

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	12/05/2019
Establishment C & J's Lounge		License/Permit #	19 046	Time In	2:05 PM
Street Address 133 S. Jefferson Street		Permit Holder C & J's Lounge Inc		Risk Category	III
City/State Washburn, IL		ZIP Code 61570		Purpose of Inspection Routine Inspection	
No. of Repeat Risk Factor/Intervention Violations		0		Time Out 3:45 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	Description	COS	R	Compliance Status	Description	COS	R
Supervision							
1	In			15	N/A		
2	In			16	In		
Employee Health							
3	In			17	In		
4	In			Time/Temperature Control for Safety			
5	In			18	N/O		
Good Hygienic Practices							
6	In			19	N/A		
7	In			20	N/A		
Preventing Contamination by Hands							
8	In			21	N/O		
9	In			22	In		
10	Out		X	23	N/A		
Approved source							
11	In			24	N/A		
12	N/O			Consumer Advisory			
13	In			25	N/A		
14	N/A			Highly Susceptible Populations			
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							
Safe Food and Water							
30				Proper Use of Utensils			
31				43			
32				44			
Food Temperature Control							
33				45			
34				46			
35				Utensils, Equipment and Vending			
36				47	X		
Food Identification							
37	X			48			
Prevention of Food Contamination							
38	X			49	X		
39				Physical Facilities			
40				50			
41				51			
42				52			
Employee Training							
57				53			
58				54			
				55	X		
				56			

Food Establishment Inspection Report

Establishment: C & J's Lounge

Establishment #: 19 046

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
				RIF/bar	0
				RIF/bar	0
				WIC/bar	40
				RIC/bar	40

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees in men's restroom, women's restroom, and at bar. Hand washing signs provided and posted during inspection.
37	3-302.12 (C) Observed in food prep area dry powder food substances in four (4) shake-style containers without name identifying contents on containers. Identify working food storage containers with common name of the food. Please correct this violation within 90 days or at least by next routine inspection.
38	6-202.15 (C) Observed rear entrance/exit door to establishment (west side) not properly self-closing at time of inspection. Exterior doors shall be self-closing and solid & tight fitting. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed in food prep area untreated wood shelving and untreated wood counter in use and not maintained in good repair. Non food-contact surfaces that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in WIC cooling fan grill covers soiled with accumulated debris and dust. Clean all non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Richard Skinner

Richard Skinner 214348106 - NRFSP Exp. 3/2023	Catherine Cook 21438108 - NRFSP Exp. 3/2023		
---	---	--	--

HACCP Topic: TCS food cooking temperature requirements, Hepatitis A

Person in Charge (Signature):

Date: Dec 5, 2019

Inspector (Signature): Paul Wilton, Wain

Follow-up: Yes No (Check one)

Follow-up Date: _____

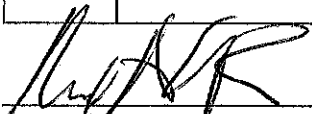
Food Establishment Inspection Report

Establishment: C & J's Lounge


Establishment #: 19 046

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
55	6-201.11 (C) Observed in customer seating area several ceiling tiles with water stain damage along northeast corner of establishment. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable & maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
	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 was classified as a Category II food establishment. Facility only offers commercially-prepared, ready-to-eat frozen pizzas to customers at this time. This facility is now classified as a Category III food establishment. If facility chooses to offer additional food items to customers, this facility may be re-classified depending upon the food items offered for sale to customers. Please contact WCHD prior to changing current menu to ensure compliance.
	If any changes are planned in the future for this establishment (ownership changes, menu changes, equipment additions, etc.), please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	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: 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)

Dec 5, 2019
Date


Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____