

# 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	12/21/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:00 AM
Establishment American Legion Post #477	License/Permit # 319	Permit Holder American Legion Post #477	Risk Category High/Class I		
Street Address 100 E. Scroggin		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	Compliance Status	COS	R
<b>Supervision</b>			<b>Protection from Contamination</b>		
1	In		15	In	
Person in charge present, demonstrates knowledge, and performs duties			Food separated and protected		
2	In		16	In	
Certified Food Protection Manager (CFPM)			Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>			17	In	
3	In		Proper disposition of returned, previously served, reconditioned and unsafe food		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>		
4	In		18	N/O	
Proper use of restriction and exclusion			Proper cooking time and temperatures		
5	In		19	N/O	
Procedures for responding to vomiting and diarrheal events			Proper reheating procedures for hot holding		
<b>Good Hygienic Practices</b>			20	N/O	
6	In		Proper cooling time and temperature		
Proper eating, tasting, drinking, or tobacco use			21	N/O	
7	In		Proper hot holding temperatures		
No discharge from eyes, nose, and mouth			22	In	
<b>Preventing Contamination by Hands</b>			Proper cold holding temperatures		
8	In		23	In	
Hands clean and properly washed			Proper date marking and disposition		
9	N/O		24	N/O	
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Time as a Public Health Control; procedures & records		
10	In		<b>Consumer Advisory</b>		
Adequate handwashing sinks properly supplied and accessible			25	N/A	
<b>Approved Source</b>			Consumer advisory provided for raw/undercooked food		
11	In		<b>Highly Susceptible Populations</b>		
Food obtained from approved source			26	In	
12	N/O		Pasteurized foods used; prohibited foods not offered		
Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>		
13	In		27	In	
Food in good condition, safe, and unadulterated			Food additives: approved and properly used		
14	N/A		28	In	
Required records available: shellstock tags, parasite destruction			Toxic substances properly identified, stored, and used		
<b>GOOD RETAIL PRACTICES</b>			<b>Conformance with Approved Procedures</b>		
			29	N/A	
			Compliance with variance/specialized process/HACCP		

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

