

# Food Establishment Inspection Report

Iroquois County Public Health Department 1001 East Grant Street Watseka, IL 60970      815-432-2483		No. of Risk Factor/Intervention Violations		Date	
		No. of Repeat Risk Factor/Intervention Violations		Time In	
Establishment		License/Permit #		Time Out	
Street Address		Permit Holder		Risk Category	
City/State		Zip Code		Purpose of Inspection	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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 "X" in appropriate box for COS and/or R  
**COS**=corrected on-site during inspection    **R**=repeat violation

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.

Compliance Status		COS	R
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In, Out, N/A	Certified Food Protection Manager (CFPM)	
<b>Employee Health</b>			
3	In, Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In, Out	Proper use of restriction and exclusion	
5	In, Out	Procedures for responding to vomiting and diarrheal events	
<b>Good Hygienic Practices</b>			
6	In, Out, N/O	Proper eating, tasting, drinking, or tobacco use	
7	In, Out, N/O	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
8	In, Out, N/O	Hands clean and properly washed	
9	In, Out, N/A, N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In, Out	Adequate handwashing sinks properly supplied and accessible	
<b>Approved Source</b>			
11	In, Out	Food obtained from approved source	
12	In, Out, N/A, N/O	Food received at proper temperature	
13	In, Out	Food in good condition, safe, and unadulterated	
14	In, Out, N/A, N/O	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	In, Out, N/A, N/O	Food separated and protected	
16	In, Out, N/A	Food-contact surfaces; cleaned and sanitized	
17	In, Out	Proper disposition of returned, previously served, reconditioned and unsafe food	
<b>Time/Temperature Control for Safety</b>			
18	In, Out, N/A, N/O	Proper cooking time and temperatures	
19	In, Out, N/A, N/O	Proper reheating procedures for hot holding	
20	In, Out, N/A, N/O	Proper cooling time and temperature	
21	In, Out, N/A, N/O	Proper hot holding temperatures	
22	In, Out, N/A, N/O	Proper cold holding temperatures	
23	In, Out, N/A, N/O	Proper date marking and disposition	
24	In, Out, N/A, N/O	Time as a Public Health Control; procedures & records	
<b>Consumer Advisory</b>			
25	In, Out, N/A	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	In, Out, N/A	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27	In, Out, N/A	Food additives: approved and properly used	
28	In, Out, N/A	Toxic substances properly identified, stored, and used	
<b>Conformance with Approved Procedures</b>			
29	In, Out, N/A	Compliance with variance/specialized process/HACCP	

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is not in compliance    Mark "X" in appropriate box for COS and/or R    COS=corrected on-site during inspection    R=repeat violation

		COS	R
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
<b>Food Identification</b>			
37	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>			
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
<b>Proper Use of Utensils</b>			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use//single-service articles: properly stored and used		
46	Gloves used properly		
<b>Utensils, Equipment and Vending</b>			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities; installed, maintained, & used: test strips		
49	Non-food contact surfaces clean		
<b>Physical Facilities</b>			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities; properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed: facilities maintained		
55	Physical Facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>			
57	All food employees have food handler training		
58	Allergen training as required		



