

# Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530	Number of Risk Factor/ Intervention Violations	0	Date	4/10/2025
	Number of Repeat Risk Factor/ Intervention Violations	0	Time In	12:50 PM

Establishment JC's Lounge	Phone (309) 367-4600	Email
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Address 707 W. Mt Vernon Street	City/State Metamora, IL	ZIP Code 61548
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License/Permit # 25 009	Permit Holder DJCN Holdings LLC	Purpose of Inspection Routine	Risk Category III
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## 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.

#	Compliance Status	COS	R	#	Compliance Status	COS	R				
<b>Supervision</b>											
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	N/A	Food is separated and protected.					
2	N/A	Certified Food Protection Manager (CFPM).		16	IN	Food-contact surfaces; cleaned and sanitized.					
<b>Employee Health</b>											
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.		<b>Time/Temperature Control for Safety</b>							
5	IN	Procedures for responding to vomiting and diarrheal events.		18	N/O	proper cooking time and temperatures.					
<b>Good Hygienic Practices</b>				19	N/A	Proper reheating procedures for hot holding.					
6	IN	Proper eating, tasting, drinking, or tobacco product use.		20	N/A	Proper cooling time and temperature.					
7	IN	No discharge from eyes, nose, and mouth.		21	N/A	Proper hot holding temperatures.					
<b>Preventing Contamination by Hands</b>				22	N/O	Proper cold holding temperatures.					
8	IN	Hands clean and properly washed.		23	N/A	Proper date marking and disposition.					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		24	N/A	Time as a Public Health Control; procedures and records.					
10	IN	Adequate handwashing sinks are properly supplied and accessible.		<b>Consumer Advisory</b>							
<b>Approved Source</b>								25	N/A	Consumer advisory is provided for raw/undercooked food.	
11	IN	Food obtained from an approved source.		<b>Highly Susceptible Populations</b>							
12	N/O	Food received at the proper temperature.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.					
13	IN	Food in good condition, safe, and unadulterated.		<b>Food/Color Additives and Toxic Substances</b>							
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		27	N/A	Food additives: approved and properly used.					
<b>GOOD RETAIL PRACTICES</b>				28	IN	Toxic substances are properly identified, stored and used.					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A	Conformance with Approved Procedures					
Mark "X" in the box if the numbered item is not in compliance				Mark "X" in the appropriate box for COS and/or R				COS: Corrected on-site during inspection R: Repeat violation			

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
<b>Safe Food and Water</b>									
30		Pasteurized eggs are used where required.			44		Proper Use of Utensils (continued)		
31		Water and ice from an approved source.			45		Utensils, equipment, and linens: properly stored, dried, and handled.		
32		Variance obtained for specialized processing methods.			46		Single use/single service articles are properly stored and used.		
<b>Food Temperature Control</b>									
33		Proper cooling methods are used; adequate equipment for temperature control.			47		Gloves used properly.		
34		Plant food properly cooked for hot holding.			48		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
35		Approved thawing methods used.			49		Warewashing facilities: installed, maintained, and used; test strips.		
36		Thermometers are provided and accurate.			50		Non-food contact surfaces are clean.		
<b>Food Identification</b>									
37		Food properly labeled; original container.			51		Hot and cold water available; adequate pressure.		
<b>Prevention of Food Contamination</b>									
38		Insects, rodents, and animals not present.			52		Plumbing installed; proper backflow devices.		
39		Contamination is prevented during food preparation, storage, and display.			53		Sewage and wastewater properly disposed.		
40		Personal cleanliness.			54		Toilet facilities: properly constructed, supplied, and cleaned.		
41		Wiping cloths: properly used and stored.			55		Garbage and refuse are properly disposed; facilities are maintained.		
42		Washing fruits, vegetables, and other plant food.			56		Physical facilities installed, maintained, and cleaned.		
<b>Proper Use of Utensils</b>									
43		In-use utensils: properly stored.			57		Adequate ventilation and lighting; designated areas used.		
<b>Food Handler and Allergen Awareness</b>									
58		Food handler training 410 ILCS 625/3.06.			59		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).							

Person in Charge (Signature) Janet Morrisette Date: 4/10/2025

Inspector (Signature) Paul Wilkins Follow-up:  YES  NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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Establishment: JC's Lounge

Establishment #: 25 009

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

## NOTES

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

Facility is still classified as a Category III food establishment

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#): Janet Morissette

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

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.
51	5-202.13 (P) Observed at bar flexible drain line from ice machine below flood level rim of open wastewater drain. An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or non-food equipment shall be at least twice the diameter of the water supply inlet and may not be less than 25 mm (1 inch). Flexible drain line removed from below flood level rim of wastewater drain by person-in-charge during inspection.
55	6-201.11 (C) Observed in men's restroom ceiling tile with water stain and not maintained in good repair. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

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Establishment #: 25 009