

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	2	Date	05/21/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:55 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
AJ's Lounge of Benson	19 066	AJ's Lounge of Benson Inc	1		
Street Address 322-324 Front Street		Purpose of Inspection			
City/State Benson, IL		Routine Inspection			
ZIP Code					
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	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	In		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	Out		X
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	Out		X
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	In		
12	In			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	In		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Compliance with variance/specialized process/HACCP			
29		N/A		Conformance with Approved Procedures			
				Compliance with variance/specialized process/HACCP			

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				43	In		
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35				48			
Approved thawing methods used				Warewashing facilities: installed, maintained, & used; test strips			
36				49			
Thermometers provided & accurate				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
37				50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				51			
38				Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52			
39				Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				53			
40				Toilet facilities: properly constructed, supplied, & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55			
42				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56			
				Adequate ventilation and lighting; designated areas used			
Employee Training				57			
57				All food employees have food handler training			
58				Allergen training as required			

Food Establishment Inspection Report

Establishment: AJ's Lounge of Benson

Establishment #: 19 066

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
BBQ/stove	188		Sliced cheese/WIC	38	Butch's pizza/delivery
Vegetable beef soup/stove	185		Baked potato/WIC	161	Milk/RIC
Potato soup/oven	207		Baked potato/WIC	38	
Tenderloin/fryer	185		BBQ/WIC	38	
Hamburger/griddle	180		Sausage gravy/WIC	38	
Hamburger/griddle	192		Diced ham/WIC	38	
			Sliced ham/WIC	38	
			Baked beans/WIC	38	
			Pancake batter/WIC	38	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
20	3-501.14 (P) Observed in WIC foil-wrapped baked potatoes in process of cooling down with an internal temperature of 161° F as indicated with a food temperature measuring device with metal-stem. Foil-wrapped baked potatoes had been placed into WIC by female person-in-charge around 10:30 am. TCS food must be cooled from 135° F to 70° F within two hours and from 70° F to 41° F within four more hours, for a total of 6 hours. Reviewed TCS food cooling requirements and discussed HACCP concept with female person-in-charge. Foil removed from baked potatoes to allow air cooling by female person-in-charge during inspection.
25	3-603.11 (Pf) Observed a consumer advisory is not provided for serving raw or undercooked food at food establishment. Discussed disclosure and reminder requirements and provided consumer advisory for posting at food establishment.

CFPM Verification (name, expiration date, ID#): Donna J. Gerdes

Donna J. Gerdes 12491638 - ServSafe Exp. 6/20	Sylvia Jesse 21279071 - NRFSP Exp. 10/2021	
---	--	--

HACCP Topic: TCS food cooling down temperature requirements, Hepatitis A

Donna Gerdes May 21, 2019
 Person in Charge (Signature) Date

Paul Whitehead Yes No (Check one) Follow-up Date: _____
 Inspector (Signature) Follow-up: Follow-up Date:

Food Establishment Inspection Report

Establishment: AJ's Lounge of Benson

Establishment #: 19 066

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category I food establishment
	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 is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, concessions, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD
	Next certified food protection manager 8-hour class & exam offered @ WCHD: June 2019
	Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have certified food protection manager 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.
	Observed buckets outside food establishment (front, side, back) for cigarette butt disposal.

Donna Girdes

 Person in Charge (Signature)

May 21, 2019

 Date

Paul Wilton Wain

 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____