N/O	Proper date marking and disposition	15					24	N/A	Time as a Public Health Control; procedures & records	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		Safe Food and Water								30	Pasteurized eggs used where required					Proper Use of Utensils		31	Water and ice from approved source					32	Variance obtained for specialized processing methods					Food Temperature Control								33	Proper cooling methods used; adequate equipment for temperature control					34	Plant food properly cooked for hot holding					35	Approved thawing methods used					36	Thermometers provided & accurate					Food Identification								37	Food properly labeled; original container					Prevention of Food Contamination								38	Insects, rodents, and animals not present					39	Contamination prevented during food preparation, storage and display					40	Personal cleanliness					41	Wiping cloths: properly used and stored					42	Washing fruits and vegetables					Physical Facilities								43	In-use utensils: properly stored					44	Utensils, equipment & linens: properly stored, dried, & handled					45	Single-use/single-service articles: properly stored and used					46	Gloves used properly					Utensils, Equipment and Vending								47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used					48	Warewashing facilities: installed, maintained, & used; test strips					49	Non-food contact surfaces clean					Employee Training								50	Hot and cold water available; adequate pressure					51	Plumbing installed; proper backflow devices					52	Sewage and waste water properly disposed					53	Toilet facilities: properly constructed, supplied, & cleaned					54	Garbage & refuse properly disposed; facilities maintained					55	Physical facilities installed, maintained, and clean					56	Adequate ventilation and lighting; designated areas used				
6	In	Proper eating, tasting, drinking, or tobacco use			18	N/O	Proper cooking time and temperatures																																																																																																																																																																																																																																																																																																																																								
7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding																																																																																																																																																																																																																																																																																																																																								
Good Hygienic Practices																																																																																																																																																																																																																																																																																																																																															
8	In	Hands clean and properly washed			20	N/O	Proper cooling time and temperature																																																																																																																																																																																																																																																																																																																																								
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			21	In	Proper hot holding temperatures	Approved Source								11	In	Food obtained from approved source			12	In	Food received at proper temperature			22	In	Proper cold holding temperatures	13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			23	N/O	Proper date marking and disposition	15					24	N/A	Time as a Public Health Control; procedures & records	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		Safe Food and Water								30	Pasteurized eggs used where required					Proper Use of Utensils		31	Water and ice from approved source					32	Variance obtained for specialized processing methods					Food Temperature Control								33	Proper cooling methods used; adequate equipment for temperature control					34	Plant food properly cooked for hot holding					35	Approved thawing methods used					36	Thermometers provided & accurate					Food Identification								37	Food properly labeled; original container					Prevention of Food Contamination								38	Insects, rodents, and animals not present					39	Contamination prevented during food preparation, storage and display					40	Personal cleanliness					41	Wiping cloths: properly used and stored					42	Washing fruits and vegetables					Physical Facilities								43	In-use utensils: properly stored					44	Utensils, equipment & linens: properly stored, dried, & handled					45	Single-use/single-service articles: properly stored and used					46	Gloves used properly					Utensils, Equipment and Vending								47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used					48	Warewashing facilities: installed, maintained, & used; test strips					49	Non-food contact surfaces clean					Employee Training								50	Hot and cold water available; adequate pressure					51	Plumbing installed; proper backflow devices					52	Sewage and waste water properly disposed					53	Toilet facilities: properly constructed, supplied, & cleaned					54	Garbage & refuse properly disposed; facilities maintained					55	Physical facilities installed, maintained, and clean					56	Adequate ventilation and lighting; designated areas used																																									
10	In	Adequate handwashing sinks properly supplied and accessible			21	In	Proper hot holding temperatures																																																																																																																																																																																																																																																																																																																																								
Approved Source																																																																																																																																																																																																																																																																																																																																															
11	In	Food obtained from approved source			12	In	Food received at proper temperature			22	In	Proper cold holding temperatures	13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			23	N/O	Proper date marking and disposition	15					24	N/A	Time as a Public Health Control; procedures & records	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		Safe Food and Water								30	Pasteurized eggs used where required					Proper Use of Utensils		31	Water and ice from approved source					32	Variance obtained for specialized processing methods					Food Temperature Control								33	Proper cooling methods used; adequate equipment for temperature control					34	Plant food properly cooked for hot holding					35	Approved thawing methods used					36	Thermometers provided & accurate					Food Identification								37	Food properly labeled; original container					Prevention of Food Contamination								38	Insects, rodents, and animals not present					39	Contamination prevented during food preparation, storage and display					40	Personal cleanliness					41	Wiping cloths: properly used and stored					42	Washing fruits and vegetables					Physical Facilities								43	In-use utensils: properly stored					44	Utensils, equipment & linens: properly stored, dried, & handled					45	Single-use/single-service articles: properly stored and used					46	Gloves used properly					Utensils, Equipment and Vending								47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used					48	Warewashing facilities: installed, maintained, & used; test strips					49	Non-food contact surfaces clean					Employee Training								50	Hot and cold water available; adequate pressure					51	Plumbing installed; proper backflow devices					52	Sewage and waste water properly disposed					53	Toilet facilities: properly constructed, supplied, & cleaned					54	Garbage & refuse properly disposed; facilities maintained					55	Physical facilities installed, maintained, and clean					56	Adequate ventilation and lighting; designated areas used																																																														
12	In	Food received at proper temperature			22	In	Proper cold holding temperatures																																																																																																																																																																																																																																																																																																																																								
13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			23	N/O	Proper date marking and disposition	15					24	N/A	Time as a Public Health Control; procedures & records	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		Safe Food and Water								30	Pasteurized eggs used where required					Proper Use of Utensils		31	Water and ice from approved source					32	Variance obtained for specialized processing methods					Food Temperature Control								33	Proper cooling methods used; adequate equipment for temperature control					34	Plant food properly cooked for hot holding					35	Approved thawing methods used					36	Thermometers provided & accurate					Food Identification								37	Food properly labeled; original container					Prevention of Food Contamination								38	Insects, rodents, and animals not present					39	Contamination prevented during food preparation, storage and display					40	Personal cleanliness					41	Wiping cloths: properly used and stored					42	Washing fruits and vegetables					Physical Facilities								43	In-use utensils: properly stored					44	Utensils, equipment & linens: properly stored, dried, & handled					45	Single-use/single-service articles: properly stored and used					46	Gloves used properly					Utensils, Equipment and Vending								47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used					48	Warewashing facilities: installed, maintained, & used; test strips					49	Non-food contact surfaces clean					Employee Training								50	Hot and cold water available; adequate pressure					51	Plumbing installed; proper backflow devices					52	Sewage and waste water properly disposed					53	Toilet facilities: properly constructed, supplied, & cleaned					54	Garbage & refuse properly disposed; facilities maintained					55	Physical facilities installed, maintained, and clean					56	Adequate ventilation and lighting; designated areas used																																																																											
14	N/A	Required records available: shellstock tags, parasite destruction			23	N/O	Proper date marking and disposition																																																																																																																																																																																																																																																																																																																																								
15					24	N/A	Time as a Public Health Control; procedures & records																																																																																																																																																																																																																																																																																																																																								
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																																																																																																																																																																																																																																																																																																																																									
Safe Food and Water																																																																																																																																																																																																																																																																																																																																															
30	Pasteurized eggs used where required					Proper Use of Utensils																																																																																																																																																																																																																																																																																																																																									
31	Water and ice from approved source					32	Variance obtained for specialized processing methods					Food Temperature Control								33	Proper cooling methods used; adequate equipment for temperature control					34	Plant food properly cooked for hot holding					35	Approved thawing methods used					36	Thermometers provided & accurate					Food Identification								37	Food properly labeled; original container					Prevention of Food Contamination								38	Insects, rodents, and animals not present					39	Contamination prevented during food preparation, storage and display					40	Personal cleanliness					41	Wiping cloths: properly used and stored					42	Washing fruits and vegetables					Physical Facilities								43	In-use utensils: properly stored					44	Utensils, equipment & linens: properly stored, dried, & handled					45	Single-use/single-service articles: properly stored and used					46	Gloves used properly					Utensils, Equipment and Vending								47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used					48	Warewashing facilities: installed, maintained, & used; test strips					49	Non-food contact surfaces clean					Employee Training								50	Hot and cold water available; adequate pressure					51	Plumbing installed; proper backflow devices					52	Sewage and waste water properly disposed					53	Toilet facilities: properly constructed, supplied, & cleaned					54	Garbage & refuse properly disposed; facilities maintained					55	Physical facilities installed, maintained, and clean					56	Adequate ventilation and lighting; designated areas used																																																																																																																																								
32	Variance obtained for specialized processing methods																																																																																																																																																																																																																																																																																																																																														
Food Temperature Control																																																																																																																																																																																																																																																																																																																																															
33	Proper cooling methods used; adequate equipment for temperature control					34	Plant food properly cooked for hot holding					35	Approved thawing methods used					36	Thermometers provided & accurate					Food Identification								37	Food properly labeled; original container					Prevention of Food Contamination								38	Insects, rodents, and animals not present					39	Contamination prevented during food preparation, storage and display					40	Personal cleanliness					41	Wiping cloths: properly used and stored					42	Washing fruits and vegetables					Physical Facilities								43	In-use utensils: properly stored					44	Utensils, equipment & linens: properly stored, dried, & handled					45	Single-use/single-service articles: properly stored and used					46	Gloves used properly					Utensils, Equipment and Vending								47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used					48	Warewashing facilities: installed, maintained, & used; test strips					49	Non-food contact surfaces clean					Employee Training								50	Hot and cold water available; adequate pressure					51	Plumbing installed; proper backflow devices					52	Sewage and waste water properly disposed					53	Toilet facilities: properly constructed, supplied, & cleaned					54	Garbage & refuse properly disposed; facilities maintained					55	Physical facilities installed, maintained, and clean					56	Adequate ventilation and lighting; designated areas used																																																																																																																																																												
34	Plant food properly cooked for hot holding																																																																																																																																																																																																																																																																																																																																														
35	Approved thawing methods used																																																																																																																																																																																																																																																																																																																																														
36	Thermometers provided & accurate																																																																																																																																																																																																																																																																																																																																														
Food Identification																																																																																																																																																																																																																																																																																																																																															
37	Food properly labeled; original container					Prevention of Food Contamination								38	Insects, rodents, and animals not present					39	Contamination prevented during food preparation, storage and display					40	Personal cleanliness					41	Wiping cloths: properly used and stored					42	Washing fruits and vegetables					Physical Facilities								43	In-use utensils: properly stored					44	Utensils, equipment & linens: properly stored, dried, & handled					45	Single-use/single-service articles: properly stored and used					46	Gloves used properly					Utensils, Equipment and Vending								47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used					48	Warewashing facilities: installed, maintained, & used; test strips					49	Non-food contact surfaces clean					Employee Training								50	Hot and cold water available; adequate pressure					51	Plumbing installed; proper backflow devices					52	Sewage and waste water properly disposed					53	Toilet facilities: properly constructed, supplied, & cleaned					54	Garbage & refuse properly disposed; facilities maintained					55	Physical facilities installed, maintained, and clean					56	Adequate ventilation and lighting; designated areas used																																																																																																																																																																																												
Prevention of Food Contamination																																																																																																																																																																																																																																																																																																																																															
38	Insects, rodents, and animals not present					39	Contamination prevented during food preparation, storage and display					40	Personal cleanliness					41	Wiping cloths: properly used and stored					42	Washing fruits and vegetables					Physical Facilities								43	In-use utensils: properly stored					44	Utensils, equipment & linens: properly stored, dried, & handled					45	Single-use/single-service articles: properly stored and used					46	Gloves used properly					Utensils, Equipment and Vending								47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used					48	Warewashing facilities: installed, maintained, & used; test strips					49	Non-food contact surfaces clean					Employee Training								50	Hot and cold water available; adequate pressure					51	Plumbing installed; proper backflow devices					52	Sewage and waste water properly disposed					53	Toilet facilities: properly constructed, supplied, & cleaned					54	Garbage & refuse properly disposed; facilities maintained					55	Physical facilities installed, maintained, and clean					56	Adequate ventilation and lighting; designated areas used																																																																																																																																																																																																										
39	Contamination prevented during food preparation, storage and display																																																																																																																																																																																																																																																																																																																																														
40	Personal cleanliness																																																																																																																																																																																																																																																																																																																																														
41	Wiping cloths: properly used and stored																																																																																																																																																																																																																																																																																																																																														
42	Washing fruits and vegetables					Physical Facilities								43	In-use utensils: properly stored					44	Utensils, equipment & linens: properly stored, dried, & handled					45	Single-use/single-service articles: properly stored and used					46	Gloves used properly					Utensils, Equipment and Vending								47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used					48	Warewashing facilities: installed, maintained, & used; test strips					49	Non-food contact surfaces clean					Employee Training								50	Hot and cold water available; adequate pressure					51	Plumbing installed; proper backflow devices					52	Sewage and waste water properly disposed					53	Toilet facilities: properly constructed, supplied, & cleaned					54	Garbage & refuse properly disposed; facilities maintained					55	Physical facilities installed, maintained, and clean					56	Adequate ventilation and lighting; designated areas used																																																																																																																																																																																																																																		
Physical Facilities																																																																																																																																																																																																																																																																																																																																															
43	In-use utensils: properly stored																																																																																																																																																																																																																																																																																																																																														
44	Utensils, equipment & linens: properly stored, dried, & handled																																																																																																																																																																																																																																																																																																																																														
45	Single-use/single-service articles: properly stored and used																																																																																																																																																																																																																																																																																																																																														
46	Gloves used properly																																																																																																																																																																																																																																																																																																																																														
Utensils, Equipment and Vending																																																																																																																																																																																																																																																																																																																																															
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used																																																																																																																																																																																																																																																																																																																																														
48	Warewashing facilities: installed, maintained, & used; test strips																																																																																																																																																																																																																																																																																																																																														
49	Non-food contact surfaces clean																																																																																																																																																																																																																																																																																																																																														
Employee Training																																																																																																																																																																																																																																																																																																																																															
50	Hot and cold water available; adequate pressure																																																																																																																																																																																																																																																																																																																																														
51	Plumbing installed; proper backflow devices																																																																																																																																																																																																																																																																																																																																														
52	Sewage and waste water properly disposed																																																																																																																																																																																																																																																																																																																																														
53	Toilet facilities: properly constructed, supplied, & cleaned																																																																																																																																																																																																																																																																																																																																														
54	Garbage & refuse properly disposed; facilities maintained																																																																																																																																																																																																																																																																																																																																														
55	Physical facilities installed, maintained, and clean																																																																																																																																																																																																																																																																																																																																														
56	Adequate ventilation and lighting; designated areas used																																																																																																																																																																																																																																																																																																																																														

Food Establishment Inspection Report

Page 2 of 3

Establishment: Congerville Elementary School

Establishment #: 23 102

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/50

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Olean Nicola Thompson-Rediger

Olean Nicola Thompson-Rediger L2SC-3-029905 - ServSafe Exp. 3/2028	Sonya Shipley 21223845 - ServSafe Exp. 10/2026	Rebecca Lehigh 22338157 - ServSafe Exp. 6/2027	Stacie Bauman 23136170 - ServSafe Exp. 1/2028
--	--	--	---

HACCP Topic: TCS food temperature & transportation requirements: no bare hand contact with ready-to-eat food, employee health


Person In Charge (Signature)

Apr 13, 2023

Person in Charge (Signature)

11

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Page 3 of 3

Establishment: Congerville Elementary School

Establishment #: 23 102

Person in Charge (Signature)

Apr 13, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: