

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 0		Date Apr 22, 2024
		No. of Repeat Risk Factor/Intervention Violations 0		Time In 11:20 AM
Establishment Head Start (BCMW)		License/Permit # 027-2890-2023		Time Out 11:55 PM
Street Address 25 N Main St		Permit Holder Doris Huelsman		Risk Category I
City/State Breese		ZIP Code 62230		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
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	Compliance Status			COS	R
Supervision					Protection from Contamination				
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					Time/Temperature Control for Safety				
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			18	NA	Proper cooking time and temperatures		
5	IN	Procedures for responding to vomiting and diarrheal events			19	NA	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	NO	Proper eating, tasting, drinking, or tobacco use			20	NA	Proper cooling time and temperature		
7	IN	No discharge from eyes, nose, and mouth			21	IN	Proper hot holding temperatures		
Preventing Contamination by Hands					Highly Susceptible Populations				
8	NO	Hands clean and properly washed			22	IN	Pasteurized foods used; prohibited foods not offered		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Food/Color Additives and Toxic Substances				
10	IN	Adequate handwashing sinks properly supplied and accessible			27	NA	Food additives: approved and properly used		
Approved Source					Conformance with Approved Procedures				
11	IN	Food obtained from approved source			28	IN	Toxic substances properly identified, stored, and used		
12	IN	Food received at proper temperature			Compliance with variance/specialized process/HACCP				
13	IN	Food in good condition, safe, and unadulterated			29	NA	Compliance with variance/specialized process/HACCP		
14	NA	Required records available: shellstock tags, parasite destruction							

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

Compliance Status			COS	R	Compliance Status			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					Utensils, Equipment and Vending				
33		Proper cooling methods used; adequate equipment for temperature control			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
34		Plant food properly cooked for hot holding			48		Warewashing facilities: installed, maintained, & used; test strips		
35		Approved thawing methods used			49		Non-food contact surfaces clean		
36		Thermometers provided & accurate			Physical Facilities				
Food Identification					Employee Training				
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	X	Personal cleanliness		X	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							

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Establishment: Head Start (BCMW)

Establishment #: 027-2890-2023

OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

Violations cited in this report must be corrected within the time frames below.

General Comments:

Education Campaign, Phase I - 24'

Item # 40
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.
Observation: Food employee was not wearing hair restraints.
Correction Time Frame: (Corrected on site during inspection)



Person in Charge (Signature)

Apr 22, 2024

Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____