

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



**Public Health**  
Prevent. Promote. Protect.  
Woodford County  
Health Department

1831 S. Main Street  
Eureka, IL 61530  
(309) 467-3064  
[www.woodfordhealth.org](http://www.woodfordhealth.org)

Permit No.: 17 010 M  
Telephone: No Phone  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Benson American Legion Post #454      **Owner/Agent:** Benson American Legion Post #454  
**Address:** 314 Front Street      **City:** Benson      **ZIP Code:** 61516

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
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>			
* 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
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>			
* 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	<b>FLOORS, WALLS AND CEILINGS</b>			
5	<b>X</b> <b>C</b>	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	<b>X</b>	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7		4	Unwrapped and potentially hazardous food not reserved, <b>CROSS CONTAMINATION</b>	26		2	No re-use of single-service articles	<b>LIGHTING</b>			
8		2	Food protection during storage, preparation, display, service and transportation	<b>WATER</b>				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	<b>VENTILATION</b>			
10		1	Food (ice) dispensing utensils properly stored	<b>SEWAGE</b>				39		1	Rooms and equipment - vented as required
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>			
*11		5	Personnel with infections restricted	<b>PLUMBING</b>				40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>			
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>				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		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	<b>TOILET AND HAND-WASHING FACILITIES</b>				*45			Management personnel certified YES <b>X</b> NO
17		1	Accurate thermometers, chemical test kits provided, gauge cock	<b>TOILET AND HAND-WASHING FACILITIES</b>							Food handler certification - food employees YES NO

Temperature: Temp/PPM Chemical: Chlorine 100 ppm

Hot Foods Ham 138° F

Cold Foods Ham 38° F & 26° F

Manager Certification No. of: 01679544

Sausage gravy 147° F

Butter 41° F / Milk 41° F

Full-Time Employee: Arthur J. Gerdes      Exp. Date 6/20

Hash brown potatoes 137° F

Fruit cocktail 41° F

Sausage patty 141° F

RIC, RIF - OK

Received by/Title: Benson Tally (Signature of Owner or Representative)

Sanitation Score: **98** (100 minus demerits)

Date: 17 September 2017

Time In: 7:40 a.m.      Time Out: 8:30 a.m.

By: Paul Willey **(RL)**  
(Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 010 M

The following remarks supplement the inspection report of: Benson American Legion Post #454  
(Establishment Name)

Date: 17 September 2017

Item	Code	Section	Inspection Remarks	Correct by
5			Observed temperature measuring device accurate to $\pm 3^\circ$ F not provided and conspicuous in RIC (kitchen, upright, Frigidaire). Thermometer provided by male food volunteer during inspection.	C
37			Observed plywood wall in men's restroom with open space by concrete block and ceiling and not protected during renovation.	NRI
			Observed restroom renovation in process and restrooms in use during renovation.	
			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 II, Medium Risk 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 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 hire date of paid 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.	
		FYI	<b>HAZARD ANALYSIS CRITICAL CONTROL POINT</b>	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of $41^\circ$ F – $135^\circ$ F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing after using the restroom	
			- Chlorine: 50-100 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 1 minute; $75^\circ$ F 50-100 ppm at dishwasher – final rinse 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; $75^\circ$ F	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	

Sanitarian/Environmental Health Inspector Paul White wcm

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

NRI = Next Routine Inspection  
C = Corrected During Inspection