

# 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	0	Date	10/02/2019
		Time In		10:35 AM	
Establishment LowPoint-Washburn Jr/Sr High School		License/Permit #	19 006	No. of Repeat Risk Factor/Intervention Violations	0
		Street Address 508 E. Walnut Street		Permit Holder LowPoint-Washburn CUSD #21	Risk Category I
City/State Washburn, IL		ZIP Code 61570	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>			<b>Protection from Contamination</b>		
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		
<b>Employee Health</b>			17	In	
3	In		Proper disposition of returned, previously served, reconditioned and unsafe food		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>		
4	In		18	In	
Proper use of restriction and exclusion			Proper cooking time and temperatures		
5	In		19	N/O	
Procedures for responding to vomiting and diarrheal events			Proper reheating procedures for hot holding		
<b>Good Hygienic Practices</b>			20	N/O	
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	
<b>Preventing Contamination by Hands</b>			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		<b>Consumer Advisory</b>		
Adequate handwashing sinks properly supplied and accessible			25	N/A	
<b>Approved Source</b>			Consumer advisory provided for raw/undercooked food		
11	In		<b>Highly Susceptible Populations</b>		
Food obtained from approved source			26	In	
12	N/O		Pasteurized foods used; prohibited foods not offered		
Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>		
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		
<b>GOOD RETAIL PRACTICES</b>			<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>			<b>Proper Use of Utensils</b>		
30			43		
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		
<b>Food Temperature Control</b>			46		
33			Gloves used properly		
Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>		
34			47		
Plant food properly cooked for hot holding			Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35			48		
Approved thawing methods used			Warewashing facilities: installed, maintained, & used; test strips		
36			49		
Thermometers provided & accurate			Non-food contact surfaces clean		
<b>Food Identification</b>			<b>Physical Facilities</b>		
37			50		
Food properly labeled; original container			Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>			51		
38			Plumbing installed; proper backflow devices		
Insects, rodents, and animals not present			52		
39			Sewage and waste water properly disposed		
Contamination prevented during food preparation, storage and display			53		
40			Toilet facilities: properly constructed, supplied, & cleaned		
Personal cleanliness			54		
41			Garbage & refuse properly disposed; facilities maintained		
Wiping cloths: properly used and stored			55		
42			Physical facilities installed, maintained, and clean		
Washing fruits and vegetables			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: LowPoint-Washburn Jr/Sr High School

Establishment #: 19 006

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium      PPM: 200      Heat: 184

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Chicken nuggets/oven	191		Sliced tomatoes/RIC	40		Milk cooler/hallway	36
French fries/oven	187		Ham & cheese/RIC	34		RIC/snack bar	38
Chicken nuggets/hot-holding	160		Instant potatoes/WIC	36		Chest RIF/storage room	-2
			Egg & cheese muffin/WIC	30		WIF/storage room	-1
						WIC/storage room	36
						RIC/kitchen	34

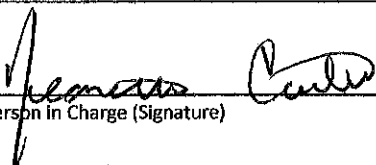
### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection

CFPM Verification (name, expiration date, ID#): Jeanette Carter

Jeanette Carter 21394994 - NRFSP Exp. 10/2022	Angela Allen 21557953 - NRFSP Exp. 3/2024	Kimberly Wegstein 21197711 - NRFSP Exp. 2/2021	Sandra Forney 21279069 - NRFSP Exp. 10/2021
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HACCP Topic: TCS food temperature requirements, proper sanitization concentration/temperature requirements


Oct 2, 2019  
 Person in Charge (Signature) Date

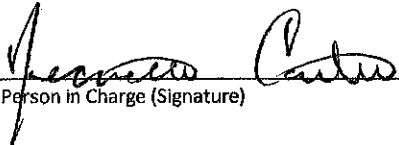
Inspector (Signature) Paul Wilkins (R)
 Follow-up:  Yes  No (Check one)
Follow-up Date: \_\_\_\_\_

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Establishment #: 19 006


	<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>
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 I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Please note some meals prepared at LowPoint-Washburn Jr./Sr. High School kitchen are transported in insulated containers to LowPoint-Washburn Grade School. All equipment and utensils are transported back to LowPoint-Washburn Jr./Sr. High School kitchen for cleaning and sanitizing.
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of 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 at WCHD: Spring 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 and valid for three (3) years from date of issuance.
	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 temperature log sheets for recording internal TCS food temperatures, recording mechanical warewashing machine wash temperature & final rinse temperature, and recording ambient (air) temperature of refrigeration units.



Person in Charge (Signature)

Oct 2, 2019

Date



Inspector (Signature)

Follow-up:  Yes  No (Check one)

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