### Food Establishment Inspection Report

**Establishment**
- Mt. Pulaski Grade School
- License/Permit #: 326

**Street Address**
- 119 N Garden St.

**City/State**
- Mt. Pulaski, IL

**ZIP Code**
- 62548

**Date**
- 12/11/2019

**Time In**
- 9:50 AM

**Time Out**
- 10:20 AM

**Purpose of Inspection**
- Routine Inspection

### Foodborne Illness Risk Factors and Public Health Interventions

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Certified Food Protection Manager (CFPM)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Employee Health</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Proper use of restriction and exclusion</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Good Hygienic Practices</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Proper eating, tasting, drinking, or tobacco use</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>No discharge from eyes, nose, and mouth</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Preventing Contamination by Hands</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Hands clean and properly washed</td>
<td></td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Adequate handwashing sinks properly supplied and accessible</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Approved Source</td>
<td></td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Food obtained from approved source</td>
<td></td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>Food received at proper temperature</td>
<td></td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Food in good condition, safe, and unadulterated</td>
<td></td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Required records available: shellstock tags, parasite destruction</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Foodborne Illness Risk Factors and Public Health Interventions

- **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 N/O Proper cooking time and temperatures
  - 19 N/O Proper reheating procedures for hot holding
  - 20 N/O Proper cooling time and temperature
  - 21 N/O Proper hot holding temperatures
  - 22 In Proper cold holding temperatures
  - 23 In Proper date marking and disposition
  - 24 N/A Time as a Public Health Control; procedures & records

- **Consumer Advisory**
  - 25 N/A Consumer advisory provided for raw/undercooked food

- **Highly Susceptible Populations**
  - 26 In Pasteurized foods used; prohibited foods not offered

- **Food/Color Additives and Toxic Substances**
  - 27 In Food additives: approved and properly used
  - 28 In Toxic substances properly identified, stored, and used

- **Conformance with Approved Procedures**
  - 29 N/A Compliance with variance/specialized process/HACCP

### Good Retail Practices

**Safe Food and Water**
- 30 In Pasteurized eggs used where required
- 31 In Water and ice from approved source
- 32 In Variance obtained for specialized processing methods

**Food Temperature Control**
- 33 In Proper cooling methods used; adequate equipment for temperature control
- 34 In Plant food properly cooked for hot holding
- 35 In Approved thawing methods used
- 36 In Thermometers provided & accurate

**Food Identification**
- 37 In Food properly labeled; original container

**Prevention of Food Contamination**
- 38 In Insects, rodents, and animals not present
- 39 In Contamination prevented during food preparation, storage and display
- 40 In Personal cleanliness
- 41 In Wiping cloths: properly used and stored
- 42 In Washing fruits and vegetables

**Proper Use of Utensils**
- 43 In In-use utensils: properly stored
- 44 In Utensils, equipment & linens: properly stored, dried, & handled
- 45 In Single-use/single-service articles: properly stored and used
- 46 In Gloves used properly

**Utensils, Equipment and Vending**
- 47 In Food and non-food contact surfaces cleanable, properly designed, constructed, and used
- 48 In Warewashing facilities: installed, maintained, & used; test strips
- 49 In Non-food contact surfaces clean

**Physical Facilities**
- 50 In Hot and cold water available; adequate pressure
- 51 In Plumbing installed; proper backflow devices
- 52 In Sewage and waste water properly disposed
- 53 In Toilet facilities: properly constructed, supplied, & cleaned
- 54 In Garbage & refuse properly disposed; facilities maintained
- 55 In Physical facilities installed, maintained, and clean
- 56 In Adequate ventilation and lighting; designated areas used

**Employee Training**
- 57 In All food employees have food handler training
- 58 In Allergen training as required
Establishment: Mt. Pulaski Grade School

Water Supply: ☑ Public ☐ Private

Waste Water System: ☑ Public ☐ Private

Sanitizer Type: Machine: Heat/Cloths: Chlorine

PPM: 100

Heat: 180

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### TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td>41</td>
</tr>
<tr>
<td>All Cold Holding Units ≤</td>
<td></td>
</tr>
<tr>
<td>Mayo packets, walk-in</td>
<td>37</td>
</tr>
<tr>
<td>Mixed Fruit, double door</td>
<td>36</td>
</tr>
<tr>
<td>kitchen fridge</td>
<td></td>
</tr>
<tr>
<td>Milk coolers ≤</td>
<td>41</td>
</tr>
</tbody>
</table>

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### OBSERVATIONS AND CORRECTIVE ACTIONS

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

No Violations Noted During Inspection

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

Dianne Birge present,

Info on file

HACCP Topic: Discussed critical limits for sanitizer used in establishment and monitoring procedures

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Person in Charge (Signature) 

Dianne Birge

Date 

Dec 11, 2019

Follow-up: ☑ No (Check one) 

Follow-up Date: N/A