

Food Establishment Inspection Report

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Local Health Department Name and Address Clinton County Health Department 991 Franklin St. Carlyle, IL 62231		No. of Risk Factor/Intervention Violations 0	Date Dec 15, 2023
Establishment Central High School		License/Permit # 027-3108-2024	Time In 11:48 AM
Street Address 7740 Old US 50		Permit Holder Bruce Taher	Time Out 12:40 PM
City/State Breese	ZIP Code 62230	Risk Category I	
		Purpose of Inspection Routine	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>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</p>	<p>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.</p>
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Compliance Status			COS	R
Supervision				
1	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager (CFPM)		
Employee Health				
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN	Proper use of restriction and exclusion		
5	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	NO	Proper eating, tasting, drinking, or tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	NO	Hands clean and properly washed		
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		
Approved Source				
11	IN	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	IN	Food in good condition, safe, and unadulterated		
14	NA	Required records available: shellstock tags, parasite destruction		

Compliance Status			COS	R
Protection from Contamination				
15	IN	Food separated and protected		
16	IN	Food-contact surfaces; cleaned and sanitized		
17	IN	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	NO	Proper cooking time and temperatures		
19	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	IN	Proper date marking and disposition		
24	IN	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NA	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	NA	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	NA	Food additives: approved and properly used		
28	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29	NA	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

<p>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</p>				
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			COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
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		

			COS	R
Proper Use of Utensils				
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		
Physical Facilities				
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		
Employee Training				
57		All food employees have food handler training		
58		Allergen training as required		

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Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

TEMPERATURE OBSERVATIONS					
Location and Item Description		Temp	Location and Item Description		Temp
steam table	brown gravy	137			
steam table	turkey	145			
steam table	mash potatoes	145			
steam table	corn	155			
steam table	chicken sandwich	152			
steam table	spicy chicken sandwich	145			
milk unit #1	milk carton	38			
milk unit #2	milk carton	37			
continental unit	blueberries	35			
warming cabinet	chicken patties	154			
True unit	juice	37			
walkin cooler	sour cream	37			
walkin cooler	juice	35			
walkin cooler	yogurt	35			
walkin freezer air temps	-10, -18				

SANITIZING OBSERVATIONS			
Location and Item Description	PPM	Sanitizer Type	Temp
dishwashing machine			wash 172, rinse 179
sanitizer bucket	200	quats	
three compartment sink	200	quats	

CFPM VERIFICATION - Name	Certification	ID#	Expiration Date
Julie Peters	21844760		06/28/2027
Ruth Hegger	2950406		10/24/2028

HACCP TOPIC:
School Education Campaign, Fall - 23'

Julie Peters
Person in Charge (Signature)

Dec 15, 2023
Date

Holly Ti
Inspector (Signature)

Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

Violations cited in this report must be corrected within the time frames below.

General Comments:

No Violations Observed

Ali Peters

Person in Charge (Signature)

Dec 15, 2023

Date _____

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date:

Inspector (Signature)