

# 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 1		Date 11/30/2023
Establishment AJ's Lounge of Benson		License/Permit # 23 051		Time In 11:45 AM
Street Address 322-324 Front Street		Permit Holder AJ's Lounge of Benson Inc		Time Out 1:10 PM
City/State Benson, IL		ZIP Code 61516		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
<b>Supervision</b>					<b>Protection from Contamination</b>				
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		
<b>Employee Health</b>					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>				
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	In	Proper reheating procedures for hot holding		
<b>Good Hygienic Practices</b>					20	In	Proper cooling time and temperature		
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures		
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>					23	In	Proper date marking and disposition		
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Consumer Advisory</b>				
10	In	Adequate handwashing sinks properly supplied and accessible			25	In	Consumer advisory provided for raw/undercooked food		
<b>Approved Source</b>					26	N/A	Highly Susceptible Populations		
11	In	Food obtained from approved source			27	N/A	Pasteurized foods used; prohibited foods not offered		
12	N/O	Food received at proper temperature			28	Out	Food additives: approved and properly used		
13	In	Food in good condition, safe, and unadulterated			29	N/A	Toxic substances properly identified, stored, and used		X
14	N/A	Required records available: shellstock tags, parasite destruction			<b>Conformance with Approved Procedures</b>				
<b>GOOD RETAIL PRACTICES</b>					30	N/A	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

Safe Food and Water			COS	R	Proper Use of Utensils			COS	R
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			
<b>Food Temperature Control</b>					46	Gloves used properly			
33	Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>				
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips			
36	Thermometers provided & accurate				49	Non-food contact surfaces clean			
<b>Food Identification</b>					<b>Physical Facilities</b>				
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>					51	Plumbing installed; proper backflow devices			
38	Insects, rodents, and animals not present				52	Sewage and waste water properly disposed			
39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned			
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained			
41	Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean			
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>					<b>Employee Training</b>				
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	Temp	Item/Location	Temp	Item/Location	Temp
Sloppy Joe/microwave	166	Sliced tomatoes/cold-holding	41	BBQ-cooling/WIC	46
Sloppy Joe-cooking/stove	106	Sliced cheese/cold-holding	41	Ham slices-cooling/WIC	48
Cheese bites/fryer	149	Cut lettuce/cold-holding	41	Sausage/WIC	39
Chicken noodle soup/stove	162	Baked beans/WIC	39	Open foil precooked potato/WIC	38
Potato soup/stove	181	Sausage gravy/WIC	39	Ham/RIC	40
Crispy chicken/fryer	165	Sausage gravy-cooling/WIC	55		
		Pancake batter/WIC	39		
		Sliced cheese/WIC	38		
		Milk/WIC	40		

## OBSERVATIONS AND CORRECTIVE ACTIONS

CEPM 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

Arteka J. Lee

Nov 30, 2023

Date

Person in Charge (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

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Inspector (Signature)

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Arleka J. Lee  
Person In Charge (Signature)

Person in Charge (Signature)

Nov 30, 2023

Date

Paul Wilkins wcm  
Inspector (Signature)

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Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: