

Food Establishment Inspection Report

Page 1 of 3

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 09/17/2023
Establishment American Legion Post #466	License/Permit # 23 152	No. of Repeat Risk Factor/Intervention Violations 0	Time In 8:00 AM
Street Address 2000 S. Main Street		Permit Holder American Legion Post #466	Time Out 9:15 AM
City/State Eureka, IL		Risk Category II	
		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	N/A	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/A	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	Approved Source								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			Preventing Contamination by Hands								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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Safe Food and Water																																																																																																																																																																																											
30	Pasteurized eggs used where required				43	Proper Use of Utensils																																																																																																																																																																																					
31	Water and ice from approved source				32	Variance obtained for specialized processing methods				44	In-use utensils: properly stored				Food Temperature Control								45	Utensils, equipment & linens: properly stored, dried, & handled				33	Proper cooling methods used; adequate equipment for temperature control				46	Single-use/single-service articles: properly stored and used				34	Plant food properly cooked for hot holding				47	Gloves used properly				35	Approved thawing methods used				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				36	Thermometers provided & accurate				49	Warewashing facilities: installed, maintained, & used; test strips				Food Identification								50	Non-food contact surfaces clean				37	Food properly labeled; original container				Physical Facilities								51	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				Prevention of Food Contamination								52	Warewashing facilities: installed, maintained, & used; test strips				38	Insects, rodents, and animals not present				53	Non-food contact surfaces clean				39	Contamination prevented during food preparation, storage and display				54	Toilet facilities: properly constructed, supplied, & cleaned				40	Personal cleanliness				55	Garbage & refuse properly disposed; facilities maintained				41	Wiping cloths: properly used and stored				56	Physical facilities installed, maintained, and clean				42	Washing fruits and vegetables				Employee Training								57	Adequate ventilation and lighting; designated areas used				58	All food employees have food handler training				Employee Training								59	Allergen training as required			
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Establishment: American Legion Post #466

Establishment #: 23 152

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Kim Holmes

Kim Holmes 24117107 - ServSafe Exp. 6/2028	Amy Wuethrich 21800408 - NRFSP Exp. 2/2027		
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HACCP Topic: TCS food temperature requirements, 3-compartment sink set-up requirements, no bare hand contact with ready-to-eat food

Kim S. A.
Person in Charge (Signature)

Sep 17, 2023

Date

Person in Charge (Signature)

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Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

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Establishment: American Legion Post #466

Establishment #: 23 152

OBSERVATIONS AND CORRECTIVE ACTIONS


Person in Charge (Signature)

Sep 17, 2023

Date

Paul Witten wa
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: