

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	1	Date	08/13/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	4:30 PM
Establishment American Legion Post #661	License/Permit # 19 044	Permit Holder Washburn American Legion Post #661	Risk Category II		
Street Address 104 E. Parkside Drive		Purpose of Inspection Routine Inspection			
City/State Washburn, IL	ZIP Code 61570				

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				Time/Temperature Control for Safety			
3	Out		X	17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/A		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/A		
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	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A		
Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R		Compliance with variance/specialized process/HACCP			
				Proper Use of Utensils			
Safe Food and Water				Utensils, Equipment and Vending			
30				43	In		
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				Physical Facilities			
34				50			
Plant food properly cooked for hot holding				Hot and cold water available; adequate pressure			
35				51			
Approved thawing methods used				Plumbing installed; proper backflow devices			
36	X			52			
Thermometers provided & accurate				Sewage and waste water properly disposed			
Food Identification				53			
37				Toilet facilities: properly constructed, supplied, & cleaned			
Food properly labeled; original container				54			
Prevention of Food Contamination				Garbage & refuse properly disposed; facilities maintained			
38				55			
Insects, rodents, and animals not present				Physical facilities installed, maintained, and clean			
39				56			
Contamination prevented during food preparation, storage and display				Adequate ventilation and lighting; designated areas used			
40				Employee Training			
Personal cleanliness				57			
41				All food employees have food handler training			
Wiping cloths: properly used and stored				58			
42				Allergen training as required			
Washing fruits and vegetables							

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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
Refried beans/crock pot	189		Cut lettuce/cold-holding	41			
Taco meat-hot holding/roaster	156		Diced tomatoes/cold-holding	41			
Taco meat-cooking/roaster	145		Shredded cheese/cold-holding	35			
Taco meat-cooking/roaster	106		Sour cream/cold-holding	40			
Nacho cheese/crock pot	179		Shredded cheese/RIC	41			
			Cut lettuce/RIC	40			
			Sour cream/RIC	38			

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 male person-in-charge could not locate information used to demonstrate compliance 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 male person-in-charge and food employees during inspection.
36	4-204.112 (C) Observed temperature measuring devices not provided in RIF (chest, back storage area) and in RIC (upright, middle storage room, Frigidaire). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
49	4-601.11 (C) Observed at bar pizza oven crumb tray soiled with accumulated debris and food particles. Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Keith Barth			
Keith Barth 21279066 - NRFSP Exp. 10/2021	Julie Harms 01151904 - IL FSSMC Exp. 8/16/2019		

HACCP Topic: TCS food cooking temperature requirements, employee health policy requirements, Hepatitis A

Keith Barth Aug 13, 2019
 Person In Charge (Signature) Date

Paul Williams, WCMO Yes No (Check one) Follow-up Date: _____
 Inspector (Signature) Follow-up: Follow-up Date:

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	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 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 TCS food 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: October 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.

Keith Barth
Person in Charge (Signature)

Aug 13, 2019
Date

Paul Wilbur WCHD
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____