

Food Establishment Inspection Report

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|--|------------------|---|---|---------------|------------|
| Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530 | | No. of Risk Factor/Intervention Violations | 3 | Date | 10/21/2018 |
| | | No. of Repeat Risk Factor/Intervention Violations | | 0 | Time In |
| Establishment | License/Permit # | Permit Holder | | Risk Category | |
| American Legion Post #454 | 18 014 | Benson American Legion Post #454 | | II | |
| Street Address | | Purpose of Inspection | | | |
| 314 Front Street | | Routine Inspection | | | |
| City/State | ZIP Code | | | | |
| Benson, IL | 61516 | | | | |

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 | | | | Protection from Contamination | | | |
| 1 | In | | | 15 | In | | |
| Person in charge present, demonstrates knowledge, and performs duties | | | | Food separated and protected | | | |
| 2 | In | | | 16 | Out | X | |
| Certified Food Protection Manager (CFPM) | | | | Food-contact surfaces; cleaned and sanitized | | | |
| Employee Health | | | | Time/Temperature Control for Safety | | | |
| 3 | Out | | X | 17 | In | | |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting | | | | Proper disposition of returned, previously served, reconditioned and unsafe food | | | |
| 4 | In | | | Consumer Advisory | | | |
| Proper use of restriction and exclusion | | | | 25 | In | | |
| 5 | Out | | X | Consumer advisory provided for raw/undercooked food | | | |
| Procedures for responding to vomiting and diarrheal events | | | | Highly Susceptible Populations | | | |
| Good Hygienic Practices | | | | 26 | N/A | | |
| 6 | In | | | Pasteurized foods used; prohibited foods not offered | | | |
| Proper eating, tasting, drinking, or tobacco use | | | | Food/Color Additives and Toxic Substances | | | |
| 7 | In | | | 27 | In | | |
| No discharge from eyes, nose, and mouth | | | | Food additives: approved and properly used | | | |
| Preventing Contamination by Hands | | | | 28 | In | | |
| 8 | In | | | Toxic substances properly identified, stored, and used | | | |
| Hands clean and properly washed | | | | Conformance with Approved Procedures | | | |
| 9 | In | | | 29 | N/A | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | | Compliance with variance/specialized process/HACCP | | | |
| 10 | In | | | GOOD RETAIL PRACTICES | | | |
| Adequate handwashing sinks properly supplied and accessible | | | | Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | |
| Approved Source | | | | 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 | | | |
| 11 | In | | | Safe Food and Water | | | |
| Food obtained from approved source | | | | Proper Use of Utensils | | | |
| 12 | N/O | | | 43 | In-use utensils: properly stored | | |
| Food received at proper temperature | | | | Utensils, equipment & linens: properly stored, dried, & handled | | | |
| 13 | In | | | 44 | Utensils, equipment & linens: properly stored, dried, & handled | | |
| Food in good condition, safe, and unadulterated | | | | 45 | Single-use/single-service articles: properly stored and used | | |
| 14 | N/A | | | 46 | Gloves used properly | | |
| Required records available: shellstock tags, parasite destruction | | | | Utensils, Equipment and Vending | | | |
| Preventing Contamination by Hands | | | | 47 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | |
| 8 | In | | | Warewashing facilities: installed, maintained, & used; test strips | | | |
| Hands clean and properly washed | | | | 48 | Warewashing facilities: installed, maintained, & used; test strips | | |
| 9 | In | | | Non-food contact surfaces clean | | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | | Physical Facilities | | | |
| 10 | In | | | 50 | Hot and cold water available; adequate pressure | | |
| Adequate handwashing sinks properly supplied and accessible | | | | Plumbing installed; proper backflow devices | | | |
| Approved Source | | | | 51 | Plumbing installed; proper backflow devices | | |
| 11 | In | | | Sewage and waste water properly disposed | | | |
| Food obtained from approved source | | | | 52 | Sewage and waste water properly disposed | | |
| 12 | N/O | | | Toilet facilities: properly constructed, supplied, & cleaned | | | |
| Food received at proper temperature | | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | |
| 13 | In | | | Garbage & refuse properly disposed; facilities maintained | | | |
| Food in good condition, safe, and unadulterated | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | |
| 14 | N/A | | | Physical facilities installed, maintained, and clean | | | |
| Required records available: shellstock tags, parasite destruction | | | | 55 | Physical facilities installed, maintained, and clean | | |
| Preventing Contamination by Hands | | | | Adequate ventilation and lighting; designated areas used | | | |
| 8 | In | | | Employee Training | | | |
| Hands clean and properly washed | | | | 57 | All food employees have food handler training | | |
| 9 | In | | | Allergen training as required | | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | | 58 | Allergen training as required | | |
| 10 | In | | | | | | |
| Adequate handwashing sinks properly supplied and accessible | | | | | | | |

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

| Compliance Status | | COS | R | Compliance Status | | COS | R |
|---|---|-----|---|--|--|-----|---|
| Safe Food and Water | | | | Proper Use of Utensils | | | |
| 30 | Pasteurized eggs used where required | | | 43 | In-use utensils: properly stored | | |
| 31 | Water and ice from approved source | | | 44 | Utensils, equipment & linens: properly stored, dried, & handled | | |
| 32 | Variance obtained for specialized processing methods | | | 45 | Single-use/single-service articles: properly stored and used | | |
| Food Temperature Control | | | | 46 | Gloves used properly | | |
| 33 | Proper cooling methods used; adequate equipment for temperature control | | | Utensils, Equipment and Vending | | | |
| 34 | Plant food properly cooked for hot holding | | | 47 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | |
| 35 | Approved thawing methods used | | | 48 | Warewashing facilities: installed, maintained, & used; test strips | | |
| 36 | Thermometers provided & accurate | | | 49 | Non-food contact surfaces clean | | |
| Food Identification | | | | Physical Facilities | | | |
| 37 | Food properly labeled; original container | | | 50 | Hot and cold water available; adequate pressure | | |
| Prevention of Food Contamination | | | | 51 | Plumbing installed; proper backflow devices | | |
| 38 | Insects, rodents, and animals not present | | | Sewage and waste water properly disposed | | | |
| 39 | Contamination prevented during food preparation, storage and display | | | 52 | Sewage and waste water properly disposed | | |
| 40 | Personal cleanliness | | | Toilet facilities: properly constructed, supplied, & cleaned | | | |
| 41 | Wiping cloths: properly used and stored | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | |
| 42 | Washing fruits and vegetables | | | 54 | Garbage & refuse properly disposed; facilities maintained | | |
| Prevention of Food Contamination | | | | 55 | Physical facilities installed, maintained, and clean | | |
| 38 | Insects, rodents, and animals not present | | | Adequate ventilation and lighting; designated areas used | | | |
| 39 | Contamination prevented during food preparation, storage and display | | | Employee Training | | | |
| 40 | Personal cleanliness | | | 57 | All food employees have food handler training | | |
| 41 | Wiping cloths: properly used and stored | | | Allergen training as required | | | |
| 42 | Washing fruits and vegetables | | | 58 | Allergen training as required | | |

Food Establishment Inspection Report

Establishment: American Legion Post #454

Establishment #: 18 014

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/<100

Heat: N/A

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|--------------------------|------|---------------|------|---------------|------|
| Sliced ham/crock pot | 155 | Ham/RIC | 38 | | |
| Sliced ham/crock pot | 115 | Milk/RIC | 39 | | |
| Sausage/crock pot | 165 | | | | |
| Sausage gravy/crock pot | 158 | | | | |
| Diced potatoes/crock pot | 145 | | | | |
| Sausage gravy/stove | 130 | | | | |
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OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|---|
| 3 | 2-102.11 (Pf) Observed person-in-charge PIC did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge during inspection. |
| 5 | 2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection. |
| 16 | 4-703.11 (P) Observed in kitchen food prep area using chlorine test kit concentration of chlorine sanitizing solution spray bottles (table) indicated less than 100 ppm. Using test kit provided at establishment, concentration of chlorine sanitizing solution spray bottles also indicated less than 100 ppm. Additional chlorine solution added by male food volunteer. Recheck = 200 ppm - OK. |
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CFPM Verification (name, expiration date, ID#): Donna Gerdes

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|--|--|--|--|
| Donna Gerdes 12491638 - ServSafe Exp. 6/2020 | | | |
|--|--|--|--|

HACCP Topic: TCS food hot-holding requirements, proper sanitization concentrations

Donna Gerdes
Person in Charge (Signature)

Oct 21, 2018
Date

Paul Walker WARD (EL)
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

