

Food Establishment Inspection Report

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	12/04/2018
		Time In		4:05 PM	
Establishment American Legion Spring Bay Post #1115		License/Permit #	0		
		Street Address 500 Legion Lane		Permit Holder Spring Bay American Legion Post #1115	Risk Category II
City/State East Peoria, IL		ZIP Code 61611	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					Protection from Contamination				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
Employee Health					Time/Temperature Control for Safety				
3	Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting		X	17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			18	N/O	Proper cooking time and temperatures		
5	Out	Procedures for responding to vomiting and diarrheal events		X	19	N/A	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/A	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	N/O	Proper hot holding temperatures		
Preventing Contamination by Hands					Highly Susceptible Populations				
8	In	Hands clean and properly washed			22	In	Pasteurized foods used; prohibited foods not offered		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Food/Color Additives and Toxic Substances				
10	Out	Adequate handwashing sinks properly supplied and accessible		X	23	In	Food additives: approved and properly used		
Approved Source					Conformance with Approved Procedures				
11	In	Food obtained from approved source			24	N/A	Toxic substances properly identified, stored, and used		
12	N/O	Food received at proper temperature			Compliance with variance/specialized process/HACCP				
13	In	Food in good condition, safe, and unadulterated			25	N/A	Compliance with variance/specialized process/HACCP		
14	N/A	Required records available: shellstock tags, parasite destruction			26	N/A	Compliance with variance/specialized process/HACCP		

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					Utensils, Equipment and Vending				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding			47	X	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	X	Thermometers provided & accurate			49		Non-food contact surfaces clean		
Food Identification					Physical Facilities				
37	X	Food properly labeled; original container			50		Hot and cold water available; adequate pressure		
Prevention of Food Contamination					Employee Training				
38		Insects, rodents, and animals not present			51		Plumbing installed; proper backflow devices		
39		Contamination prevented during food preparation, storage and display			52		Sewage and waste water properly disposed		
40		Personal cleanliness			53		Toilet facilities: properly constructed, supplied, & cleaned		
41		Wiping cloths: properly used and stored			54		Garbage & refuse properly disposed; facilities maintained		
42		Washing fruits and vegetables			55	X	Physical facilities installed, maintained, and clean		
					56	X	Adequate ventilation and lighting; designated areas used		
					57	X	All food employees have food handler training		X
					58		Allergen training as required		

Food Establishment Inspection Report

Establishment: American Legion Spring Bay Post #1115

Establishment #: 18 089

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: 181

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Mozzarella cheese/RIC	39		
		Sausage/RIC	38		
		Pollock fillet/RIC	36		

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 male 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 and food employees 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.
10	6-301.14 (C) Observed in men's restroom, at bar, and in kitchen a sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees. Hand washing signs provided during inspection.
36	4-204.112 (C) Observed temperature measuring device not provided in RIF (Kenmore, white, sausage crumbles, pizza crust). Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in kitchen in RIC (True, 2-door) dry food substance in clear plastic container without name identifying contents on container. Dry food substance was breading, according to person-in-charge. Please correct this violation within 90 days or at least by next routine inspection.
47	4-205.10 (C) Observed in kitchen in RIC (True, 2-door) Pollock fillets stored in direct contact in unapproved blue plastic container and French fries stored in direct contact in unapproved green plastic & purple plastic containers. Food must be stored in ANSI/NSF approved plastic containers or stored in the original food package in a container. Please correct this violation within 90 days or at least by next routine inspection.

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

Dennis Tipsword 21441101 - NRFSP Exp. 3/2023	Kelli Elliott 146771 - IL FSSMC Exp. 3/2021	Cherie Brinkley 16173080 - ServSafe Exp. 3/2023
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HACCP Topic: TCS food cooking temperature requirements, employee health policy requirements

Dec 4, 2018
 Person in Charge (Signature) Date

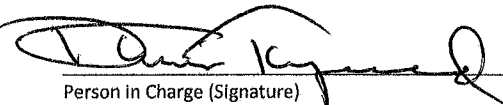
Inspector (Signature) Paul Wilkins wano (EL)
Follow-up: Yes No (Check one)
Follow-up Date: _____

Food Establishment Inspection Report


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Establishment #: 18 089

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
55	6-201.16 (C) Observed in men's restroom above toilet stall ceiling tile not attached. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in kitchen above mechanical warewashing machine HVAC supply vent soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.
57	750.570 (C) Observed no documentation that paid food employees have food handler certification. All paid food employees without certified food protection manager or IL FSSMC must have food handler certification. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any violations noted above ASAP, but at least by next routine inspection
	Please note one (1) repeat violation (item #57) was observed during this inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category II food establishment.
	Please note that as of January 1, 2019, the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation.
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink 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: Spring 2019
	Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	This facility is on the NCPWS program and must routinely collect water samples as required


 Person in Charge (Signature)

Dec 4, 2018
 Date


 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____