

Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations 1	Date 3/11/2025																																																																																																																																																																										
			Number of Repeat Risk Factor/ Intervention Violations 0	Time In 3:30 PM																																																																																																																																																																										
Establishment American Legion Post #661		Phone (309) 248-7497	Email																																																																																																																																																																											
Address 104 E. Parkside Drive		City/State Washburn, IL	ZIP Code 61570																																																																																																																																																																											
License/Permit # 25 056	Permit Holder Washburn Legion Post #661		Purpose of Inspection Routine	Risk Category I																																																																																																																																																																										
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																																																																																														
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in the appropriate box for COS and/or R IN: In compliance OUT: not in compliance N/O: not observed N/A: not applicable 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.																																																																																																																																																																														
<table border="1"> <thead> <tr> <th>#</th> <th>Compliance Status</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td colspan="4" style="text-align: center;">Supervision</td> </tr> <tr> <td>1</td> <td>IN</td> <td colspan="2">Person in charge present, demonstrates knowledge, and performs duties.</td> </tr> <tr> <td>2</td> <td>OUT</td> <td colspan="2">Certified Food Protection Manager (CFPM).</td> </tr> <tr> <td colspan="4" style="text-align: center;">Employee Health</td> </tr> <tr> <td>3</td> <td>IN</td> <td colspan="2">Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.</td> </tr> <tr> <td>4</td> <td>IN</td> <td colspan="2">Proper use of restriction and exclusion.</td> </tr> <tr> <td>5</td> <td>IN</td> <td colspan="2">Procedures for responding to vomiting and diarrheal events.</td> </tr> <tr> <td colspan="4" style="text-align: center;">Good Hygienic Practices</td> </tr> <tr> <td>6</td> <td>IN</td> <td colspan="2">Proper eating, tasting, drinking, or tobacco product use.</td> </tr> <tr> <td>7</td> <td>IN</td> <td colspan="2">No discharge from eyes, nose, and mouth.</td> </tr> <tr> <td colspan="4" style="text-align: center;">Preventing Contamination by Hands</td> </tr> <tr> <td>8</td> <td>IN</td> <td colspan="2">Hands clean and properly washed.</td> </tr> <tr> <td>9</td> <td>IN</td> <td colspan="2">No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.</td> </tr> <tr> <td>10</td> <td>IN</td> <td colspan="2">Adequate handwashing sinks are properly supplied and accessible.</td> </tr> <tr> <td colspan="4" style="text-align: center;">Approved Source</td> </tr> <tr> <td>11</td> <td>IN</td> <td colspan="2">Food obtained from an approved source.</td> </tr> <tr> <td>12</td> <td>N/O</td> <td colspan="2">Food received at the proper temperature.</td> </tr> <tr> <td>13</td> <td>IN</td> <td colspan="2">Food in good condition, safe, and unadulterated.</td> </tr> <tr> <td>14</td> <td>N/A</td> <td colspan="2">Required records available: molluscan shellfish identification, and parasite destruction.</td> </tr> </tbody> </table>			#	Compliance Status	COS	R	Supervision				1	IN	Person in charge present, demonstrates knowledge, and performs duties.		2	OUT	Certified Food Protection Manager (CFPM).		Employee Health				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.		Good Hygienic Practices				6	IN	Proper eating, tasting, drinking, or tobacco product use.		7	IN	No discharge from eyes, nose, and mouth.		Preventing Contamination by Hands				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 are properly supplied and accessible.		Approved Source				11	IN	Food obtained from an approved source.		12	N/O	Food received at the proper temperature.		13	IN	Food in good condition, safe, and unadulterated.		14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		<table border="1"> <thead> <tr> <th>#</th> <th>Compliance Status</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td colspan="4" style="text-align: center;">Protection from Contamination</td> </tr> <tr> <td>15</td> <td>IN</td> <td colspan="2">Food is separated and protected.</td> </tr> <tr> <td>16</td> <td>IN</td> <td colspan="2">Food-contact surfaces; cleaned and sanitized.</td> </tr> <tr> <td>17</td> <td>IN</td> <td colspan="2">Proper disposition of returned, previously served, reconditioned, and unsafe food.</td> </tr> <tr> <td colspan="4" style="text-align: center;">Time/Temperature Control for Safety</td> </tr> <tr> <td>18</td> <td>IN</td> <td colspan="2">Proper cooking time and temperatures.</td> </tr> <tr> <td>19</td> <td>N/A</td> <td colspan="2">Proper reheating procedures for hot holding.</td> </tr> <tr> <td>20</td> <td>N/A</td> <td colspan="2">Proper cooling time and temperature.</td> </tr> <tr> <td>21</td> <td>IN</td> <td colspan="2">Proper hot holding temperatures.</td> </tr> <tr> <td>22</td> <td>IN</td> <td colspan="2">Proper cold holding temperatures.</td> </tr> <tr> <td>23</td> <td>IN</td> <td colspan="2">Proper date marking and disposition.</td> </tr> <tr> <td>24</td> <td>N/A</td> <td colspan="2">Time as a Public Health Control; procedures and records.</td> </tr> <tr> <td colspan="4" style="text-align: center;">Consumer Advisory</td> </tr> <tr> <td>25</td> <td>N/A</td> <td colspan="2">Consumer advisory is provided for raw/undercooked food.</td> </tr> <tr> <td colspan="4" style="text-align: center;">Highly Susceptible Populations</td> </tr> <tr> <td>26</td> <td>N/A</td> <td colspan="2">Pasteurized foods are used; prohibited foods are not offered.</td> </tr> <tr> <td colspan="4" style="text-align: center;">Food/Color Additives and Toxic Substances</td> </tr> <tr> <td>27</td> <td>N/A</td> <td colspan="2">Food additives: approved and properly used.</td> </tr> <tr> <td>28</td> <td>IN</td> <td colspan="2">Toxic substances are properly identified, stored and used.</td> </tr> <tr> <td colspan="4" style="text-align: center;">Conformance with Approved Procedures</td> </tr> <tr> <td>29</td> <td>N/A</td> <td colspan="2">Compliance with variance/specialized process/HACCP.</td> </tr> </tbody> </table>		#	Compliance Status	COS	R	Protection from Contamination				15	IN	Food is separated and protected.		16	IN	Food-contact surfaces; cleaned and sanitized.		17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.		Time/Temperature Control for Safety				18	IN	Proper cooking time and temperatures.		19	N/A	Proper reheating procedures for hot holding.		20	N/A	Proper cooling time and temperature.		21	IN	Proper hot holding temperatures.		22	IN	Proper cold holding temperatures.		23	IN	Proper date marking and disposition.		24	N/A	Time as a Public Health Control; procedures and records.		Consumer Advisory				25	N/A	Consumer advisory is provided for raw/undercooked food.		Highly Susceptible Populations				26	N/A	Pasteurized foods are used; prohibited foods are not offered.		Food/Color Additives and Toxic Substances				27	N/A	Food additives: approved and properly used.		28	IN	Toxic substances are properly identified, stored and used.		Conformance with Approved Procedures				29	N/A	Compliance with variance/specialized process/HACCP.			
#	Compliance Status	COS	R																																																																																																																																																																											
Supervision																																																																																																																																																																														
1	IN	Person in charge present, demonstrates knowledge, and performs duties.																																																																																																																																																																												
2	OUT	Certified Food Protection Manager (CFPM).																																																																																																																																																																												
Employee Health																																																																																																																																																																														
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.																																																																																																																																																																												
Good Hygienic Practices																																																																																																																																																																														
6	IN	Proper eating, tasting, drinking, or tobacco product use.																																																																																																																																																																												
7	IN	No discharge from eyes, nose, and mouth.																																																																																																																																																																												
Preventing Contamination by Hands																																																																																																																																																																														
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 are properly supplied and accessible.																																																																																																																																																																												
Approved Source																																																																																																																																																																														
11	IN	Food obtained from an approved source.																																																																																																																																																																												
12	N/O	Food received at the proper temperature.																																																																																																																																																																												
13	IN	Food in good condition, safe, and unadulterated.																																																																																																																																																																												
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.																																																																																																																																																																												
#	Compliance Status	COS	R																																																																																																																																																																											
Protection from Contamination																																																																																																																																																																														
15	IN	Food is separated and protected.																																																																																																																																																																												
16	IN	Food-contact surfaces; cleaned and sanitized.																																																																																																																																																																												
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.																																																																																																																																																																												
Time/Temperature Control for Safety																																																																																																																																																																														
18	IN	Proper cooking time and temperatures.																																																																																																																																																																												
19	N/A	Proper reheating procedures for hot holding.																																																																																																																																																																												
20	N/A	Proper cooling time and temperature.																																																																																																																																																																												
21	IN	Proper hot holding temperatures.																																																																																																																																																																												
22	IN	Proper cold holding temperatures.																																																																																																																																																																												
23	IN	Proper date marking and disposition.																																																																																																																																																																												
24	N/A	Time as a Public Health Control; procedures and records.																																																																																																																																																																												
Consumer Advisory																																																																																																																																																																														
25	N/A	Consumer advisory is provided for raw/undercooked food.																																																																																																																																																																												
Highly Susceptible Populations																																																																																																																																																																														
26	N/A	Pasteurized foods are used; prohibited foods are not offered.																																																																																																																																																																												
Food/Color Additives and Toxic Substances																																																																																																																																																																														
27	N/A	Food additives: approved and properly used.																																																																																																																																																																												
28	IN	Toxic substances are properly identified, stored and used.																																																																																																																																																																												
Conformance with Approved Procedures																																																																																																																																																																														
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 the box if the numbered item is not in compliance Mark "X" in the appropriate box COS: Corrected on-site during inspection R: Repeat violation																																																																																																																																																																														
<table border="1"> <thead> <tr> <th>#</th> <th>X</th> <th>Compliance Status</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td colspan="5" style="text-align: center;">Safe Food and Water</td> </tr> <tr> <td>30</td> <td></td> <td colspan="2">Pasteurized eggs are used where required.</td> </tr> <tr> <td>31</td> <td></td> <td colspan="2">Water and ice from an approved source.</td> </tr> <tr> <td>32</td> <td></td> <td colspan="2">Variance obtained for specialized processing methods.</td> </tr> <tr> <td colspan="5" style="text-align: center;">Food Temperature Control</td> </tr> <tr> <td>33</td> <td></td> <td colspan="2">Proper cooling methods are used; adequate equipment for temperature control.</td> </tr> <tr> <td>34</td> <td></td> <td colspan="2">Plant food properly cooked for hot holding.</td> </tr> <tr> <td>35</td> <td></td> <td colspan="2">Approved thawing methods used.</td> </tr> <tr> <td>36</td> <td></td> <td colspan="2">Thermometers are provided and accurate.</td> </tr> <tr> <td colspan="5" style="text-align: center;">Food Identification</td> </tr> <tr> <td>37</td> <td></td> <td colspan="2">Food properly labeled; original container.</td> </tr> <tr> <td colspan="5" style="text-align: center;">Prevention of Food Contamination</td> </tr> <tr> <td>38</td> <td></td> <td colspan="2">Insects, rodents, and animals not present.</td> </tr> <tr> <td>39</td> <td></td> <td colspan="2">Contamination is prevented during food preparation, storage, and display.</td> </tr> <tr> <td>40</td> <td></td> <td colspan="2">Personal cleanliness.</td> </tr> <tr> <td>41</td> <td></td> <td colspan="2">Wiping cloths: properly used and stored.</td> </tr> <tr> <td>42</td> <td></td> <td colspan="2">Washing fruits, vegetables, and other plant food.</td> </tr> <tr> <td colspan="5" style="text-align: center;">Proper Use of Utensils</td> </tr> <tr> <td>43</td> <td></td> <td colspan="2">In-use utensils: properly stored.</td> </tr> <tr> <td colspan="3"></td> <td colspan="2" style="text-align: center;">Proper Use of Utensils (continued)</td> </tr> <tr> <td>44</td> <td></td> <td colspan="2">Utensils, equipment, and linens: properly stored, dried, and handled.</td> </tr> <tr> <td>45</td> <td></td> <td colspan="2">Single use/single service articles are properly stored and used.</td> </tr> <tr> <td>46</td> <td></td> <td colspan="2">Gloves used properly.</td> </tr> <tr> <td colspan="5" style="text-align: center;">Utensils, Equipment, and Vending</td> </tr> <tr> <td>47</td> <td></td> <td colspan="2">Food and non-food contact surfaces cleanable, properly designed, constructed, and used.</td> </tr> <tr> <td>48</td> <td></td> <td colspan="2">Warewashing facilities: installed, maintained, and used; test strips.</td> </tr> <tr> <td>49</td> <td></td> <td colspan="2">Non-food contact surfaces are clean.</td> </tr> <tr> <td colspan="5" style="text-align: center;">Physical Facilities</td> </tr> <tr> <td>50</td> <td></td> <td colspan="2">Hot and cold water available; adequate pressure.</td> </tr> <tr> <td>51</td> <td></td> <td colspan="2">Plumbing installed; proper backflow devices.</td> </tr> <tr> <td>52</td> <td></td> <td colspan="2">Sewage and wastewater properly disposed.</td> </tr> <tr> <td>53</td> <td></td> <td colspan="2">Toilet facilities: properly constructed, supplied, and cleaned.</td> </tr> <tr> <td>54</td> <td></td> <td colspan="2">Garbage and refuse are properly disposed; facilities are maintained.</td> </tr> <tr> <td>55</td> <td></td> <td colspan="2">Physical facilities installed, maintained, and cleaned.</td> </tr> <tr> <td>56</td> <td></td> <td colspan="2">Adequate ventilation and lighting; designated areas used.</td> </tr> <tr> <td colspan="5" style="text-align: center;">Food Handler and Allergen Awareness</td> </tr> <tr> <td>57</td> <td></td> <td colspan="2">Food handler training 410 ILCS 625/3.06.</td> </tr> <tr> <td>58</td> <td></td> <td colspan="2">Allergen awareness training for CFPN 410 ILCS 625/3.07 (rest. only).</td> </tr> <tr> <td>59</td> <td></td> <td colspan="2">Allergen awareness notice 410 ILCS 625/3.08 (rest. only).</td> </tr> </tbody> </table>			#	X	Compliance Status	COS	R	Safe Food and Water					30		Pasteurized eggs are used where required.		31		Water and ice from an approved source.		32		Variance obtained for specialized processing methods.		Food Temperature Control					33		Proper cooling methods are used; adequate equipment for temperature control.		34		Plant food properly cooked for hot holding.		35		Approved thawing methods used.		36		Thermometers are provided and accurate.		Food Identification					37		Food properly labeled; original container.		Prevention of Food Contamination					38		Insects, rodents, and animals not present.		39		Contamination is prevented during food preparation, storage, and display.		40		Personal cleanliness.		41		Wiping cloths: properly used and stored.		42		Washing fruits, vegetables, and other plant food.		Proper Use of Utensils					43		In-use utensils: properly stored.					Proper Use of Utensils (continued)		44		Utensils, equipment, and linens: properly stored, dried, and handled.		45		Single use/single service articles are properly stored and used.		46		Gloves used properly.		Utensils, Equipment, and Vending					47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		48		Warewashing facilities: installed, maintained, and used; test strips.		49		Non-food contact surfaces are clean.		Physical Facilities					50		Hot and cold water available; adequate pressure.		51		Plumbing installed; proper backflow devices.		52		Sewage and wastewater properly disposed.		53		Toilet facilities: properly constructed, supplied, and cleaned.		54		Garbage and refuse are properly disposed; facilities are maintained.		55		Physical facilities installed, maintained, and cleaned.		56		Adequate ventilation and lighting; designated areas used.		Food Handler and Allergen Awareness					57		Food handler training 410 ILCS 625/3.06.		58		Allergen awareness training for CFPN 410 ILCS 625/3.07 (rest. only).		59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			
#	X	Compliance Status	COS	R																																																																																																																																																																										
Safe Food and Water																																																																																																																																																																														
30		Pasteurized eggs are used where required.																																																																																																																																																																												
31		Water and ice from an approved source.																																																																																																																																																																												
32		Variance obtained for specialized processing methods.																																																																																																																																																																												
Food Temperature Control																																																																																																																																																																														
33		Proper cooling methods are used; adequate equipment for temperature control.																																																																																																																																																																												
34		Plant food properly cooked for hot holding.																																																																																																																																																																												
35		Approved thawing methods used.																																																																																																																																																																												
36		Thermometers are provided and accurate.																																																																																																																																																																												
Food Identification																																																																																																																																																																														
37		Food properly labeled; original container.																																																																																																																																																																												
Prevention of Food Contamination																																																																																																																																																																														
38		Insects, rodents, and animals not present.																																																																																																																																																																												
39		Contamination is prevented during food preparation, storage, and display.																																																																																																																																																																												
40		Personal cleanliness.																																																																																																																																																																												
41		Wiping cloths: properly used and stored.																																																																																																																																																																												
42		Washing fruits, vegetables, and other plant food.																																																																																																																																																																												
Proper Use of Utensils																																																																																																																																																																														
43		In-use utensils: properly stored.																																																																																																																																																																												
			Proper Use of Utensils (continued)																																																																																																																																																																											
44		Utensils, equipment, and linens: properly stored, dried, and handled.																																																																																																																																																																												
45		Single use/single service articles are properly stored and used.																																																																																																																																																																												
46		Gloves used properly.																																																																																																																																																																												
Utensils, Equipment, and Vending																																																																																																																																																																														
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.																																																																																																																																																																												
48		Warewashing facilities: installed, maintained, and used; test strips.																																																																																																																																																																												
49		Non-food contact surfaces are clean.																																																																																																																																																																												
Physical Facilities																																																																																																																																																																														
50		Hot and cold water available; adequate pressure.																																																																																																																																																																												
51		Plumbing installed; proper backflow devices.																																																																																																																																																																												
52		Sewage and wastewater properly disposed.																																																																																																																																																																												
53		Toilet facilities: properly constructed, supplied, and cleaned.																																																																																																																																																																												
54		Garbage and refuse are properly disposed; facilities are maintained.																																																																																																																																																																												
55		Physical facilities installed, maintained, and cleaned.																																																																																																																																																																												
56		Adequate ventilation and lighting; designated areas used.																																																																																																																																																																												
Food Handler and Allergen Awareness																																																																																																																																																																														
57		Food handler training 410 ILCS 625/3.06.																																																																																																																																																																												
58		Allergen awareness training for CFPN 410 ILCS 625/3.07 (rest. only).																																																																																																																																																																												
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).																																																																																																																																																																												

Person in Charge (Signature) Sam Kelvin

Date: 3/11/2025

Inspector (Signature) Paul Wilkins

(PA)

Follow-up: YES NO (Check one) Follow-up Date:

Food Establishment Inspection Report

Page 2 of 3

Establishment: American Legion Post #661

Establishment #: 25 056

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Tenderloin/fryer	185	Cole slaw/WIC	39		
Tenderloin/hot-holding	170	Sour cream/RIC	40		
		Sliced tomatoes/RIC	41		

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category II food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

CFPM Verification (name, expiration date, ID#): Sam Fehr

--	--	--	--

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

Illinois Requirements: Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10**.
 Appropriate default beverage for children's meal **410 ILCS 620/21.5**.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed no documentation that the person-in-charge has current ANSI-approved CFPM certification as required. This facility is categorized as a Category II food establishment, and the person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation.
	Please correct this violation within 90 days or at least by next routine inspection.

Food Establishment Inspection Report

Page 3 of 3

Establishment: American Legion Post #661 Establishment #: 25 056