

- 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

Permit No.: 17 030 M  
Telephone: 467-9955  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Eureka American Legion Post #466

Owner/Agent: Eureka American Legion Post #466

Address: 2000 S. Main Street

City: Eureka

ZIP Code: 61530

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					
*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					
*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		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		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	<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>SEWAGE</b>				
10		1	Food (ice) dispensing utensils properly stored					<b>PLUMBING</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>TOILET AND HAND-WASHING FACILITIES</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							*45	Management personnel certified YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <input type="checkbox"/> NO <input type="checkbox"/>	

Temperature: Temp/PPM Chemical: Chlorine 100/200 ppm

Hot Foods Sausage 187° F

Cold Foods Butter 39° F

Manager Certification No. of: 01417938

Scrambled eggs 193° F

Ham 40° F / Milk 40° F

Full-Time Employee: Lynn "Leroy" Roseman Exp. Date 2/18

Hash browns 175° F

Pancake batter 41° F

Sausage gravy 178° F

RIC, RIF - OK

Received by/Title *[Signature]*

(Signature of Owner or Representative)

Sanitation Score: 100 (100 minus demerits)

Date: 17 September 2017

Time In: 8:55 a.m. Time Out: 9:45 a.m.

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By *[Signature]* (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 030 M

The following remarks supplement the inspection report of: Eureka American Legion Post #466  
(Establishment Name)

Date: 17 September 2017

Item	Code	Section	Inspection Remarks	Correct by
			No violations observed at time of inspection.	
			Keep up the good work!	
			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 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° 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 sink, especially before using gloves – double hand washing after using the restroom	
			- Chlorine: 50-100 ppm at 3 <sup>rd</sup> compartment of sink/tub, immersion for 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Make sure all outer opening doors are self-closing & tight-fitting	
			- 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	
			- Store raw foods on bottom shelves of refrigeration & freezing units, below ready-to-eat foods, to prevent cross-contamination	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	

Sanitarian/Environmental Health Inspector Paul Wilkins wano

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

NRI = Next Routine Inspection  
C = Corrected During Inspection