Food Establishment Inspection Report

													Pa	ige 1	of
Local Health Department Name and Address						No. of Risk Factor/Intervention Violations 0 Date 12/17/20					17/202	19			
Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530						Total of Misk actory Michael Verlagons Violations					15 AN				
Establishment License/Permit#						No.	No. of Repeat Risk Factor/Intervention Violations 0			ons O	Time Out		05 PN		
Washburn Food Pantry 19 198						Per	Permit Holder Risk Category						<u>. </u>		
Street Address						Interfaith Council									
100	W. Church Street					Pur	rpos	se of	Inspection	· · · · · · · · · · · · · · · · · · ·	l, t				
City	/State		ZIP Code			l _{Rai}	utina	a Inc	spection						
Wa:	shburn, IL		61570			1	acii	G III	spection						
		FOODBORNE I	LLNESS RISK F	ACT	OR	S A	ND) Pl	UBLIC HEALTH	INTERVENT	IONS	······································			
	Circle designat	ted compliance status (IN, OUT, N	/O, N/A) for each r	umbe	red	item	7								
IN=in compliance OUT=not in compliance N/O=not observed N/A=not						appli	icab	le	Risk factors are important practices or procedures identified as the mos prevalent contributing factors of foodborne illness or injury. Public healt					et	
	CO5	Mark "X" in appropriate box f	-	1_41						re control measu					
<u> </u>		corrected on-site during inspecti	on R≔repeat vio			~				,				<u> </u>	·
Com	pliance Status	<u> </u>		10	cos	R	∤ ŀ	Com	npliance Status	·				cos	F
ļ _.		Supervision	the and ada				!	1		Protection fro		ation			
1	ln	Person in charge present, demonstr performs duties	ates knowledge, and		İ		I ⊢	15	ln N/4	Food separated a	· 		,	-	₽
2	N/A	Certified Food Protection Manager (CFPM)				1	16	N/A	Food-contact suri Proper disposition			J		╄-
		Employee Health					1 :	17	ln	reconditioned and		neviousiy serve	eu,		
3	ln	Management, food employee and co		ŤΤ		Time/Temperature Control for Safety									
\vdash		knowledge, responsibilities and repo					. [18	N/A	Proper cooking ti	me and temper	ratures		1	Π
4	ln In	Proper use of restriction and exclusi	· · · · · · · · · · · · · · · · · · ·				1	19	N/A	Proper reheating	procedures for	hot holding			Т
5	. Jn	Procedures for responding to vomiti		ts	l		[20	N/A	Proper cooling tir	ne and temper	ature		-	Γ
6	ln.	Good Hygienic Practice	· · · · · · · · · · · · · · · · · · ·		-		2	21	N/A	Proper hot holdin	g temperature	5			Г
7	In In	Proper eating, tasting, drinking, or to No discharge from eyes, nose, and n			-		1	22	ln	Proper cold holdi	ng temperature	es			
\vdash		Preventing Contamination by					ŀ ⊢	23	N/A	Proper date mark	ing and disposi	tion			L
8		Hands clean and properly washed	natius		·T	*******	1	24	N/A	Time as a Public F	realth Control;	procedures & r	ecords	<u> </u>	
	*************	No bare hand contact with RTE food	or a pre-approved	-	\dashv						er Advisory	·		·	
9	N/A	alternative procedure properly allow					2	25	N/A	Consumer advisor			ked food	<u> </u>	L.
10	ln	Adequate handwashing sinks proper	ly supplied and access	ible			-			Highly Suscep					
		Approved Source	<u></u>				i	26	ln —	Pasteurized foods			fered		L
11	ln .	Food obtained from approved source	9					27	N/A	d/Color Additive	· · · · · · · · · · · · · · · · · · ·				_
12	N/O	Food received at proper temperatur		\perp			ı ⊢	28	In In	Food additives: ap Toxic substances			dd		-
13	ln	Food in good condition, safe, and un							· · · · · · · · · · · · · · · · · · ·	nformance with			u useu		
14	N/A	Required records available: shellstoo destruction	k tags, parasite		ł		1 2	29	N/A	Compliance with			IACCP	1	
!			GO	OD B	EFT	ΔΙΙ	PF	ξΔ(TICES	1				- !	l
		Good Retail Practices are preven						-		cale and physica	i objects into	foode			-
Ma		nbered item is not in compliance	Mark "X" in ap							corrected on-site			epeat v	iolatic	'n
				cos	R								· · · · · ·	cos	
		Safe Food and Water								Proper Use	of Utensils			1	
30		sed where required					43		In-use utensils: prope	rly stored				1	
31	Water and ice from	1 approved source			\perp		44		Utensils, equipment &	k linens: properly s	tored, dried, &	handled	·		
32	Variance obtained	for specialized processing methods			<u>L.</u>		45		Single-use/single-serv	ice articles: proper	ly stored and u	sed			
	· · · · · · · · · · · · · · · · · · ·	Food Temperature Control	· · ·			_	46		Gloves used properly		W-1			<u> </u>	
33		thods used; adequate equipment for t	emperature control		1	4	<u></u> ,			Utensils, Equipm					
34	· · · · · · · · · · · · · · · · · · ·	y cooked for hot holding			1	.	47		Food and non-food co and used	ntact surfaces clea	mable, properly	y designed, con:	structed	4	ĺ
35	Approved thawing	··		4_	┸	4	48		Warewashing facilitie	s: installed, mainta	ined. & used: to	est strips			H
36	Thermometers pro				<u>L</u>		49		Non-food contact surl			,			
	·	Food Identification		· · ·		4 :				Physical	Facilities	***		, ,	
37	Food properly labe	led; original container	-		_	- 1	50	T	Hot and cold water av					1	Г
Prevention of Food Contamination					-	51	_	Plumbing installed; pr		····				_	
38	1	nd animals not present			-	-	52	-	Sewage and waste wa			· ·			
39 40	Contamination prevented during food preparation, storage and display Personal cleanliness				╀	-	53						_		
41	·	s perly used and stored	transact.	+	+	- l	54		Garbage & refuse pro	perly disposed; faci	llities maintaine	ed			
42	Washing fruits and		, , , , , , , , , , , , , , , , , , , ,		 	-{	55		Physical facilities insta	illed, maintained, a	nd clean				
<u> </u>	T - vasining (Total dilla	- operanics	 	1	J	J [56		Adequate ventilation	and ilghting; design	nated areas use	d			
							,	ار است		Employee	Training				
						ļ	57	-	All food employees ha		aining				
]	58		Allergen training as re	nuirad				1 7	

Food Establishment Inspection Report

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Establishment: Washburn Fo	od Pantry		Establishment	#: 19 198	
Water Supply: Public	Private Waste	· Water System: 🔀 Public 🗌	Private	•	
Sanitizer Type: Chlorine	,	PPM: 100		Heat: N/A	
		TEMPERATURE OBSERVA	ATIONS		
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Cream cheese/RIC	35	RIF/storage room	-10
				RIF/storage room	-16
				RIF/storage room	-4
				RIC/storage room	34
				RIF/pantry	-10
and the first and the state of					
	OB	SERVATIONS AND CORRECT	IVE ACTIONS		
Item Number	Violations	cited in this report must be correc	ted within the tim	ne frames below.	
		No violations observed at t	ime of inspection	n	
<u> </u>		TO TIOLOGISTOS ON SELECT ALL	inc of mapeeno		
<u> </u>		The Contract of the Contract o			
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		**************************************		W-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1	
		**************************************	7-0	**************************************	
CFPM Verification (name, exp	iration date, ID#): P	hil Bratt			····
· · · · · · · · · · · · · · · · · · ·					
-			****		
HACCP Topic: TCS food cold-l	nolding temperature	requirements			
		Dec 17, 2019			
Person in Charge (Signature)		Date			
	_				
Paul Wilky	Wash EI	Following Tives 5	7 No. 10haaliaan	e-II	
nspector (Signature)	wano (Eb)	Follow-up: Yes	N wo (check one)	Follow-up Date:	

Food Establishment Inspection Report

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Establishment: Washburn Food Pantry Establishment #: 19 198

	OBSERVATIONS AND CORRECTIVE ACTIONS				
ltem 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 III food establishment				
	If any changes are planned in the future for this establishment, (ownership changes, location, equipment additions, remodeling,				
	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,				
	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: February 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.				
Dec 17, 2019					
Person in Cha	orge (Signature) Date				
	Yaul Willin ward Follow-up: ☐ Yes ☑ No (Check one) Follow-up Date:				