

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



Public Health
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Woodford County
Health Department

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

Permit No.: 18 015 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 | | | | |
| • 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 | | | | |
| • 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 | X | 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 | | 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: Quat 200 ppm/Heat 180° F

Hot Foods Pizza 180° F

Cold Foods _____

Manager Certification No. of: 21394994 - NRFSP

Chicken & rice soup 182° F

Sliced cheese 40° F

Full-Time Employee: Jeanette Carter Exp. Date 10/22

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: 28 February 2018

Time In: 11:25 a.m. Time Out: 12:30 p.m.

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By Paul Willem Weir (EL)
 (Sanitarian/Environmental Health Inspector)



Woodford County Health Department

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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 015 H

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

Date: 28 February 2018

Table with 5 columns: Item, Code, Section, Inspection Remarks, Correct by. Contains inspection findings and corrective actions.

Sanitarian/Environmental Health Inspector Paul Wilkins

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

NRI = Next Routine Inspection C = Corrected During Inspection



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Date: 28 February 2018

| Item | Code | Section | Inspection Remarks | Correct by |
|------|------|---------|---|------------|
| | | 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/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> 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 3 rd compartment of sink, immersion for 10 seconds; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quaternary ammonium: 200 ppm at 3 rd compartment sink, immersion -- 30 seconds; 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 Wilbur

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

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