

# 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	2	Date	02/08/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	12:05 PM
Establishment	License/Permit #	Permit Holder	Risk Category		
Washburn Lawn & Garden Gas Station	22 171	Hernandez Family & Associates LLC	III		
Street Address 614 N. Jefferson Street		Purpose of Inspection Routine Inspection			
City/State Washburn, IL	ZIP Code 61570				

## 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	Out		X	15	N/A		
Person in charge present, demonstrates knowledge, and performs duties				16	In		
2	N/A			Food separated and protected			
Certified Food Protection Manager (CFPM)				17	In		
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
3	In			18	N/A		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				19	N/A		
4	In			Proper reheating procedures for hot holding			
Proper use of restriction and exclusion				20	N/A		
5	In			Proper cooling time and temperature			
Procedures for responding to vomiting and diarrheal events				21	N/A		
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
6	In			25	N/A		
Proper eating, tasting, drinking, or tobacco use				Consumer advisory provided for raw/undercooked food			
7	In			<b>Highly Susceptible Populations</b>			
No discharge from eyes, nose, and mouth				26	N/A		
<b>Preventing Contamination by Hands</b>				<b>Food/Color Additives and Toxic Substances</b>			
8	In			27	N/A		
Hands clean and properly washed				Food additives: approved and properly used			
9	In			28	Out		X
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				<b>Conformance with Approved Procedures</b>			
10	In			29	N/A		
Adequate handwashing sinks properly supplied and accessible				Compliance with variance/specialized process/HACCP			
<b>Approved Source</b>				<b>GOOD RETAIL PRACTICES</b>			
11	In			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
Food obtained from approved source				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			
12	N/O			COS			
Food received at proper temperature				R			
13	In			<b>Safe Food and Water</b>			
Food in good condition, safe, and unadulterated				30			
14	N/A			Pasteurized eggs used where required			
Required records available: shellstock tags, parasite destruction				31			
<b>GOOD RETAIL PRACTICES</b>				Water and ice from approved source			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				32			
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				Variance obtained for specialized processing methods			
COS				<b>Food Temperature Control</b>			
R				33			
<b>Safe Food and Water</b>				Proper cooling methods used; adequate equipment for temperature control			
30				34			
Pasteurized eggs used where required				Plant food properly cooked for hot holding			
31				35			
Water and ice from approved source				Approved thawing methods used			
32				36	X		
Variance obtained for specialized processing methods				Thermometers provided & accurate			
<b>Food Identification</b>				<b>Utensils, Equipment and Vending</b>			
37				43			
Food properly labeled; original container				In-use utensils: properly stored			
<b>Prevention of Food Contamination</b>				44			
38				Utensils, equipment & linens: properly stored, dried, & handled			
Insects, rodents, and animals not present				45	X		
39				Single-use/single-service articles: properly stored and used			
Contamination prevented during food preparation, storage and display				46			
40				Gloves used properly			
Personal cleanliness				<b>Physical Facilities</b>			
41				50			
Wiping cloths: properly used and stored				Hot and cold water available; adequate pressure			
42				51			
Washing fruits and vegetables				Plumbing installed; proper backflow devices			
<b>GOOD RETAIL PRACTICES</b>				52			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				Sewage and waste water properly disposed			
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				53			
COS				Toilet facilities: properly constructed, supplied, & cleaned			
R				54			
<b>Proper Use of Utensils</b>				Garbage & refuse properly disposed; facilities maintained			
43				55			
In-use utensils: properly stored				Physical facilities installed, maintained, and clean			
44				56			
Utensils, equipment & linens: properly stored, dried, & handled				Adequate ventilation and lighting; designated areas used			
45	X			<b>Employee Training</b>			
Single-use/single-service articles: properly stored and used				57	X		
46				All food employees have food handler training			
Gloves used properly				58			
<b>Utensils, Equipment and Vending</b>				Allergen training as required			
47				<b>GOOD RETAIL PRACTICES</b>			
Food and non-food contact surfaces cleanable, properly designed, constructed, and used				Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
48				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			
Warewashing facilities: installed, maintained, & used; test strips				COS			
49				R			
Non-food contact surfaces clean				<b>Safe Food and Water</b>			
<b>Physical Facilities</b>				50			
50				Hot and cold water available; adequate pressure			
51				Plumbing installed; proper backflow devices			
52				Sewage and waste water properly disposed			
53				Toilet facilities: properly constructed, supplied, & cleaned			
54				Garbage & refuse properly disposed; facilities maintained			
55				Physical facilities installed, maintained, and clean			
56				Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>				57	X		
57	X			All food employees have food handler training			
58				Allergen training as required			

# Food Establishment Inspection Report

Establishment: Washburn Lawn & Garden Gas Station

Establishment #: 22 171

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
		Frozen pizza/RIF	0		
		Ice cream/RIF	-1		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed person-in-charge did not demonstrate knowledge of proper procedures necessary to ensure poisonous & toxic materials are safely stored, dispensed, used, and disposed of according to law and priority violation (#28) noted during inspection. Discussed proper poisonous & toxic material storage for food establishments with person-in-charge during inspection.
28	7-206.12 (P) Observed in cabinet below Pepsi beverage dispensing unit open rodent bait container on floor. Rodent bait shall be contained in a covered, tamper-resistant bait station. Rodent bait container removed by person-in-charge during inspection.
36	4-204.112 (C) Observed in west storage room RIF (pizza, ice cream, chest) without temperature measuring device provided and conspicuous. Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in west storage room boxes of single-use cups stored directly on concrete floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed no documentation that food employees without CFPM certification have food handler certification. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days after employment. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Ivan Hernandez

--	--	--	--

HACCP Topic: TCS food temperature requirements, poisonous & toxic material storage, employee health policy, wearing masks

Feb 8, 2022  
 \_\_\_\_\_  
 Person In Charge (Signature) Date

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

