

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	02/10/2020
				Time In	11:00 AM
Establishment LowPoint-Washburn Jr/Sr High School		License/Permit #	20 028	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 508 E. Walnut Street		Permit Holder LowPoint-Washburn CUSD #21		Risk Category 1	
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	Item #	Description	Compliance Status	COS	R
Supervision							
			1	Person in charge present, demonstrates knowledge, and performs duties	In		
			2	Certified Food Protection Manager (CFPM)	In		
Employee Health							
			3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	In		
			4	Proper use of restriction and exclusion	In		
			5	Procedures for responding to vomiting and diarrheal events	In		
Good Hygienic Practices							
			6	Proper eating, tasting, drinking, or tobacco use	In		
			7	No discharge from eyes, nose, and mouth	In		
Preventing Contamination by Hands							
			8	Hands clean and properly washed	In		
			9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	In		
			10	Adequate handwashing sinks properly supplied and accessible	In		
Approved Source							
			11	Food obtained from approved source	In		
			12	Food received at proper temperature	N/O		
			13	Food in good condition, safe, and unadulterated	In		
			14	Required records available: shellstock tags, parasite destruction	N/A		
Protection from Contamination							
			15	Food separated and protected	In		
			16	Food-contact surfaces; cleaned and sanitized	In		
			17	Proper disposition of returned, previously served, reconditioned and unsafe food	In		
Time/Temperature Control for Safety							
			18	Proper cooking time and temperatures	In		
			19	Proper reheating procedures for hot holding	N/O		
			20	Proper cooling time and temperature	In		
			21	Proper hot holding temperatures	In		
			22	Proper cold holding temperatures	In		
			23	Proper date marking and disposition	In		
			24	Time as a Public Health Control; procedures & records	N/A		
Consumer Advisory							
			25	Consumer advisory provided for raw/undercooked food	N/A		
Highly Susceptible Populations							
			26	Pasteurized foods used; prohibited foods not offered	N/A		
Food/Color Additives and Toxic Substances							
			27	Food additives: approved and properly used	N/A		
			28	Toxic substances properly identified, stored, and used	In		
Conformance with Approved Procedures							
			29	Compliance with variance/specialized process/HACCP	N/A		

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	Item #	Description	Compliance Status	COS	R
Safe Food and Water							
			30	Pasteurized eggs used where required	In		
			31	Water and ice from approved source	In		
			32	Variance obtained for specialized processing methods	In		
Food Temperature Control							
			33	Proper cooling methods used; adequate equipment for temperature control	In		
			34	Plant food properly cooked for hot holding	In		
			35	Approved thawing methods used	In		
			36	Thermometers provided & accurate	In		
Food Identification							
			37	Food properly labeled; original container	In		
Prevention of Food Contamination							
			38	Insects, rodents, and animals not present	In		
			39	Contamination prevented during food preparation, storage and display	In		
			40	Personal cleanliness	In		
			41	Wiping cloths: properly used and stored	In		
			42	Washing fruits and vegetables	In		
Proper Use of Utensils							
			43	In-use utensils: properly stored	In		
			44	Utensils, equipment & linens: properly stored, dried, & handled	In		
			45	Single-use/single-service articles: properly stored and used	In		
			46	Gloves used properly	In		
Utensils, Equipment and Vending							
			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	In		
			48	Warewashing facilities: installed, maintained, & used; test strips	In		
			49	Non-food contact surfaces clean	In		
Physical Facilities							
			50	Hot and cold water available; adequate pressure	In		
			51	Plumbing installed; proper backflow devices	In		
			52	Sewage and waste water properly disposed	In		
			53	Toilet facilities: properly constructed, supplied, & cleaned	In		
			54	Garbage & refuse properly disposed; facilities maintained	In		
			55	Physical facilities installed, maintained, and clean	In		
			56	Adequate ventilation and lighting; designated areas used	In		
Employee Training							
			57	All food employees have food handler training	In		
			58	Allergen training as required	In		

Food Establishment Inspection Report

Establishment: LowPoint-Washburn Jr/Sr High School

Establishment #: 20 028

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 189

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken nuggets/oven	185	Instant potato mix - cooling/WIC	50	Milk cooler/hallway	40
Mashed potatoes/stove	168	Sliced cheese/WIC	40	RIC/snack bar	38
Brown gravy/steam table	142	Shredded cheese/WIC	39	Chest RIF/storage room	-10
Corn/roaster	169	Sliced cheese/RIC	40	WIF/storage room	0
BBQ ribs/hot-holding snack bar	165	Shredded cheese/RIC	40	WIC/storage room	38
Chicken nuggets/oven	179			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

<u>Jeanette Carter</u> 21394994 - NRFSP Exp. 10/2022	<u>Angela Allen</u> 21557953 - NRFSP Exp. 3/2024	<u>Kimberly Wegstein</u> 21197711 - NRFSP Exp. 2/2021	<u>Sandra Forney</u> 21279069 - NRFSP Exp. 10/2021
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HACCP Topic: TCS food temperature requirements, bare hand contact with ready-to-eat food, allergy signage


Person in Charge (Signature) _____
Date: Feb 10, 2020

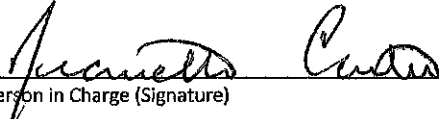
Paul Walker (E)
Inspector (Signature) _____
Follow-up: Yes No (Check one) Follow-up Date: _____

Food Establishment Inspection Report


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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 and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge must have CFPM certification and be on the premises during all hours of operation
	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: March 2020
	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 monitoring internal TCS food temperatures, monitoring mechanical warewashing machine wash temperature & final rinse temperature, and monitoring ambient (air) temperature of refrigeration units.

 _____
 Person in Charge (Signature)

Feb 10, 2020 _____
 Date

 _____
 Inspector (Signature)

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