

Food Establishment Inspection Report

Local Health Department Name and Address Cumberland County Health Department PO Box 130 200 S. Indiana St. Toledo, IL 62468		No. of Risk Factor/Intervention Violations	0	Date	9-11-23
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	12:55 AM
Establishment	License/Permit #	Permit Holder		Risk Category	Time Out
The Schoolhouse Bikini Bar	108	Mike Bickers		E 3	1:15 PM
Street Address		Purpose of Inspection			
984 Co. Rd. 500 E.		Routine Inspection			
City/State	ZIP Code				
Toledo, IL	62468				

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							
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food separated and protected			
Employee Health							
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized			
4	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Proper use of restriction and exclusion							
5	In			Time/Temperature Control for Safety			
Procedures for responding to vomiting and diarrheal events				18	N/A		
Good Hygienic Practices							
6	In			19	N/A		
Proper eating, tasting, drinking, or tobacco use				Proper reheating procedures for hot holding			
7	In			20	N/A		
No discharge from eyes, nose, and mouth				Proper cooling time and temperature			
Preventing Contamination by Hands							
8	In			21	N/A		
Hands clean and properly washed				Proper hot holding temperatures			
9	In			22	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper cold holding temperatures			
10	In			23	N/A		
Adequate handwashing sinks properly supplied and accessible				Proper date marking and disposition			
Approved Source							
11	In			24	N/A		
Food obtained from approved source				Time as a Public Health Control; procedures & records			
12	In			Consumer Advisory			
13	In			25	N/A		
Food in good condition, safe, and unadulterated				Consumer advisory provided for raw/undercooked food			
14	In			Highly Susceptible Populations			
Required records available: shellstock tags, parasite destruction				26	N/A		
Food/Color Additives and Toxic Substances							
Conformance with Approved Procedures							
				27	N/A		
				Food additives: approved and properly used			
				28	In		
				Toxic substances properly identified, stored, and used			
				Compliance with Approved Procedures			
				29	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

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water							
30				Proper Use of Utensils			
Pasteurized eggs used where required				43			
31				In-use utensils: properly stored			
Water and ice from approved source				44			
32				Utensils, equipment & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				45			
Food Temperature Control							
33				Single-use/single-service articles: properly stored and used			
Proper cooling methods used; adequate equipment for temperature control				46			
34				Gloves used properly			
Plant food properly cooked for hot holding				Utensils, Equipment and Vending			
35				47			
Approved thawing methods used				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36				48			
Thermometers provided & accurate				Warewashing facilities: installed, maintained, & used; test strips			
Food Identification							
37				49			
Food properly labeled; original container				Non-food contact surfaces clean			
Prevention of Food Contamination							
Physical Facilities							
38				50			
Insects, rodents, and animals not present				Hot and cold water available; adequate pressure			
39				51			
Contamination prevented during food preparation, storage and display				Plumbing installed; proper backflow devices			
40				52			
Personal cleanliness				Sewage and waste water properly disposed			
41				53			
Wiping cloths: properly used and stored				Toilet facilities: properly constructed, supplied, & cleaned			
42				54			
Washing fruits and vegetables				Garbage & refuse properly disposed; facilities maintained			
Employee Training							
57				55	X		
All food employees have food handler training				Physical facilities installed, maintained, and clean			
58				56			
Allergen training as required				Adequate ventilation and lighting; designated areas used			

