

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



1831 S. Main Street
Eureka, IL 61530
(309) 467-3064
www.woodfordhealth.org

Permit No.: 16 022 H
Telephone: 248-7521
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: LowPoint-Washburn Jr/Sr High School cafeteria **Owner/Agent:** LowPoint-Washburn CUSD #21
Address: 508 E. Walnut Street **City:** Washburn **ZIP Code:** 61570

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
FOOD				FOOD				GARBAGE AND REFUSE DISPOSAL			
• 1		5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked				
2		1	Original Container, Properly Labeled	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
FOOD PROTECTION				FOOD PROTECTION				INSECT, RODENT ANIMAL CONTROL			
• 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	•20		4	Sanitization rinse: clean temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
• 4		4	Facilities to maintain product temperature	21		1	Wiping cloths: clean, use restricted				
• 5		1	Thermometers provided and conspicuous	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	•35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
6		2	Potentially hazardous food properly thawed	23		1	Non-food contact surfaces of equipment and utensils clean				FLOORS, WALLS AND CEILING
• 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
8		2	Food protection during storage, preparation, display, service and transportation	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
9		2	Handling of food (ice) minimized, methods	26		2	No re-use of single-service articles				LIGHTING
10		1	Food (ice) dispensing utensils properly stored	27		5	Water source, safe: hot and cold under pressure	38		1	Lighting provided as required - Fixtures shielded
PERSONNEL				PERSONNEL				VENTILATION			
• 11		5	Personnel with infections restricted	•28		4	Sewage and waste water disposal				
• 12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	39		1	Rooms and equipment - vented as required
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	40		1	Rooms clean, lockers provided, facilities clean
FOOD EQUIPMENT AND UTENSILS				FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	31		4	Number, convenient, accessible, designed, installed	41		5	Toxic items properly stored, labeled and used
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
16	X	2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					43		1	Complete separation from living/sleeping quarters, laundry
17		1	Accurate thermometers, chemical test kits provided, gauge cock					44		1	Clean, soiled linen properly stored
								•45			Management personnel certified YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Quat 200 ppm/Heat 182° F **Hot Foods** Corn 172° F **Cold Foods** _____
Manager Certification No. of: 012467708 **Burrito** 186° F **Sliced cheese** 41° F
Full-Time Employee: Jeanette Carter **Exp. Date** 11/17 **RIC, RIF, WIC, WIF - OK**
_____ _____ **Milk Cooler - OK**

Received by/Title: Jeanette Carter (Signature of Owner or Representative)

Sanitation Score: 98 (100 minus demerits) Date: 18 October 2016

Time In: 10:35 a.m. Time Out: 11:30 a.m. Page 1 of 2 By: Paul Wilkin WASH EL
(Sanitarian/Environmental Health Inspector)



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 022 H

The following remarks supplement the inspection report of: LowPoint-Washburn Jr/Sr High School cafeteria
(Establishment Name)

Date: 18 October 2016

Item	Code	Section	Inspection Remarks	Correct by
16			Observed accumulated hard water deposits on outer edges of mechanical dishwasher.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 2016 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			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 permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: Spring 2017	
			Food Handler certification is due by January 1, 2017, for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.	
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sinks, especially before using gloves; use hair restraints to prevent contamination of food, equipment, utensils, etc. – double hand washing required after using the restroom	
			- Recommend continued documenting of temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, dishwasher temperatures, sanitizer concentrations, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Use fly strips during hours when food preparation is not occurring to prevent possible contamination of food, equipment, etc.	
			- Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quaternary ammonium: 200 ppm at 3 rd compartment sink, immersion -1 minute; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Heat: final rinse – dishwasher = 180° F or above Keep bottles/buckets/containers labeled and properly stored	

Sanitarian/Environmental Health Inspector Paul Miller WCHD

These remarks have been explained to me and are understood Jeanette Carter
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection