

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 1	Date 7/2/2025
		Number of Repeat Risk Factor/ Intervention Violations 0	Time In 10:50 AM
Establishment AJ's Lounge of Benson	Phone (309) 394-2413	Email	
Address 322-324 Front Street		City/State Benson, IL	ZIP Code 61516
License/Permit # 25 102	Permit Holder AJ's Lounge of Benson Inc	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							
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
Supervision			
1	IN	Person in charge present, demonstrates knowledge, and performs duties.	
2	IN	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.	
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
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.	
Protection from Contamination			
15		Food is separated and protected.	
16		Food-contact surfaces; cleaned and sanitized.	
17		Proper disposition of returned, previously served, reconditioned, and unsafe food.	
Time/Temperature Control for Safety			
18		Proper cooking time and temperatures.	
19		Proper reheating procedures for hot holding.	
20		Proper cooling time and temperature.	
21		Proper hot holding temperatures.	
22		Proper cold holding temperatures.	
23		Proper date marking and disposition.	
24		Time as a Public Health Control; procedures and records.	
Consumer Advisory			
25		Consumer advisory is provided for raw/undercooked food.	
Highly Susceptible Populations			
26		Pasteurized foods are used; prohibited foods are not offered.	
Food/Color Additives and Toxic Substances			
27		Food additives: approved and properly used.	
28		Toxic substances are properly identified, stored and used.	
Conformance with Approved Procedures			
29		Compliance with variance/specialized process/HACCP.	

#	X	Compliance Status	COS	R
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) Antea J. Loe Date: 7/2/2025

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

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Establishment: AJ's Lounge of Benson

Establishment #: 25 102

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheesy cauliflower soup/stove	170	Open foil precooked potato/WIC	39	Cheese sticks/RIC	41
BBQ/stove	170	Sausage gravy-cooling/WIC	56		
Lasagna soup/stove	168	Milk/WIC	39		
Pulled pork/crock pot	140	Beans-cooling/WIC	57		
Beer cheese/crock pot	128	Chili-cooling/WIC	81		
Hamburger/flattop	175	Sliced cheese/WIC	41		
		Ham/WIC	39		
		BBQ/WIC	40		

NOTES

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

Facility is still classified as a Category I 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.

CFPM Verification (name, expiration date, ID#): Tena Lee

Tena Lee 20787384 - ServSafe Exp. 7/2026	Donna J. Gerdes 20787381 - ServSafe Exp. 7/2026	Josh Brown 1d44ci-jjgjc2a - State Food Safety Exp. 3/2029	
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HACCP Topic: TCS food date marking/temperature/cooling down 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.
21	3-501.16 (P) Observed in kitchen internal temperature of beer cheese in crock pot measured 128° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of beer cheese measured 130° F. Time/Temperature Control for Safety Food shall be maintained at 135°F or above. Reviewed TCS food hot-holding requirements and discussed HACCP concept with food employee and person-in-charge during inspection. Beer cheese in crock pot less than 60 minutes according to food employee. Beer cheese rapidly reheated by food employee during inspection. Recheck = 165° F - OK.

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