

# 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	09/14/2021
				Time In	10:20 AM
Establishment LowPoint-Washburn Jr/Sr High School		License/Permit #	21 003		No. of Repeat Risk Factor/Intervention Violations
Street Address 508 E. Walnut Street		Permit Holder LowPoint-Washburn CUSD #21		Risk Category I	
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	Compliance Status			COS	R
<b>Supervision</b>					<b>Protection from Contamination</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</b>				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding		
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>				
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/O	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures		
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>				
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition		
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records		
<b>Approved Source</b>					<b>Food/Color Additives and Toxic Substances</b>				
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food		
12	N/O	Food received at proper temperature			26	N/A	Pasteurized foods used; prohibited foods not offered		
13	In	Food in good condition, safe, and unadulterated			<b>Conformance with Approved Procedures</b>				
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Food additives: approved and properly used		
					28	In	Toxic substances properly identified, stored, and used		
					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

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

# Food Establishment Inspection Report

Establishment: LowPoint-Washburn Jr/Sr High School

Establishment #: 21 003

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 180

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ravioli/steam table	165	Turkey/RIC	40		
Green beans/stove	194	Shredded cheese/WIC	39		
		Sliced cheese/WIC	39		
		Milk/milk cooler	39		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
55	6-201.13 (C) Observed in kitchen along east wall below windows floor coving coming unattached from wall. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch). Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Jeanette Carter

Jeanette Carter 21394994 - NRFSP Exp. 10/2022	Angela Allen 21557953 - NRFSP Exp. 3/2024	Sheryl Thomas 17158320 - ServSafe Exp. 11/2023	Sandra Forney 21279069 - NRFSP Exp. 10/2021
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HACCP Topic: TCS food temperature requirements, bare hand contact with ready-to-eat food, employee health, wearing masks

Jeanette Carter \_\_\_\_\_ Sep 14, 2021  
 Person in Charge (Signature) Date

Paul Wilkin wms \_\_\_\_\_ Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)

# Food Establishment Inspection Report

Establishment: LowPoint-Washburn Jr/Sr High School

Establishment #: 21 003

## 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
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	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: Spring 2022
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSM 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.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	All food employees wearing masks at time of inspection

*Francisco Carter*  
Person in Charge (Signature)

Sep 14, 2021  
Date

*Paul Watkins*  
Inspector (Signature)

Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_