

Food Establishment Inspection Report

Local Health Department Name and Address Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317		No. of Risk Factor/Intervention Violations	0	Date	09/28/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:30 AM
Establishment The Dairy Bar	License/Permit # 264	Permit Holder Melissa Hayes	Risk Category Medium/Class II		
Street Address 511 E. Chestnut St.		Purpose of Inspection Routine Inspection			
City/State Mt. Pulaski, IL	ZIP Code 62548				

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
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
Employee Health			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In	Proper use of restriction and exclusion	
5	In	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	In	Hands clean and properly washed	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
Protection from Contamination			
15	In	Food separated and protected	
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	In	Proper cooking time and temperatures	
19	N/A	Proper reheating procedures for hot holding	
20	N/A	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	In	Food additives: approved and properly used	
28	In	Toxic substances properly identified, stored, and used	
Conformance 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

		COS	R
Safe Food and Water			
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	X Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
Proper Use of Utensils			
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	X 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		

Food Establishment Inspection Report

Establishment: The Dairy Bar

Establishment #: 264

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Bleach

PPM: 100

Heat: _____

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
All Temps in °F			Sliced onion, in fridge below	39	Cooked French fry, out of fryer
All Cold Holding Units ≤	41		make-table		
			Honey mustard, in fridge below	38	Raw hamburger patty, in cooler
Milk, L side fridge next to	40		make-table		across from grill
make-table			Sliced tomatoes, in sandwich	39	Cheese slices, in cooler across
Fresh cut fries, R side fridge next	40		make-table		from grill
to make-table			Pickles, in sandwich make table	37	Strawberry sauce, in fridge
					below ice cream make-table
			Cheese sauce, in warmer	138	Pie filling, in ice cream make-table

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
39	Covers missing on multiple food items in sandwich make-table. Food shall be protected from contamination. Reference Section 3-307.11 in the Food Code. To be corrected by Next Routine Inspection
	Covers missing on toppings in ice-cream make-table. Food shall be protected from contamination. Reference Section 3-307.11 in the Food Code. To be corrected by Next Routine Inspection.
55	Fryer cabinet below fryers, and floor below fryers was found soiled in the cooking area of the establishment. Physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning up a spill or other accident, cleaning should be done during periods when the least amount of food is exposed such as after closing. Reference Section 6-501.12 (A & B) in the Food Code. To be corrected by Next Routine Inspection.

CFPM Verification (name, expiration date, ID#):

Jean Davis, 952779 Exp: 10/03/26			
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HACCP Topic: Discussed keeping food covered to prevent from contamination.

Jean Davis 09/28/2023
 Person in Charge (Signature) Date

Madeleine Loder Follow-up: Yes No (Check one)
 Inspector (Signature) Follow-up Date: _____ N/A