



Establishment #: _____

License #: _____

Food Establishment Inspection Report

As governed by the current Iroquois County Food and Sanitation Ordinance

Establishment: _____

Iroquois County
Public Health Department
Environmental Health

Address: _____ City: _____ ZIP: _____

1001 East Grant Street
Watseka, IL 60970
(815) 432-2483

License Holder: _____ Risk Category _____ Purpose of Inspection _____

Time In _____ Time Out _____ Recheck Visit # _____ Date: _____

www.co.iroquois.il.us/health-department

Status: Pass Pass with Conditions Fail

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. Risk factors require immediate correction.									
Circle designated compliance status (In, Out, N/O, N/A) for each numbered item. IN = in compliance, OUT = not in compliance, N/O = not observed, N/A = not applicable. Mark an "X" in appropriate box for COS and/or R. COS = corrected on-site during inspection, R = repeat violation									
Compliance Status					Compliance Status				
Supervision					Protection from Contamination				
1	IN	OUT			15	IN	OUT	N/O	N/A
Person in charge present, demonstrates knowledge, and performs duties					Food separated and protected				
2	IN	OUT	N/A		16	IN	OUT	N/O	N/A
Certified Food Protection Manager					Food-contact surfaces: cleaned and sanitized				
Employee Health					Time/Temperature Control for Safety				
3	IN	OUT			18	IN	OUT	N/O	N/A
Management, food employee and conditional employee; knowledge, responsibilities and reporting					Proper cooking time and temperatures				
4	IN	OUT			19	IN	OUT	N/O	N/A
Proper use of restriction and reporting					Proper reheating procedures for hot holding				
5	IN	OUT			20	IN	OUT	N/O	N/A
Procedures for responding to vomiting and diarrheal events.					Proper cooling time and temperature				
Good Hygienic Practices					Consumer Advisory				
6	IN	OUT			21	IN	OUT	N/O	N/A
Proper eating, tasting, drinking, or tobacco use					Proper hot holding temperatures				
7	IN	OUT			22	IN	OUT	N/O	N/A
No discharge from eyes, nose, and mouth					Proper cold holding temperatures				
Preventing Contamination by Hands					Highly Susceptible Populations				
8	IN	OUT			23	IN	OUT	N/O	N/A
Hands clean and properly washed					Proper date marking and disposition				
9	IN	OUT			24	IN	OUT	N/O	N/A
No bare hand contact with RTE food or a pre-approved alternative procedure allowed					Time as a Public Health Control; procedures and records				
10	IN	OUT			Approved Source				
Adequate handwashing sinks properly supplied and accessible					11	IN	OUT		
Approved Source					Food obtained from approved source				
12	IN	OUT			12	IN	OUT	N/A	
Food received at proper temperature					Food received at proper temperature				
13	IN	OUT			13	IN	OUT		
Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated				
14	IN	OUT			14	IN	OUT	N/A	
Required records available: shell stock tag, parasite destruction					Required records available: shell stock tag, parasite destruction				

GOOD RETAIL PRACTICES									
Good Retail Practices are preventative measures to control the additions of pathogens, chemicals, and physical objects found in food. Mark an "X" in box if numbered item is not in compliance. Mark an "X" in appropriate box for COS and/or R. COS = corrected on-site during inspection, R = repeat violation									
Safe Food and Water					Proper Use of Utensils				
30					43				
Pasteurized eggs used where required					In-use utensils: properly stored				
31					44				
Water and ice from approved source					Utensils, equipment, & linens: properly stored, dried, and handled				
32					45				
Variance obtained for specialized processing methods					Single-use/single-service articles: properly stored and used				
Food Temperature Control					Utensils, Equipment and Vending				
33					47				
Proper cooling methods used; adequate equipment for temperature control					Food and non-food contact surfaces cleanable, properly designed, constructed, and used				
34					48				
Plant food properly cooked for hot holding					Ware washing facilities: installed, maintained, and used; test strips				
35					49				
Approved thawing methods used					Non-food contact surfaces clean				
36					Physical Facilities				
Thermometers provided and accurate					50				
Food Identification					Hot and cold water available; adequate pressure				
37					51				
Food properly labeled; original container					Plumbing installed; proper back flow devices				
Prevention of Food Contamination					52				
38					Sewage and waste water properly disposed				
Insects, rodents, and animals not present					53				
39					Toilet facilities: properly constructed, supplied, and cleaned				
Contamination prevented during food preparation, storage, and display					54				
40					Garbage and refuse properly disposed; facilities maintained				
Personal cleanliness					55				
41					Physical facilities installed, maintained, and clean				
Wiping cloths: properly used and stored					56				
42					Adequate ventilation and lighting; designated areas used				
Washing fruits and vegetables					Employee Training				
					57				
					All food employees have food handler training				

Based on an inspection this day, the items marked identify violations of the Iroquois County Food Safety Code. Failure to correct these violations within the time specified may result in legal action under the Enforcement provisions of the code.

Establishment Representative: _____ Date: _____

Health Department Representative: _____ Follow-up: Yes... No Follow-up Date: _____

page _____ of _____

