

LASALLE COUNTY HEALTH DEPARTMENT
717 E ETNA RD
OTTAWA, IL 61350
815-433-3366

Food Establishment Inspection Report

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Establishment		No. of Risk Factor/Intervention Violations	Date
		No. of Repeat Risk Factor/Intervention Violations	Time In
			Time Out
License/Permit #		Permit Holder	Risk Category
Street Address		Purpose of Inspection	
City/State	Zip Code		

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. Risk factors require immediate correction.

Compliance Status		COS	R	Compliance Status	COS	R
Supervision				Protection from Contamination		
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties		15	IN OUT N/A N/O	Food separated and protected
2	IN OUT N/A	Certified Food Protection Manager (CFPM)		16	IN OUT N/A	Food-contact surfaces: cleaned and sanitized
3	IN OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	IN OUT	Proper disposition of returned, previously served, reconditioned and unsafe food
4	IN OUT	Proper use of restriction and exclusion		18	IN OUT N/A N/O	Proper cooking time and temperatures
5	IN OUT	Procedures for responding to vomiting and diarrheal events		19	IN OUT N/A N/O	Proper reheating procedures for hot holding
Good Hygienic Practices						
6	IN OUT	N/O	Proper eating, tasting, drinking, or tobacco use	20	IN OUT N/A N/O	Proper cooling time and temperature
7	IN OUT	N/O	No discharge from eyes, nose, and mouth	21	IN OUT N/A N/O	Proper hot holding temperatures
Preventing Contamination by Hands						
8	IN OUT	N/O	Hands clean and properly washed	22	IN OUT N/A N/O	Proper cold holding temperatures
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		23	IN OUT N/A N/O	Proper date marking and disposition
10	IN OUT	Adequate handwashing sinks properly supplied and accessible		24	IN OUT N/A N/O	Time as a Public Health Control: procedures & records
Approved Source						
11	IN OUT	Food obtained from approved source		25	IN OUT N/A	Consumer advisory provided for raw/undercooked food
12	IN OUT N/A N/O	Food received at proper temperature		26	IN OUT N/A	Highly Susceptible Populations
13	IN OUT	Food in good condition, safe, and unadulterated		27	IN OUT N/A	Food/Color Additives and Toxic Substances
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction		28	IN OUT N/A	Toxic substances properly identified, stored, and used
Conformance with Approved Procedures						
29	IN OUT N/A			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	Proper Use of Utensils	COS	R
Safe Food and Water				Proper Use of Utensils		
30	Pasteurized eggs used where required			43	In-use utensils: properly stored	
31	Water and ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled	
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used	
Food Temperature Control				46	Gloves used properly	
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
34	Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips	
36	Thermometers provided & accurate			49	Non-food contact surfaces clean	
Food Identification				Physical Facilities		
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure	
Prevention of Food Contamination				51	Plumbing installed; proper backflow devices	
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed	
39	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used and stored			55	Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used	
Employee Training						
57	All food employees have food handler training					
58	Allergen training as required					