

# Food Establishment Inspection Report

|  |                         |   |                               |         |            |
|--|-------------------------|---|-------------------------------|---------|------------|
| Local Health Department Name and Address<br>Logan County Department of Public Health<br>109 3rd St, P.O. Box 508, Lincoln, IL 62656    Phone: (217) 735-2317 |                         | No. of Risk Factor/Intervention Violations        | 2                             | Date    | 12/28/2023 |
|  |                         | No. of Repeat Risk Factor/Intervention Violations | 0                             | Time In | 12:00 PM   |
| Establishment<br>Chances R   | License/Permit #<br>240 | Permit Holder<br>Ralph Demling                    | Risk Category<br>High/Class I |         |            |
| Street Address<br>421 N Chicago St   |                         | Purpose of Inspection<br>Routine Inspection       |                               |         |            |
| City/State<br>Lincoln, IL  | ZIP Code<br>62656       |   |                               |         |            |

## 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 |
|--|-----|---|---|
| <b>Supervision</b>                       |     |   |   |
| 1  | In  | Person in charge present, demonstrates knowledge, and performs duties                         |   |
| 2  | In  | Certified Food Protection Manager (CFPM)  |   |
| <b>Employee Health</b>                   |     |   |   |
| 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                                    |   |
| <b>Good Hygienic Practices</b>           |     |   |   |
| 6  | In  | Proper eating, tasting, drinking, or tobacco use  |   |
| 7  | In  | No discharge from eyes, nose, and mouth   |   |
| <b>Preventing Contamination by Hands</b> |     |   |   |
| 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                                       | Out | Adequate handwashing sinks properly supplied and accessible                                   | X |
| <b>Approved Source</b>                   |     |   |   |
| 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 |
|--|-----|--|---|
| <b>Protection from Contamination</b>             |     |  |   |
| 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 |   |
| <b>Time/Temperature Control for Safety</b>       |     |  |   |
| 18   | In  | Proper cooking time and temperatures   |   |
| 19   | N/O | Proper reheating procedures for hot holding                                      |   |
| 20   | N/O | Proper cooling time and temperature  |   |
| 21   | In  | Proper hot holding temperatures  |   |
| 22   | In  | Proper cold holding temperatures   |   |
| 23   | Out | Proper date marking and disposition  | X |
| 24   | N/A | Time as a Public Health Control; procedures & records                            |   |
| <b>Consumer Advisory</b>                         |     |  |   |
| 25   | N/A | Consumer advisory provided for raw/undercooked food                              |   |
| <b>Highly Susceptible Populations</b>            |     |  |   |
| 26   | N/A | Pasteurized foods used; prohibited foods not offered                             |   |
| <b>Food/Color Additives and Toxic Substances</b> |     |  |   |
| 27   | In  | Food additives: approved and properly used                                       |   |
| 28   | In  | Toxic substances properly identified, stored, and used                           |   |
| <b>Conformance with Approved Procedures</b>      |     |  |   |
| 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 |
|---|---|-----|---|
| <b>Safe Food and Water</b>              |   |     |   |
| 30                                      | Pasteurized eggs used where required                                    |     |   |
| 31                                      | Water and ice from approved source                                      |     |   |
| 32                                      | Variance obtained for specialized processing methods                    |     |   |
| <b>Food Temperature Control</b>         |   |     |   |
| 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  |     |   |
| <b>Food Identification</b>              |   |     |   |
| 37                                      | Food properly labeled; original container                               |     |   |
| <b>Prevention of Food Contamination</b> |   |     |   |
| 38                                      | Insects, rodents, and animals not present                               |     |   |
| 39                                      | 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 |
|--|--|-----|---|
| <b>Proper Use of Utensils</b>          |  |     |   |
| 43                                     | In-use utensils: properly stored   |     |   |
| 44                                     | Utensils, equipment & linens: properly stored, dried, & handled                        |     |   |
| 45                                     | X Single-use/single-service articles: properly stored and used                         |     |   |
| 46                                     | Gloves used properly   |     |   |
| <b>Utensils, Equipment and Vending</b> |  |     |   |
| 47                                     | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |     |   |
| 48                                     | Warewashing facilities: installed, maintained, & used; test strips                     |     |   |
| 49                                     | X Non-food contact surfaces clean  |     |   |
| <b>Physical Facilities</b>             |  |     |   |
| 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                                     | Physical facilities installed, maintained, and clean                                   |     |   |
| 56                                     | Adequate ventilation and lighting; designated areas used                               |     |   |
| <b>Employee Training</b>               |  |     |   |
| 57                                     | All food employees have food handler training  |     |   |
| 58                                     | Allergen training as required  |     |   |

# Food Establishment Inspection Report

Establishment: Chances R Establishment #: 240

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Chlorine PPM: 100 Heat: \_\_\_\_\_

| TEMPERATURE OBSERVATIONS       |      |  |                                    |      |                                 |      |
|--------------------------------|------|--|------------------------------------|------|---------------------------------|------|
| Item/Location                  | Temp |  | Item/Location                      | Temp | Item/Location                   | Temp |
| All Temps in °F                |      |  | Bacon bits, in L make-table across | 41   |                                 |      |
| All Cold Holding Units ≤       | 41   |  | across from grill                  |      | Cheese, in walk-in cooler       | 40   |
|                                |      |  |                                    |      | Potato salad, in walk-in cooler | 40   |
| Cheese sauce, in warmer        | 133  |  | Coleslaw, in R make-table          | 40   | Bacon bits, in walk-in cooler   | 39   |
|                                |      |  | across from grill                  |      |                                 |      |
| Burger patties, under L        | 39   |  | Mushrooms, in R make-table         | 39   |                                 |      |
| make-table across from grill   |      |  | across from grill                  |      |                                 |      |
| Cheese slices, in L make-table | 40   |  | Sour cream, under R make-table     | 36   |                                 |      |
| across from grill              |      |  | across from grill                  |      |                                 |      |

### OBSERVATIONS AND CORRECTIVE ACTIONS


| Item Number | Violations cited in this report must be corrected within the time frames below.   |
|-------------|---|
| 10          | Disposable paper towels not provided at the hand washing sink in kitchen or behind bar. Provide disposable paper towels at hand washing sinks. Reference section 6-301.12 in the Food Code. COS, paper towels added at each hand-washing sink.  |
| 23          | Date of bacon bits marked on container in walk-in exceeds the time limit. Food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Discussed applicable sections of 3-501.17 and reviewed HACCP concepts with person in charge. Reference section 3-501.17 in the Food Code. COS, food was voluntarily discarded.  |
|             | Date marking is missing on multiple items in freezers. Food shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41 deg F or less for a maximum of 7 days (not exceeding a manufacturer's use-by date). Discussed applicable sections of 3-501.17 and reviewed HACCP concepts with person in charge. Food was discarded. Reference section 3-501.17 in the Food Code. COS, dates marked on bags in freezer. |

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

|  |   |
|--|---|
| Lucinda Clark<br>18340912<br>Exp: 09/10/2024 | Julie Gehlbach<br>21657996<br>Exp: 01/13/2025 |
|--|---|

HACCP Topic: Discussed proper date marking procedures.


Dec 28, 2023  
 Person in Charge (Signature) Date

  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)      Follow-up Date: N/A

