FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status | COS | R
---|---|---
Supervision
1 | In | Person in charge present, demonstrates knowledge, and performs duties
2 | In | Certified Food Protection Manager (CFPM)

Employees Health
3 | In | Management, food employee and conditional employee; knowledge, responsibilities and reporting
4 | In | Proper use of restriction and exclusion
5 | In | Procedures for responding to vomiting and diarrheal events

Good Hygienic Practices
6 | In | Proper eating, tasting, drinking, or tobacco use
7 | In | No discharge from eyes, nose, and mouth

Preventing Contamination by Hands
8 | In | Hands clean and properly washed
9 | In | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10 | In | Adequate handwashing sinks properly supplied and accessible

Approved Source
11 | In | Food obtained from approved source
12 | N/O | Food received at proper temperature
13 | In | Food in good condition, safe, and unadulterated
14 | N/A | Required records available: shellfish tags, parasite destruction

Protection from Contamination
15 | In | Food separated and protected
16 | In | Food-contact surfaces; cleaned and sanitized
17 | In | Proper disposition of returned, previously served, reconditioned and unsafe food

Time/Temperature Control for Safety
18 | In | Proper cooking time and temperatures
19 | N/O | Proper reheating procedures for hot holding
20 | N/O | Proper cooking time and temperature
21 | In | Proper hot holding temperatures
22 | In | Proper cold holding temperatures
23 | In | Proper date marking and disposition
24 | N/A | Time as a Public Health Control; procedures & records

Compliance Status | COS | R
---|---|---
Consumer Advisory
25 | N/A | Consumer advisory provided for raw/undercooked food

Highly Susceptible Populations
26 | In | Pasteurized foods used; prohibited foods not offered

Food/Color Additives and Toxic Substances
27 | In | Food additives: approved and properly used
28 | In | Toxic substances properly identified, stored, and used

Conformance with Approved Procedures
29 | N/A | Compliance with variance/specialized process/HACCP

GOOD RETAIL PRACTICES

Compliance Status | COS | R
---|---|---
Safe Food and Water
30 | | Pasteurized eggs used where required
31 | | Water and ice from approved source
32 | | Variance obtained for specialized processing methods

Food Temperature Control
33 | | Proper cooling methods used; adequate equipment for temperature control
34 | | Plant food properly cooked for hot holding
35 | | Approved thawing methods used
36 | | Thermometers provided & accurate

Food Identification
37 | | Food properly labeled; original container
38 | | Prevention of Food Contamination

Prevention of Food Contamination
38 | | In-use utensils: properly stored
39 | | Utensils, equipment & linens: properly stored, dried, & handled
40 | | Single-use/single-service articles: properly stored and used
41 | | Gloves used properly

Utensils, Equipment and Vending
42 | | Food and non-food contact surfaces cleanable, properly designed, constructed, and used
43 | | Warewashing facilities: installed, maintained, & used; test strips
44 | | Non-food contact surfaces clean

Physical Facilities
45 | | Hot and cold water available; adequate pressure
46 | | Plumbing installed; proper backflow devices
47 | | Sewage and waste water properly disposed
48 | | Toilet facilities: properly constructed, supplied, & cleaned
49 | | Garbage & refuse properly disposed; facilities maintained
50 | | Physical facilities installed, maintained, and clean
51 | | Adequate ventilation and lighting; designated areas used

Employee Training
52 | | All food employees have food handler training
53 | | Allergen training as required
**TEMPERATURE OBSERVATIONS**

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot dogs/oven</td>
<td>168</td>
</tr>
<tr>
<td>Baked beans/steam table</td>
<td>196</td>
</tr>
<tr>
<td>Sliced cheese/RIC</td>
<td>41</td>
</tr>
<tr>
<td>Ham/RIC storage room</td>
<td>38</td>
</tr>
<tr>
<td>Chef salad/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Milk cooler/gym storage room</td>
<td>36</td>
</tr>
<tr>
<td>Milk cooler/gym storage room</td>
<td>32</td>
</tr>
<tr>
<td>Chest RIF/storage room</td>
<td>-10</td>
</tr>
<tr>
<td>Upright RIF/storage room</td>
<td>-12</td>
</tr>
<tr>
<td>RIC/storage room</td>
<td>38</td>
</tr>
<tr>
<td>RIF/storage room</td>
<td>-20</td>
</tr>
<tr>
<td>Chest RIF/storage room</td>
<td>-6</td>
</tr>
<tr>
<td>RIF/kitchen</td>
<td>10</td>
</tr>
<tr>
<td>RIC/kitchen</td>
<td>38</td>
</tr>
</tbody>
</table>

**OBSERVATIONS AND CORRECTIVE ACTIONS**

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<tr>
<td>55</td>
<td>6-201.11 (C) Observed in gym storage room (milk coolers, service sink) two (2) holes in concrete block wall above capped wastewater pipe and concrete block wall not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#): Amy Rossman

<table>
<thead>
<tr>
<th>Name</th>
<th>Phone Number</th>
<th>Expiration Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amy Rossman</td>
<td>14756528 - ServSafe</td>
<td>Exp. 2/2022</td>
</tr>
<tr>
<td>Amanda Whited</td>
<td>01634481 - IL FSSMC</td>
<td>Exp. 3/2019</td>
</tr>
<tr>
<td>Scott Oncken</td>
<td>21366473 - NRFSP</td>
<td>Exp. 7/2022</td>
</tr>
</tbody>
</table>

HACCP Topic: TCS food cooking temperatures, employee health requirements

Person in Charge (Signature): [Signature]
Date: Oct 11, 2018

Inspector (Signature): [Signature]
Follow-up:  ☐ Yes  ☒ No  (Check one)  Follow-up Date: ___/___/_____
### Observations and Corrective Actions

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Please correct any violations noted above ASAP but at least by next routine inspection</td>
</tr>
<tr>
<td></td>
<td>Please go to our website to view/print the Fall/Winter 2017 newsletter</td>
</tr>
<tr>
<td></td>
<td>Facility is still classified as a Category I food establishment</td>
</tr>
<tr>
<td></td>
<td>At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection</td>
</tr>
<tr>
<td></td>
<td>Please note that if establishment or group fundraiser is cooking/preparing/serve food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for &amp; approved by WCHD.</td>
</tr>
<tr>
<td></td>
<td>WCHD provides free food safety in-services to establishments &amp; their staff</td>
</tr>
<tr>
<td></td>
<td>Next certified food protection manager 8-hour class &amp; exam at WCHD: Spring 2019</td>
</tr>
<tr>
<td></td>
<td>Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. &quot;Food employee&quot; 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.</td>
</tr>
<tr>
<td></td>
<td>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 &amp; exits; no vaping or e-cigarette use in food &amp; drink prep area, dishwashing area, and storage area; no smoking within building structure.</td>
</tr>
<tr>
<td></td>
<td>Observed two (2) storage rooms (gym storage room and storage room)</td>
</tr>
</tbody>
</table>

---

**Date**

Oct 11, 2018

**Follow-up**

☐ Yes  ☒ No (Check one)

**Follow-up Date:**