

# 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 <b>2</b>	Date <b>05/13/2019</b>
Establishment JC's Lounge		License/Permit # 19 177	Time In 1:15 PM
Street Address 707 W. Mt Vernon Street		Permit Holder DJCN Holdings LLC	Time Out 2:35 PM
City/State Metamora, IL		ZIP Code 61548	Risk Category III
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
<b>Supervision</b>							
1	Out	Person in charge present, demonstrates knowledge, and performs duties	X				
2	N/A	Certified Food Protection Manager (CFPM)					
<b>Employee Health</b>							
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					
<b>Good Hygienic Practices</b>							
6	In	Proper eating, tasting, drinking, or tobacco use					
7	In	No discharge from eyes, nose, and mouth					
<b>Preventing Contamination by Hands</b>							
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 properly supplied and accessible					
<b>Approved Source</b>							
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					
<b>Protection from Contamination</b>							
15	N/A	Food separated and protected					
16	In	Food-contact surfaces; cleaned and sanitized					
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food					
<b>Time/Temperature Control for Safety</b>							
18	N/A	Proper cooking time and temperatures					
19	N/A	Proper reheating procedures for hot holding					
20	N/A	Proper cooling time and temperature					
21	N/A	Proper hot holding temperatures					
22	N/A	Proper cold holding temperatures					
23	N/A	Proper date marking and disposition					
24	N/A	Time as a Public Health Control; procedures & records					
<b>Consumer Advisory</b>							
25	N/A	Consumer advisory provided for raw/undercooked food					
<b>Highly Susceptible Populations</b>							
26	N/A	Pasteurized foods used; prohibited foods not offered					
<b>Food/Color Additives and Toxic Substances</b>							
27	N/A	Food additives: approved and properly used					
28	Out	Toxic substances properly identified, stored, and used	X				
<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 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	Compliance Status		COS	R
<b>Safe Food and Water</b>							
30		Pasteurized eggs used where required					
31		Water and ice from approved source					
32		Variance obtained for specialized processing methods					
<b>Food Temperature Control</b>							
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					
<b>Food Identification</b>							
37		Food properly labeled; original container					
<b>Prevention of Food Contamination</b>							
38		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					
<b>Proper Use of Utensils</b>							
43		In-use utensils: properly stored					
44		Utensils, equipment & linens: properly stored, dried, & handled					
45	X	Single-use/single-service articles: properly stored and used	X				
46		Gloves used properly					
<b>Utensils, Equipment and Vending</b>							
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used					
48		Warewashing facilities: installed, maintained, & used; test strips					
49		Non-food contact surfaces clean					
<b>Physical Facilities</b>							
50		Hot and cold water available; adequate pressure					
51		Plumbing installed; proper backflow devices					
52		Sewage and waste water properly disposed					
53		Toilet facilities: properly constructed, supplied, & cleaned					
54	X	Garbage & refuse properly disposed; facilities maintained	X				
55		Physical facilities installed, maintained, and clean					
56		Adequate ventilation and lighting; designated areas used					
<b>Employee Training</b>							
57		All food employees have food handler training					
58		Allergen training as required					

# Food Establishment Inspection Report

Establishment: JC's Lounge

Establishment #: 19 177

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: >100

Heat: N/A

## TEMPERATURE OBSERVATIONS

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

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed male person-in-charge did not demonstrate knowledge of proper procedures for sanitizing utensils and food-contact surfaces of equipment and priority violation (#28) noted during inspection. Discussed proper sanitizing concentrations with male person-in-charge and female food employee during inspection.
28	7-204.11 (P) Observed with chlorine test kit concentration of chlorine sanitizing solution in spray bottle greater than 100 ppm of chlorine and water temperature of 70° F. Using test kit provided at establishment, concentration of chlorine sanitizing solution also indicated greater than 100 ppm. Discussed HACCP concept and proper chlorine sanitizing concentration requirements with male person-in-charge and female food employee during inspection. Chlorine sanitizing solution partially emptied and refilled with 70° F water during inspection. Recheck = 100 ppm - OK.
45	4-903.11 (C) Observed at coffee drink station coffee filters stored uncovered on cart. Single-service items shall be stored in the original protective package or stored by using other means that afford protection from contamination until used. Coffee filters placed into clear plastic bag by female food employee during inspection.
54	5-501.16 (C) Observed waste receptacle not found in close proximity to hand washing sink at the bar. When disposable towels are used at hand washing sinks, a waste receptacle shall be located at each sink. Waste receptacle moved to below hand sink by female food employee during inspection.


CFPM Verification (name, expiration date, ID#): Cory Neikirk

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HACCP Topic: food/drink storage requirements, proper sanitization concentration requirements, Hepatitis A

  
Person in Charge (Signature)

May 13, 2019  
Date

Paul Wilkey wcpb   
Inspector (Signature)

Follow-up:  Yes  No (Check one)

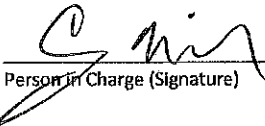
Follow-up Date: \_\_\_\_\_

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Establishment #: 19 177

Item Number	<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>
	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category III food establishment
	Please note if establishment or group fundraiser is cooking/preparing/serving food/drink outside of kitchen facility (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: June 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.

  
 Person in Charge (Signature)

May 13, 2019  
 Date

*Paul Wilton, WCHD*  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_