

- 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.: 18 062 H
Telephone: 309-394-2413
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: AJ's Lounge of Benson Inc Owner/Agent: AJ's Lounge of Benson Inc/Donna J. Gerdes

Address: 322-324 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	
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		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 CEILING				
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	X C	2	Food protection during storage, preparation, display, service and transportation				WATER	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				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 <u>X</u> NO <u> </u>
17	X C	1	Accurate thermometers, chemical test kits provided, gauge cock									Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/Quat 200 ppm

Hot Foods Chili 167° F

Cold Foods BBQ 38° F

Manager Certification No. of: 12491638 - ServSafe

BBQ 156° F ↑ - OK

Cut lettuce salad 42° F ↓ - OK

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

Cheesy broccoli soup 171° F

Sliced tomatoes 41° F

Breaded chicken 207° F

WIC, RIC, RIF = OK

Received by/Title Donna Gerdes
(Signature of Owner or Representative)

Sanitation Score: 94 (100 minus demerits)

Date: 4 April 2018

Time In: 11:00 a.m. Time Out: 12:40 p.m.

By Paul Wilcox wco (EL)
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 062 H

The following remarks supplement the inspection report of: AJ's Lounge of Benson Inc

(Establishment Name)

Date: 4 April 2018

Item	Code	Section	Inspection Remarks	Correct by
8			Observed in kitchen container of sliced cheese stored below paper towel dispenser next to hand sink. Container of sliced cheese removed to food prep counter during inspection.	C
17			Observed test kit to measure concentration of chlorine sanitizing solution not provided at establishment. Chlorine test kit acquired by female owner during inspection.	C
22			Observed in kitchen exhaust hood filters soiled w/ accumulated debris and dust.	NRI
37			Observed in middle storage room wall into office with edge of drywall exposed and not maintained in good repair.	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 still classified as a Category I, High Risk establishment	
			Please note that if establishment is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, concessions, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next certified food protection manager 8-hour class & exam offered @ WCHD: July 16 & 18, 2018	
			Certified food protection manager 8-hour class at U of I Extension – Woodford: Call 309-467-3789 for class information or to register for the class & exam (June 11 & 13, 2018).	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have certified food protection manager 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.	
			Observed buckets outside establishment (front, side, back) for cigarette butt disposal.	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

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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		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 sink, especially before using gloves – double hand washing after using the restroom	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, cold-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- Cool PHF rapidly from 135° F to 70° F within two hours; then from 70° F to 41° F within 4 more hours; use shallow containers, ice bath, pre-chilled containers to speed cooling process	
			- 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	
			- 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 - Quat: 200 ppm at 3 rd compartment of sink, immersion for 30 seconds; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	

Sanitarian/Environmental Health Inspector Paul Wilkins (wau)

These remarks have been explained to me and are understood

Deena Kerdas
(Signature of Owner or Representative)

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