

# 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	0	Date	08/05/2019
Establishment Washburn Senior Nutrition Site		License/Permit #	19 071	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 104 E. Parkside Drive		Permit Holder MSW Projects of Henry, Illinois		Risk Category	I
City/State Washburn, IL		ZIP Code 61570		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
<b>Supervision</b>				<b>Protection from Contamination</b>			
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			
<b>Employee Health</b>				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>			
4	In			18	N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	In		
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		
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	In		
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			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	In			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	In		
12	In			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
13	In			27	N/A		
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			
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A		
Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R		Compliance with variance/specialized process/HACCP			
				<b>Proper Use of Utensils</b>			
				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			
				<b>Utensils, Equipment and Vending</b>			
				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			
				<b>Physical Facilities</b>			
				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			
				<b>Employee Training</b>			
				57			
				All food employees have food handler training			
				58			
				Allergen training as required			

# Food Establishment Inspection Report

Establishment: Washburn Senior Nutrition Site

Establishment #: 19 071

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Salisbury steak/container	142		Orange fluff salad/container	61		RIC/kitchen	40
Mashed potatoes/container	137		Orange fluff salad/temp log sheet	50		RIF/storage	4
Mixed vegetables/container	135		Ice cream/container	10			
Salisbury steak/temp log sheet	200						
Mashed potatoes/temp log sheet	170						
Mixed vegetables/temp log sheet	180						

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection
	Please note this establishment is serving food prepared at St. John XXIII Outreach kitchen, Henry, IL (Marshall County) and transported in insulated containers to food establishment kitchen (American Legion Post #661) to serve to the public.
	When using time as a public health control (3-501.19): take & log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be prepared in advance, maintained in the food establishment, and made available to the regulatory authority upon request.
	Facility is still classified as a Category I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.
	Please note that if any changes (ownership, menu, equipment, days in operation/serving, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: October 2019

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

Kimberly Johson 16318275 - ServSafe Exp. 4/2023	Traci Dowell 17236857 - ServSafe Exp. 12/2023		
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HACCP Topic: TCS food temperature transportation requirements, Time as a Public Health Control requirements, Hepatitis A

Aug 5, 2019  
 Date

Person in Charge (Signature)

(EL)

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.
	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 and valid for three (3) years from date of issuance.
	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 time/temperature log sheets for monitoring internal TCS food temperatures prior to packaging in containers and upon arrival at food establishment.

Kimberly Kay Johnson  
Person in Charge (Signature)

Aug 5, 2019  
Date

Paul Wilton Weyo  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_