☒ Food Service Establishment
☐ Retail Food Store
☐ Temporary
☐ Mobile

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Woodford County Health Department

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

Permit No.: 17 018 H
Telephone: 248-7521 x230
☒ 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	18		1	Pre-flushed, scraped, soaked				**GARBAGE AND REFUSE DISPOSAL**
•1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	•20		4	Sanitization rinse: clean temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
			FOOD PROTECTION	21		1	Wiping cloths: clean, use restricted				**INSECT, RODENT ANIMAL CONTROL**
•3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	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
•4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean				**FLOORS, WALLS AND CEILINGS**
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
•7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles				**LIGHTING**
8		2	Food protection during storage, preparation, display, service and transportation				**WATER**	38		1	Lighting provided as required – Fixtures shielded
9		2	Handling of food (ice) minimized, methods	•27		5	Water source, safe: hot and cold under pressure				**VENTILATION**
10		1	Food (ice) dispensing utensils properly stored				**SEWAGE**	39		1	Rooms and equipment - vented as required
			PERSONNEL	•28		4	Sewage and waste water disposal				**DRESSING ROOMS**
•11		5	Personnel with infections restricted				**PLUMBING**	40		1	Rooms clean, lockers provided, facilities clean
•12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained				**OTHER OPERATIONS**
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	•41		5	Toxic items properly stored, labeled and used
			FOOD EQUIPMENT AND UTENSILS				**TOILET AND HAND-WASHING FACILITIES**	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15	X	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	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					•45			Management personnel certified YES _X_ NO ____
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification – food employees YES ____ NO ____

Temperature: Temp/PPM Chemical: Quat 200 ppm/Heat 181° F **Hot Foods** ____ **Cold Foods** BBQ 41° F

Manager Certification No. of: 012467708 Chicken nuggets 177° F Cheese/meat subs 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:** 31 August 2017

Time In: 10:35 a.m. **Time Out:** 11:25 a.m.

By Paul Wilkey EH
(Sanitarian/Environmental Health Inspector)

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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 018 H

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

Date: 31 August 2017

Item	Code	Section	Inspection Remarks	Correct by
15			Observed slotted shelving in WIC with accumulated rust and not maintained in good repair.	NRI
37			Observed wood frame surround for wall exhaust fan without improper screening material attached. Screening material shall not be less than 16 mesh to the inch. Wood frame not attached to wall exhaust fan at time of inspection due to wall exhaust fan repair.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection.	
			Please note that some meals are prepared at LowPoint-Washburn Jr./Sr. High School kitchen and transported in insulated containers to this 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 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: October 3 & 5, 2017	
			Effective January 1, 2017, Food Handler certification is required 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. Food handler certification is required 30 days from the hire date of food employees.	

Sanitarian/Environmental Health Inspector Paul Willey 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

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		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 food 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/ name and date & time of opening of package, in addition to the date & time 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 3rd 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 3rd 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 Wilkins WCHD

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

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