

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 08/26/2024
Establishment LowPoint-Washburn Jr/Sr High School		No. of Repeat Risk Factor/Intervention Violations 1		Time In 10:50 AM
Street Address 508 E. Walnut Street		Permit Holder LowPoint-Washburn CUSD #21		Time Out 12:00 PM
City/State Washburn, IL		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	Out	Certified Food Protection Manager (CFPM)		X	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			8	In	Hands clean and properly washed			19	N/O	Proper reheating procedures for hot holding			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			20	In	Proper cooling time and temperature			Approved Source										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										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				Food Temperature Control					46	Gloves used properly				33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending					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				Food Identification					Physical Facilities					37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure				Prevention of Food Contamination					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				Employee Training					57	All food employees have food handler training				58	Allergen training as required			
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Food Establishment Inspection Report

Page 2 of 3

Establishment: LowPoint-Washburn Jr/Sr High School

Establishment #: 24 012

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 186

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Jeanette Carter

Jeanette Carter L2SC-3-026584 - Learn 2 Serve Exp. 12/2027	Jessica Grebner 20235879 - ServSafe Exp. 2/2026		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Jeffrey Carter

Aug 26, 2024

Date

Paul

2

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Establishment: LowPoint-Washburn Jr/Sr High School

Establishment #: 24 012

Y. Venkatesh
Person in Charge (Signature)

Person in Charge (signature)

Castro

Aug 26, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)