

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	1	Date	06/08/2021
		No. of Repeat Risk Factor/Intervention Violations		1	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
AJ's Lounge of Benson	21 116	AJ's Lounge of Benson Inc		1	
Street Address		Purpose of Inspection			
322-324 Front Street		Routine Inspection			
City/State	ZIP Code				
Benson, IL	61516				

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

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

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Establishment: AJ's Lounge of Benson

Establishment #: 21 116

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/50

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Sloppy Joe/stove	168		Ham-cooling/WIC	58		Sliced cheese/cold-holding	41
Italian sausage-pasta soup/stove	195		Milk/WIC	37		Sliced tomatoes/cold-holding	41
Cheeseburger/griddle	178		Baked potato/WIC	37			
			Chicken noodle soup/WIC	38			
			Gravy/WIC	38			
			Hash brown potatoes/WIC	38			
			Diced tomatoes/WIC	37			
			Baked beans/WIC	38			
			Sliced cheese/WIC	39			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	<p>2-102.12 (C) Observed documentation that only the person-in-charge has current certified food protection manager certification.</p> <p>This facility is classified as a Category I food establishment, and the person-in-charge must have current CFPM or IL FSSM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation.</p> <p style="text-align: center;">Please correct this violation within 90 days or at least by next routine inspection.</p>
37	<p>3-302.12 (C) Observed in kitchen cupboard shake-style container of dry food substance without name identifying contents on container. Identify food storage containers with common name of the food. Dry food substance was BBQ seasoning according to person-in-charge and labeled by person-in-charge during inspection.</p>
56	<p>6-202.11 (C) Observed in WIC floodlight bulb not shielded or otherwise protected. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, linens; or unwrapped single-service and single-use articles. Floodlight bulb removed and replaced with light bulb and protective cover by food employee during inspection.</p>

CFPM Verification (name, expiration date, ID#): Sylvia Jesse

Sylvia Jesse 21746561 - NRFSP Exp. 5 /2026	Donna J. Gerdes 12491638 - ServSafe Exp. 6/2020		
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

Jun 8, 2021
 Person in Charge (Signature) Date

EW
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

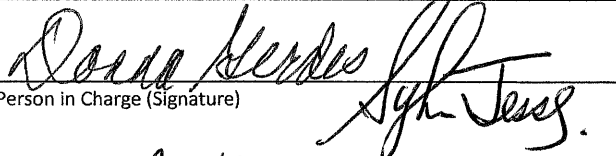
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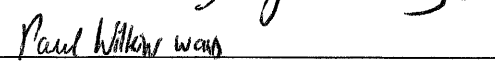
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OBSERVATIONS AND CORRECTIVE ACTIONS

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 note 1 repeat violation (item #2) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	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
	Please note that if establishment is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, concessions, group fundraiser, etc.), a temporary food/drink permit must be applied for & approved by WCHD
	Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Fall 2021
	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 buckets outside food establishment (front, side, back) for cigarette butt disposal.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection


 Person in Charge (Signature)


 Inspector (Signature)

Date: Jun 8, 2021
 Follow-up: Yes No (Check one) Follow-up Date: _____