

# 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 11/28/2023
Establishment Washburn Food Pantry		License/Permit # 23 070	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 100 W. Church Street		Permit Holder Interfaith Council	Risk Category III
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
<b>Supervision</b>		
1 In		Person in charge present, demonstrates knowledge, and performs duties
2 N/A		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 N/A		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

Compliance Status	COS	R
<b>Protection from Contamination</b>		
15 In		Food separated and protected
16 N/A		Food-contact surfaces; cleaned and sanitized
17 In		Proper disposition of returned, previously served, reconditioned and unsafe food
<b>Time/Temperature Control for Safety</b>		
18 N/A		Proper cooking time and temperatures
19 N/A		Proper reheating procedures for hot holding
20 N/A		Proper cooling time and temperature
21 N/A		Proper hot holding temperatures
22 In		Proper cold holding temperatures
23 N/A		Proper date marking and disposition
24 N/A		Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>		
25 N/A		Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26 In		Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27 N/A		Food additives: approved and properly used
28 In		Toxic substances properly identified, stored, and used
<b>Conformance with Approved Procedures</b>		
29 N/A		Compliance with variance/specialized process/HACCP

## 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

Compliance Status	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

Compliance Status	COS	R
<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 #: 23 070

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

[illegible]

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HACCP Topic: TCS food cold-holding temperature requirements, employee health policy requirements

Nov 28, 2023

Date \_\_\_\_\_

Paul Wilkerson  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date:

# Food Establishment Inspection Report

Establishment: Washburn Food Pantry

Establishment #: 23 070

[illegible]

Robert  
Person In Charge (Signature)

Nov 28, 2023

Date \_\_\_\_\_

Paul Wilkx, WFO  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: