

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	11/05/2019
Establishment AJ's Lounge of Benson		License/Permit #	19 066	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 322-324 Front Street		Permit Holder AJ's Lounge of Benson Inc		Risk Category	I
City/State Benson, IL		ZIP Code 61516		Purpose of Inspection Routine Inspection	
Time In		10:55 AM		Time Out 12:55 PM	

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											
1	In			15	In						
Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination							
2	In			16	In						
Certified Food Protection Manager (CFPM)				Food separated and protected							
Employee Health											
3	In			17	In						
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized							
4	In			Proper disposition of returned, previously served, reconditioned and unsafe food							
Proper use of restriction and exclusion				Time/Temperature Control for Safety							
5	In			18	In						
Procedures for responding to vomiting and diarrheal events				Proper cooking time and temperatures							
Good Hygienic Practices											
6	In			19	In						
Proper eating, tasting, drinking, or tobacco use				Proper reheating procedures for hot holding							
7	In			20	In						
No discharge from eyes, nose, and mouth				Proper cooling time and temperature							
Preventing Contamination by Hands											
8	In			21	In						
Hands clean and properly washed				Proper hot holding temperatures							
9	In			22	In						
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper cold holding temperatures							
10	In			23	In						
Adequate handwashing sinks properly supplied and accessible				Proper date marking and disposition							
Approved Source											
11	In			24	N/A						
Food obtained from approved source				Time as a Public Health Control; procedures & records							
12	N/O			Consumer Advisory							
Food received at proper temperature				25	In						
13	In			Consumer advisory provided for raw/undercooked food							
Food in good condition, safe, and unadulterated				Highly Susceptible Populations							
14	N/A			26	In						
Required records available: shellstock tags, parasite destruction				Pasteurized foods used; prohibited foods not offered							
Food/Color Additives and Toxic Substances											
				27	N/A						
				Food additives: approved and properly used							
				28	OUT		X				
				Toxic substances properly identified, stored, and used							
Conformance with Approved Procedures											
				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				
Safe Food and Water											
30				Proper Use of Utensils							
Pasteurized eggs used where required				43							
31				In-use utensils: properly stored							
Water and ice from approved source				44							
Variance obtained for specialized processing methods				Utensils, equipment & linens: properly stored, dried, & handled							
Food Temperature Control											
32				45							
Proper cooling methods used; adequate equipment for temperature control				Single-use/single-service articles: properly stored and used							
33				46							
Plant food properly cooked for hot holding				Gloves used properly							
34				Utensils, Equipment and Vending							
Approved thawing methods used				47	X						
35				Food and non-food contact surfaces cleanable, properly designed, constructed, and used							
Thermometers provided & accurate				48							
				Warewashing facilities: installed, maintained, & used; test strips							
Food Identification											
36				49							
Food properly labeled; original container				Non-food contact surfaces clean							
Prevention of Food Contamination											
37				Physical Facilities							
Insects, rodents, and animals not present				50							
38				Hot and cold water available; adequate pressure							
Contamination prevented during food preparation, storage and display				51							
Personal cleanliness				Plumbing installed; proper backflow devices							
39				52							
Wiping cloths: properly used and stored				Sewage and waste water properly disposed							
40				53							
Washing fruits and vegetables				Toilet facilities: properly constructed, supplied, & cleaned							
41				54							
				Garbage & refuse properly disposed; facilities maintained							
42				55							
				Physical facilities installed, maintained, and clean							
Employee Training											
56				Adequate ventilation and lighting; designated areas used							
All food employees have food handler training				Employee Training							
57				57							
Allergen training as required				All food employees have food handler training							
58				58							
				Allergen training as required							

Food Establishment Inspection Report

Establishment: AJ's Lounge of Benson

Establishment #: 19 066

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
BBQ/stove	191	Sliced tomatoes/cold-holding	41	Baked potato/WIC	39
Italian sausage bean soup/stove	196	Cut lettuce/cold-holding	41	Sliced cheese/WIC	39
Cheesy broccoli soup/stove	159	Baked potato/WIC	39		
Tenderloin/fryer	208	BBQ - cooling/WIC	65		
Cheeseburger/griddle	174	Milk/WIC	38		
		Diced ham/WIC	37		
		Sliced ham/WIC	38		
		Baked beans/WIC	39		
		Sausage gravy/WIC	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
28	7-208.11 (P) Observed in kitchen on shelf in corner by WIC and hand sink Solarcaine burn spray container stored next to food containers. First aid supplies must be stored in a container that is located to prevent the contamination of food, equipment, utensils, linens, and single-use articles. Solarcaine burn spray container removed from shelf and placed next to hand sink by female food employee during inspection.
47	4-102.11 (C) Observed in back storage room by freezers three (3) clean metal fry baskets stored on wall with white plastic garbage bags covering the food-contact surface of the fry baskets. Unable to verify that the white plastic garbage bags will not transfer colors, odors or tastes to food. Verify the construction material of this item will not transfer colors, odors or tastes to food or remove the articles from use. Please correct this violation within 90 days or at least by next routine inspection.

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

Donna J. Gerdes 12491638 - ServSafe Exp. 6/2020	Sylvia Jesse 21279071 - NRFSP Exp. 10/2021		
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HACCP Topic: TCS food temperature requirements, Hepatitis A

Nov 5, 2019
 Person in Charge (Signature) Date

(EW)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

