

FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Toledo American Legion Post 764
206 S New Jersey
Toledo, IL 62468

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
F8490	10/2/25	3:23 PM 4:05 PM	Routine	Bar	D.Clark
Permit Number	Risk	Variance	Estab.Type		
004	2		Bar		

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection

Repeat Violations Highlighted in Yellow

Supervisor	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	☒	☐	☐	☐	☐	15. Food separated and protected	☒	☐	☐	☐	☐
2. Certified Food Protection Manager	☒	☐	☐	☐	☐	16. Food-contact surfaces; cleaned & sanitized	☒	☐	☐	☐	☐
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	IN	OUT	NA	NO	COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	☒	☐	☐	☐	☐						
4. Proper use of restriction and exclusion	☒	☐	☐	☐	☐	Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
5. Procedures for responding to vomiting and diarrheal events	☒	☐	☐	☐	☐	18. Proper cooking time & temperatures	☐	☐	☐	☒	☐
Good Hygienic Practices	IN	OUT	NA	NO	COS	19. Proper reheating procedures for hot holding	☐	☐	☐	☒	☐
6. Proper eating, tasting, drinking, or tobacco use	☒	☐	☐	☐	☐	20. Proper cooling time and temperature	☐	☐	☐	☒	☐
7. No discharge from eyes, nose, and mouth	☒	☐	☐	☐	☐	21. Proper hot holding temperatures	☐	☐	☐	☒	☐
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	22. Proper cold holding temperatures	☒	☐	☐	☐	☐
8. Hands clean & properly washed	☒	☐	☐	☐	☐	23. Proper date marking and disposition	☒	☐	☐	☐	☐
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	☒	☐	☐	☐	☐	24. Time as a Public Health Control; procedures & records	☐	☐	☒	☐	☐
10. Adequate handwashing sinks supplied and accessible	☒	☐	☐	☐	☐	Consumer Advisory	IN	OUT	NA	NO	COS
Approved Source	IN	OUT	NA	NO	COS	25. Consumer advisory provided for raw/undercooked food	☐	☐	☒	☐	☐
11. Food obtained from approved source	☒	☐	☐	☐	☐	Highly Susceptible Populations	IN	OUT	NA	NO	COS
12. Food received at proper temperature	☒	☐	☐	☐	☐	26. Pasteurized foods used; prohibited foods not offered	☐	☐	☒	☐	☐
13. Food in good condition, safe & unadulterated	☒	☐	☐	☐	☐	Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
14. Required records available: shellstock tags, parasite destruction	☐	☐	☒	☐	☐	27. Food additives: approved & properly used	☒	☐	☐	☐	☐
						28. Toxic substances properly identified, stored & used	☒	☐	☐	☐	☐
						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP	☒	☐	☐	☐	☐

Repeat Violations Highlighted in Yellow

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	☐	☐	☐	☐	☐	43. In-use utensils: properly stored	☐	☐	☐	☐	☐
31. Water & ice from approved source	☐	☐	☐	☐	☐	44. Utensils, equip. & linens: properly stored, dried & handled	☐	☐	☐	☐	☐
32. Variance obtained for specialized processing methods	☐	☐	☐	☐	☐	45. Single-use/single-service articles: properly stored & used	☐	☐	☐	☐	☐
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly	☐	☐	☐	☐	☐
33. Proper cooling methods used; adequate equip. for temp. control	☐	☐	☐	☐	☐	Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding	☐	☐	☐	☐	☐	47. All contact surfaces cleanable, properly designed, constructed, & 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	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container	☐	☐	☐	☐	☐	50. Hot & cold water available; adequate pressure	☐	☐	☐	☐	☐
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	☐	☐	☐	☐	☐
38. Insects, rodents & animals not present	☐	☐	☐	☐	☐	52. Sewage & waste water properly disposed	☐	☐	☐	☐	☐
39. Contamination prevented in prep, storage & display	☐	☐	☐	☐	☐	53. Toilet facilities: properly constructed, supplied, & cleaned	☐	☐	☐	☐	☐
40. Personal cleanliness	☐	☐	☐	☐	☐	54. Garbage & refuse properly disposed; facilities maintained	☐	☐	☐	☐	☐
41. Wiping cloths; properly used & stored	☐	☐	☐	☐	☐	55. Physical facilities installed, maintained & clean	☐	☐	☐	☐	☐
42. Washing fruits & vegetables	☐	☐	☐	☐	☐	56. Adequate ventilation & lighting; designated areas use	☐	☐	☐	☐	☐
						60. 105 CMR 590 violations / local regulations	☒	☐	☐	☐	☐

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Priority	Pf	Core	Risk Factor	Repeat Risk Factor
0	0	0	0	0

Follow Up Required: ☐ Y Follow Up Date:

D.Clark

Heather James - Expires
Certificate #:

FOOD SAFETY INSPECTION REPORT

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4:05 PM

Inspector
D. Clark

Inspection Report (Continued)

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Notes

Notes

88 Notes - Establishment -
N Certificates - General Notes



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Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Reach-In Cooler	Eggs		41°F
Kitchen	Reach-in Freezer	Pancake mix		14°F
Establishment	Reach-in Freezer	Pizza		18°F
Establishment	Reach-In Cooler	Juice		41°F
Kitchen	Reach-in Freezer	Sausage		14°F
Kitchen	Reach-In Cooler	Ranch dressing		40°F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Notes

No violations at time of inspection. All food temps in range. Talked about cleaning frequency.