

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 3	Date 12/11/2018
Establishment C & J's Lounge		License/Permit # 18 111	Time In 2:50 PM
Street Address 133 S. Jefferson Street		Permit Holder C & J's Lounge Inc	Time Out 5:00 PM
City/State Washburn, IL		ZIP Code 61570	Risk Category II
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
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
Employee Health			
3	Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting	X
4	In	Proper use of restriction and exclusion	
5	Out	Procedures for responding to vomiting and diarrheal events	X
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco 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	Out	Adequate handwashing sinks properly supplied and accessible	X
Approved Source			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, 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 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			
Compliance Status		COS	R
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided & accurate	
Food Identification			
37		Food properly labeled; original container	
Prevention of Food Contamination			
38	X	Insects, rodents, and animals not present	
39		Contamination prevented during food preparation, storage and display	
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	
Proper Use of Utensils			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49	X	Non-food contact surfaces clean	
Physical Facilities			
50		Hot and cold water available; adequate pressure	
51		Plumbing installed; proper backflow devices	
52		Sewage and waste water properly disposed	
53	X	Toilet facilities: properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed; facilities maintained	
55	X	Physical facilities installed, maintained, and clean	
56		Adequate ventilation and lighting; designated areas used	
Employee Training			
57	X	All food employees have food handler training	X
58		Allergen training as required	

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Establishment: C & J's Lounge

Establishment #: 18 111

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
						RIF/bar	0
						RIC/bar	38
						WIC/bar	40
						RIF/back storage area	0
						RIF/back storage area	-6
						RIF/back storage area	-2

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
3	2-102.11 (Pf) Observed female person-in-charge PIC did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge and food employee during inspection.
5	2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
10	6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees. Hand washing signs provided during inspection.
38	6-202.15 (C) Observed new entrance/exit door to establishment (east side) not properly self-closing at time of inspection. Exterior doors shall be self-closing and solid & tight fitting. Please correct this violation within 90 days or at least by next routine inspection.
47	4-501.11 (C) Observed in back storage area RIF (chest, Crosley, bagged ice) with hinged lid damaged, yellow insulation exposed, and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
49	4-601.11 (C) Observed in food prep area upper pizza oven crumb tray soiled with accumulated debris and food particles. Please correct this violation within 90 days or at least by next routine inspection.
53	6-202.14 (C) Observed women's restroom door and men's restroom door not properly self-closing at time of inspection. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Catherine Cook

Catherine Cook 21438108 - NRFSP Exp. 3/2023	Richard Skinner 214348106 - NRFSP Exp. 3/2023	
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HACCP Topic: TCS food cooking temperatures, employee health policy requirements

Cathy J Cook Dec 11, 2018
 Person in Charge (Signature) Date

Paul Wilkins EJ Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
55	6-201.11 (C) Observed wall in men's restroom with unfinished drywall. Wall covering material shall be smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed ceiling in women's restroom and men's restroom damaged and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.17 (C) Observed in women's restroom hand sink cabinet interior shelf damaged and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in customer seating area by east wall and entrance/exit door two (2) ceiling tiles missing & not attached and several ceiling tiles with water stain damage along south wall. Please correct this violation within 90 days or at least by next routine inspection.
57	750.570 (C) Observed no documentation that food employees without CFPM or IL FSSMC have IL food handler certification. All food employees without CFPM or IL FSSMC certification must have food handler certification.
Please correct any violations noted above ASAP, but at least by next routine inspection.	
Please note 1 repeat violation (item #57) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
Please go to our website to view/print the WCHD Connection quarterly newsletter	
Facility is still classified as a Category II food establishment	
Please note that as of January 1, 2019, the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation.	
Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.	
WCHD provides free food safety in-services to establishments & their staff	
Next certified food protection manager 8-hour class & exam offered @ WCHD: March 5 & 7, 2019	
Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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.	

Paul S. Cook
Person in Charge (Signature)

Dec 11, 2018
Date

Paul Williams
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____