

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	11/17/2019
Establishment American Legion Post #466		License/Permit #	19 009	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 2000 S. Main Street		Permit Holder	Eureka American Legion Post #466	Risk Category	II
City/State Eureka, IL	ZIP Code 61530	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
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	N/A		
Proper eating, tasting, drinking, or tobacco use				Proper reheating procedures for hot holding			
7	In			20	N/A		
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	N/A		
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	In			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	In		
31				In-use utensils: properly stored			
Water and ice from approved source				44			
32				Utensils, equipment & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				45			
Food Temperature Control							
33				Single-use/single-service articles: properly stored and used			
Proper cooling methods used; adequate equipment for temperature control				46			
34				Gloves used properly			
Plant food properly cooked for hot holding				Utensils, Equipment and Vending			
35				47			
Approved thawing methods used				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36				48			
Thermometers provided & accurate				Warewashing facilities: installed, maintained, & used; test strips			
Food Identification							
37				49			
Food properly labeled; original container				Non-food contact surfaces clean			
Prevention of Food Contamination							
38				Physical Facilities			
Insects, rodents, and animals not present				50			
39				Hot and cold water available; adequate pressure			
Contamination prevented during food preparation, storage and display				51			
40				Plumbing installed; proper backflow devices			
Personal cleanliness				52			
41				Sewage and waste water properly disposed			
Wiping cloths: properly used and stored				53			
42				Toilet facilities: properly constructed, supplied, & cleaned			
Washing fruits and vegetables				54			
				Garbage & refuse properly disposed; facilities maintained			
Employee Training							
57				Physical facilities installed, maintained, and clean			
All food employees have food handler training				56			
58				Adequate ventilation and lighting; designated areas used			
Allergen training as required				Employee Training			

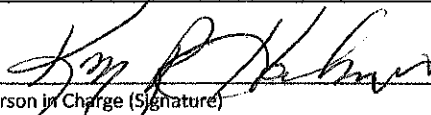
Food Establishment Inspection Report

Establishment: American Legion Post #466

Establishment #: 19 009

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.
	Effective 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 (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: Spring 2020
	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)

Nov 17, 2019
Date

Paul Wilkins WCHD
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____