

# Food Establishment Inspection Report

Local Health Department Name and Address Clinton County Health Department 991 Franklin St. Carlyle, IL 62231		No. of Risk Factor/Intervention Violations <b>0</b>		Date Apr 22, 2024	
Establishment Head Start (BCMW)		License/Permit # 027-2890-2023		Time In 11:20 AM	
Street Address 25 N Main St		Permit Holder Doris Huelsman		Time Out 11:55 PM	
City/State Breese		ZIP Code 62230		Risk Category I	
Purpose of Inspection Routine					

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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



# Food Establishment Inspection Report

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Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

TEMPERATURE OBSERVATIONS			
Location and Item Description		Temp	Location and Item Description
transport warming box	fish	181	
transport warming box	peas	179	
Milk unit	milk carton	36	
kitchen fridge	pears	36	
kitchen fridge	grape jelly	33	
Kitchen freezer	air temp	-12	

SANITIZING OBSERVATIONS			
Location and Item Description	PPM	Sanitizer Type	Temp
sink		Steramine tablets (quats)	

CFPM VERIFICATION - Name	Certification	ID#	Expiration Date
Amanda Atchison	114i6a-j3i2kc2		02/19/2027
Deborah Johnson	21642503		11/04/2024
Lori Schroth	19780199		09/08/2025

HACCP TOPIC:
sanitizer bucket, serving food family style

Lori Schroth Apr 22, 2024  
Person in Charge (Signature) Date

Adrian T... Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: \_\_\_\_\_  
Inspector (Signature)

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Establishment #: 027-2890-2023

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
<div>General Comments:</div> <div>Education Campaign, Phase I - 24'</div> <div>Item # 40</div> <div>Code Reference: 2-402.11 (C) - Food employees shall wear effective hair restraints to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.</div> <div>Observation: Food employee was not wearing hair restraints.</div> <div>Correction Time Frame: (Corrected on site during inspection)</div>	

  
Person in Charge (Signature)

Apr 22, 2024  
Date

  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_