

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	2	Date	08/14/2018
				Time In	10:40 AM
Establishment AJ's Lounge of Benson		License/Permit #	18 062	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 322-324 Front Street		Permit Holder AJ's Lounge of Benson Inc		Risk Category 1	
City/State Benson, IL		ZIP Code 61516		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				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	In		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	In		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	Out		X	Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	In		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	In		
12	In			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	In		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	Out		X
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Compliance with variance/specialized process/HACCP			
29	N/A			Conformance with Approved Procedures			

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

		COS	R			COS	R
Safe Food and Water				Proper Use of Utensils			
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				Employee Training			
				57	All food employees have food handler training		
				58	Allergen training as required		

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Establishment: AJ's Lounge of Benson

Establishment #: 18 062

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
BBQ/stove	202		BBQ/WIC	37			
Italian sausage & bean soup/stove	199		Gravy/WIC	39			
Pork tenderloin/fryer	207		Milk/WIC	39			
Cheeseburger/griddle	200		Garlic buttter/WIC	39			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed in men's restroom, women's restroom, and in kitchen handwashing sign or poster that notifies food employees to wash their hands not provided at handwashing sinks used by food employees. Hand washing signs provided to food establishment during inspection.
28	7-207.11 (P) Observed in storage room containers of Members Mark antacid tablets (2) and Equate acetaminophen (3) stored on upper shelf above food and food equipment. Medications removed by female owner to bottom shelf during inspection.

CFPM Verification (name, expiration date, ID#): Donna J. Gerdes

Donna J. Gerdes 12491638 - ServSafe Exp. 6/20			
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HACCP Topic: TCS food cooking temperatures

Aug 14, 2018
 Person in Charge (Signature) Date

(FL)
 Inspector (Signature)

 Follow-up: Yes No (Check one)

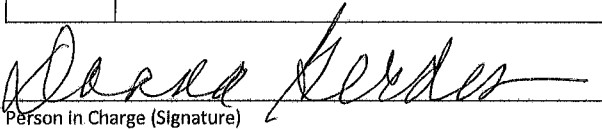
 Follow-up Date: _____

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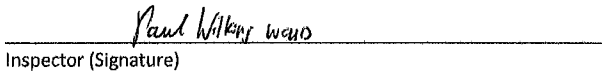
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
	Violations cited in this report must be corrected within the time frames below.
	Please correct any violations noted above ASAP, but at least by next routine inspection
	Please go to our website to view/print the Fall/Winter 2017 newsletter
	Facility is still classified as a Category I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection.
	Please note that if establishment is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, concessions, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD
	Next certified food protection manager 8-hour class & exam offered @ WCHD: October 2 & 4, 2018
	Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have certified food protection manager certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits;
	no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Observed buckets outside food establishment (front, side, back) for cigarette butt disposal.


 Person in Charge (Signature)

Aug 14, 2018
 Date


 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____