

## 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	0	Date	4/9/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	11:00 AM
Establishment	LowPoint-Washburn Jr/Sr High School	Phone	(309) 248-7521	Email	
Address	508 E. Walnut Street	City/State	Washburn, IL	ZIP Code	61570
License/Permit #	25 001	Permit Holder	LowPoint-Washburn CUSD #21	Purpose of Inspection	Routine
				Risk Category	

## 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:

pliance      **N/O:** not observed      **N/A:** not applicable

**COS:** corrected on-site during Inspection

### Risk Category |

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	IN	Food is separated and protected.		
2	IN	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	IN	Proper cooking time and temperatures.		
<b>Good Hygienic Practices</b>									
6	IN	Proper eating, tasting, drinking, or tobacco product use.			19	N/O	Proper reheating procedures for hot holding.		
7	IN	No discharge from eyes, nose, and mouth.			20	N/O	Proper cooling time and temperature.		
<b>Preventing Contamination by Hands</b>									
8	IN	Hands clean and properly washed.			21	IN	Proper hot holding temperatures.		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			22	IN	Proper cold holding temperatures.		
10	IN	Adequate handwashing sinks are properly supplied and accessible.			23	IN	Proper date marking and disposition.		
<b>Approved Source</b>									
11	IN	Food obtained from an approved source.			24	N/A	Time as a Public Health Control; procedures and records.		
12	N/O	Food received at the proper temperature.			<b>Consumer Advisory</b>				
13	IN	Food in good condition, safe, and unadulterated.			25	N/A	Consumer advisory is provided for raw/undercooked food.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			<b>Highly Susceptible Populations</b>				
<b>Food/Color Additives and Toxic Substances</b>									
27	N/A	Food additives: approved and properly used.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.		
28	IN	Toxic substances are 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 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		Utensils, equipment, and linens: properly stored, dried, and handled.		
31		Water and ice from an approved source.			45		Single use/single service articles are properly stored and used.		
32		Variance obtained for specialized processing methods.			46		Gloves used properly.		
<b>Food Temperature Control</b>									
33		Proper cooling methods are 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, and used; test strips.		
36		Thermometers are provided and accurate.			49		Non-food contact surfaces are clean.		
<b>Food Identification</b>									
37		Food properly labeled; original container.			<b>Physical Facilities</b>				
<b>Prevention of Food Contamination</b>									
38		Insects, rodents, and animals not present.			50		Hot and cold water available; adequate pressure.		
39		Contamination is prevented during food preparation, storage, and display.			51		Plumbing installed; proper backflow devices.		
40		Personal cleanliness.			52		Sewage and wastewater properly disposed.		
41		Wiping cloths: properly used and stored.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
42		Washing fruits, vegetables, and other plant food.			54		Garbage and refuse are properly disposed; facilities are maintained.		
<b>Proper Use of Utensils</b>									
43		In-use utensils: properly stored.			55		Physical facilities installed, maintained, and cleaned.		
					56		Adequate ventilation and lighting; designated areas used.		
<b>Food Handler and Allergen Awareness</b>									
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)

Newton Carter

Date:

4/9/2025

Inspector (Signature) Paul Wilkins

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

# Food Establishment Inspection Report

Page 3 of 3

Establishment: LowPoint-Washburn Jr/Sr High School Establishment #: 25 001