

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 0		Date 03/16/2023
Establishment AJ's Lounge of Benson		License/Permit # 23 051		Time In 12:20 PM
Street Address 322-324 Front Street		No. of Repeat Risk Factor/Intervention Violations 0		Time Out 1:45 PM
City/State Benson, IL		Permit Holder AJ's Lounge of Benson Inc		Risk Category I
		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																																																																																																																																													
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																																																																																																																																													
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																						
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																																								
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	In	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Preventing Contamination by Hands								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory			14	N/A	Required records available: shellstock tags, parasite destruction			25	In	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations			Approved Source								26	N/A	Pasteurized foods used; prohibited foods not offered			Food/Color Additives and Toxic Substances								27	N/A	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		
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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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COS			R	COS	R																																																																																																									
Safe Food and Water																																																																																																														
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																																																																																																														
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly																																																																																																									
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending																																																																																																										
35	Approved thawing methods used			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips				Food Identification						37	Food properly labeled; original container		X	Physical Facilities						38	Insects, rodents, and animals not present			50	Hot and cold water available; adequate pressure				39	Contamination prevented during food preparation, storage and display			51	Plumbing installed; proper backflow devices				40	Personal cleanliness			52	Sewage and waste water properly disposed				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				56	Adequate ventilation and lighting; designated areas used				Employee Training						57	All food employees have food handler training				58	Allergen training as required			
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Establishment: AJ's Lounge of Benson

Establishment #: 23 051

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/50

Heat: N/A

TEMPERATURE OBSERVATIONS

ITEM/LOCATION		ITEM/LOCATION		ITEM/LOCATION	
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hamburger/griddle	171	Sliced tomatoes/cold-holding	41	Shredded cheese/WIC	40
Tenderloin/fryer	194	Sliced cheese/cold-holding	41	Open foil precooked potato/WIC	38
Cheese bites/fryer	151	Cut lettuce/cold-holding	41	Cheese sticks/RIC bar	38
Chicken/griddle	172	Shredded cheese/WIC	41		
Chili/stove	153	Sliced cheese/WIC	39		
Chicken noodle soup/stove	165	Sausage gravy-cooling/WIC	102		
BBQ/stove	193	Sausage gravy-cooling/WIC	67		
		BBQ/WIC	38		
		Milk/WIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Tena Lee 20787384 - ServSafe Exp. 7/2026	Donna J. Gerdes 20787381 - ServSafe Exp. 7/2026		
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HACCP Topic: TCS food temperature requirements, TCS food cooling procedures, no bare hand contact with ready-to-eat food

Arlesa J. See
Person In Charge (Signature)

Mar 16, 2023

Date

Paul William Wong

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Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

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Establishment: AJ's Lounge of Benson

Establishment #: 23 051

OBSERVATIONS AND CORRECTIVE ACTIONS

Arleena J. Lee
Person In Charge (Signature)

Person in Charge (Signature)

Mar 16, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)