

# 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 10/15/2023
Establishment American Legion Post #454		No. of Repeat Risk Factor/Intervention Violations 0	Time In 7:50 AM
License/Permit # 23 175		Permit Holder Benson American Legion Post #454	Time Out 9:05 AM
Street Address 314 Front Street		Risk Category II	
City/State Benson, IL		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>						
1	In	Person in charge present, demonstrates knowledge, and performs duties				
2	In	Certified Food Protection Manager (CFPM)				
<b>Employee Health</b>						
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting				
4	In	Proper use of restriction and exclusion				
5	In	Procedures for responding to vomiting and diarrheal events				
<b>Good Hygienic Practices</b>						
6	In	Proper eating, tasting, drinking, or tobacco use				
7	In	No discharge from eyes, nose, and mouth				
<b>Preventing Contamination by Hands</b>						
8	In	Hands clean and properly washed				
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				
10	In	Adequate handwashing sinks properly supplied and accessible				
<b>Approved Source</b>						
11	In	Food obtained from approved source				
12	N/O	Food received at proper temperature				
13	In	Food in good condition, safe, and unadulterated				
14	N/A	Required records available: shellstock tags, parasite destruction				

## 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

		COS	R		COS	R
<b>Safe Food and Water</b>						
30	Pasteurized eggs used where required					
31	Water and ice from approved source					
32	Variance obtained for specialized processing methods					
<b>Food Temperature Control</b>						
33	Proper cooling methods used; adequate equipment for temperature control					
34	Plant food properly cooked for hot holding					
35	Approved thawing methods used					
36	Thermometers provided & accurate					
<b>Food Identification</b>						
37	Food properly labeled; original container					
<b>Prevention of Food Contamination</b>						
38	Insects, rodents, and animals not present					
39	Contamination prevented during food preparation, storage and display					
40	Personal cleanliness					
41	Wiping cloths: properly used and stored					
42	Washing fruits and vegetables					
<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					

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Establishment: American Legion Post #454

Establishment #: 23 175

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 25-49/50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

## 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

CFPM Verification (name, expiration date, ID#): Terry Schoon

C.P.W. Verification (Name, Expiration date, ID#), Terry Schoon			
Terry Schoon 17572049 - ServSafe Exp. 3/2024	Ryan Koehler 17540149 - ServSafe Exp. 3/2024	Donna J. Gerdes 20787381 - ServSafe Exp. 7/2026	

HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, sanitization requirements

Terry Dr  
Person in Charge (Signature)

Oct 15, 2023

Date

Person in Charge (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)

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Establishment #: 23 175

Person In Charge (Signature)

Oct 15, 2023

Date

Inspector (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**