

- 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.: 18 139 L
 Telephone: 309-248-7253
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Washburn Lawn & Garden **Owner/Agent:** Winkler Enterprises Inc/Melvin & Gloria Winkler
Address: 614 N. Jefferson 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				GARBAGE AND REFUSE DISPOSAL
• 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				INSECT, RODENT ANIMAL CONTROL
• 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	X	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	•35	X	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	X	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				LIGHTING
8		2	Food protection during storage, preparation, display, service and transportation					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				VENTILATION
10		1	Food (ice) dispensing utensils properly stored					39		1	Rooms and equipment - vented as required
PERSONNEL											
•11		5	Personnel with infectious restricted	•28		4	Sewage and waste water disposal				DRESSING ROOMS
•12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	Rooms clean, lockers provided, facilities clean
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											
								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	N/A		Management personnel certified YES ___ NO <u>X</u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock						X		Food handler certification - food employees YES ___ NO <u>X</u>

Temperature: Temp/PPM Chemical: Quat 200 ppm/Chlorine **Hot Foods** None Observed **Cold Foods** _____
Manager Certification No. of: _____
Full-Time Employee: Becky Koch **Exp. Date** _____ **RIC, RIF, WIC - OK**

Received by/Title Becky Koch (Signature of Owner or Representative)
 Sanitation Score: 93 (100 minus demerits) Date: 28 February 2018
 Time In: 12:50 p.m. Time Out: 1:45 p.m. Page 1 of 3 By: Paul Wilton Webb EL (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 139 L

The following remarks supplement the inspection report of: Washburn Lawn & Garden

(Establishment Name)

Date: 28 February 2018

Item	Code	Section	Inspection Remarks	Correct by
5			Observed in RIF (chest, garage bay, west, Wood's) temperature measuring device accurate to $\pm 3^{\circ}$ F not provided and conspicuous.	NRI
22			Observed accumulated debris and hard water deposits on ice dispensing spout of Pepsi beverage dispensing unit.	NRI
35			Observed door into garage bay (west) propped open and garage door open at time of inspection. Door into garage bay closed during inspection.	C
	750	570	Observed no documentation that food employees without current certified food protection manager certification have food handler certification.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is classified as a Category III, Low 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, group fundraiser, 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 offered @ WCHD: March 6 & 8, 2018	
			Certified food protection manager 8-hour class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for class & exam (June 2018).	
			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 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 must be posted at entrances & exits; remove ashtrays and ashtray receptacles from establishment.	
			Make sure exterior bagged ice unit (Sisler's Ice) is kept locked at all times except when in use for food security & safety.	

Sanitarian/Environmental Health Inspector

Paul Walker WCHD

These remarks have been explained to me and are understood

Bailey Koel

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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		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 temperatures of food]	
			- Wash hands frequently at hand sink, especially before using plastic gloves – double hand washing required after using the restroom	
			- Chlorine: 50-100 ppm in tub, immersion for 10 seconds; 75° F 100-200 ppm also for swabbing, moist-wipe cloth, spray bottle; 75° F (keep bottles labeled and properly stored) use 3-compartment (wash, rinse, and sanitize) set-up when ware washing coffee pots and filter unit	
			- Properly store cleaning supplies and toxic chemicals physically separated from all food, single-service items, utensils, etc., to prevent possible contamination.	
			- Make sure live animals are excluded from the facility, other than patrol dogs accompanying officers or service/support animals to assist handicapped persons	

Sanitarian/Environmental Health Inspector Paul Wilkins

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

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