

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
Supervision				
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
2	IN OUT N/A	Certified Food Protection Manager (CFPM)		
Employee Health				
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		
Good Hygienic Practices				
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		
7	IN OUT N/O	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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		
Protection from Contamination				
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		
Time/Temperature Control for Safety				
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		
Consumer Advisory				
25	IN OUT N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	IN OUT N/A	Food additives: approved and properly used		
28	IN OUT N/A	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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				
Safe Food and Water		COS R		
30	Pasteurized eggs used where required			
31	Water and ice from approved source			
32	Variance obtained for specialized processing methods			
Food Temperature Control				
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			
Food Identification				
37	Food properly labeled; original container			
Prevention of Food Contamination				
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			
Proper Use of Utensils		COS R		
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			
Utensils, Equipment and Vending				
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			
Physical Facilities				
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			
Employee Training				
57	All food employees have food handler training			
58	Allergen training as required			