Food Establishment Inspection Report

Local Health Department Name and Address
Woodford County Health Department
1831 S. Main Street, Eureka, IL 61530

Establishment
L. Percy Tucker VFW Post #6026

License/Permit # 19070

Street Address
59 W. Main Street

City/State
El Paso, IL

ZIP Code
61738

No. of Risk Factor/Intervention Violations
2

Date
07/10/2019

No. of Repeat Risk Factor/Intervention Violations
0

Time In
1:35 PM

Permit Holder
L. Percy Tucker VFW Post #6026

Risk Category
III

Time Out
3:15 PM

Purpose of inspection
Routine inspection

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

Compliance Status

Supervision
1 In Person in charge present, demonstrates knowledge, and performs duties
2 N/A Certified Food Protection Manager (CFPM)

Employee 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, red, properly washed
9 In No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10 Out 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 In Required records available: shellstock tags, parasite destruction

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

Time/Temperature Control for Safety
18 N/O Proper cooking time and temperatures
19 N/A Proper reheating procedures for hot holding
20 N/A Proper cooling time and temperature
21 N/O 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

Consumer Advisory
25 N/A Consumer advisory provided for raw/undercooked food

Highly Susceptible Populations
26 N/A Pasteurized foods used; prohibited foods not offered

Food/Color Additives and Toxic Substances
27 N/A 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

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

Safe Food and Water
30 Out Pasteurized eggs used where required
31 N/ Water and ice from approved source
32 N/A Variance obtained for specialized processing methods

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

Food Identification
37 In Food properly labeled; original container

Prevention of Food Contamination
38 In Insects, rodents, and animals not present
39 In Contamination prevented during food preparation, storage and display
40 Personal cleanliness
41 Out Wiping cloths: properly used and stored
42 Out Washing fruits and vegetables

Proper Use of Utensils
43 In In-use utensils: properly stored
44 In Utensils, equipment & linens: properly stored, dried, & handled
45 In Single-use/single-service articles: properly stored and used
46 In Gloves used properly

Utensils, Equipment and Vending
47 X Food and non-food contact surfaces cleansable, properly designed, constructed, and used
48 X Warewashing facilities: installed, maintained, & used; test strips
49 X Non-food contact surfaces clean

Physical Facilities
50 In Hot and cold water available; adequate pressure
51 In Plumbing installed; proper backflow devices
52 In Sewage and waste water properly disposed
53 X Toilet facilities: properly constructed, supplied, & cleaned
54 In Garbage & refuse properly disposed; facilities maintained
55 In Physical facilities installed, maintained, and clean
56 In Adequate ventilation and lighting; designated areas used

Employee Training
57 X All food employees have food handler training
58 In Allergen training as required

FOOD SERVICE FACILITY NAME AND ADDRESS

L. Percy Tucker VFW Post #6026
59 W. Main Street
El Paso, IL 61738
Food Establishment Inspection Report

Establishment: L. Percy Tucker VFW Post #6026
Establishment #: 19 070

Sanitizer Type: Chlorine  PPM: 50/100  Heat: N/A

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

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<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
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<tbody>
<tr>
<td>10</td>
<td>6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks used by food employees in men’s restroom and women’s restroom. Hand washing signs provided and posted during inspection.</td>
</tr>
<tr>
<td>16</td>
<td>4-601.11 (Pf) Observed at bar in ice machine (Manitowoc) gray plastic water tray below metal ice cube tray soiled with accumulated debris and yellow/brown slime. Gray plastic water tray cleaned and sanitized by female person-in-charge during inspection.</td>
</tr>
<tr>
<td>47</td>
<td>4-101.19 (C) Observed in kitchen storage area unfinished plywood used as shelves on shelving unit. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>48</td>
<td>4-302.14 (Pf) Observed a test kit or other devices are not available to the food employees to measure sanitizing solution concentration. Provide a test kit or other measuring device so the employees can measure concentrations and ensure proper sanitization. Avoid a concentration of sanitizer that is too high, which can be toxic. Chlorine test kit acquired by female person-in-charge during inspection.</td>
</tr>
<tr>
<td>49</td>
<td>4-602.13 (C) Observed in WIC blue cooling fan grill coves soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#): Krista Krug

HACCP Topic: TCS food temperature requirements, proper sanitization requirements, Hepatitis A

Person In Charge (Signature)  
Jul 10, 2019  
Date

Inspector (Signature)  
Follow-up: ☒ Yes ☐ No (Check one)  
Follow-up Date:  

IOCI 17-356 5/20/18
Food Establishment Inspection Report

Establishment: L. Percy Tucker VFW Post #6026
Establishment #: 19 070

OBSERVATIONS AND CORRECTIVE ACTIONS

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<td>53</td>
<td>5-501.17 (C) Observed in women's restroom uncovered waste receptacle in between toilet stalls. Provide at least one covered trash receptacle in the women's restroom for disposal of feminine hygiene products. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>57</td>
<td>750.230 (C) Observed documentation that only one (1) food employee without CFPM or IL FSSMC certification has food handler certification. All food employees without CFPM or IL FSSMC certification must have current food handler certification. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
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</table>

Please correct any core (C) violations noted above ASAP but at least by next routine inspection

Please note 2 repeat violations (items #48 and #57) were observed during this inspection and a repeat violation letter will be sent to the establishment.

Facility was classified as a Category II food establishment. Facility has changed menu and does not currently offer TCS food to the public. Facility will be re-classified as a Category III food establishment.

Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (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 certified food protection manager 8-hour class & exam at WCHD: October 2019

Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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.

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.

Person in Charge (Signature)

Jul 10, 2019

Date

Follow-up: ☒ Yes ☐ No (Check one) Follow-up Date:

Inspector (Signature)