

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	2	Date	03/23/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:15 AM
Establishment Country Aire Restaurant	License/Permit # 227	Permit Holder Naser Bektesoski	Risk Category High/Class I		
Street Address 608 E. South St.		Purpose of Inspection Routine Inspection			
City/State Atlanta IL	ZIP Code 61723				

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				Protection from Contamination			
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected	
2	Out	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized	
Employee Health				Time/Temperature Control for Safety			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion		18	N/O	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices				20	N/O	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use		21	In	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth		22	In	Proper cold holding temperatures	
Preventing Contamination by Hands				23	In	Proper date marking and disposition	
8	In	Hands clean and properly washed		24	N/A	Time as a Public Health Control; procedures & records	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Consumer Advisory			
10	In	Adequate handwashing sinks properly supplied and accessible		25	N/A	Consumer advisory provided for raw/undercooked food	
Approved Source				Highly Susceptible Populations			
11	In	Food obtained from approved source		26	N/A	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature		Food/Color Additives and Toxic Substances			
13	In	Food in good condition, safe, and unadulterated		27	In	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction		28	Out	Toxic substances properly identified, stored, and used	X
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A	Compliance with variance/specialized process/HACCP	
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			COS	R
Safe Food and Water				Proper Use of Utensils			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water and ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used		
Food Temperature Control				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	Approved thawing methods used			48	X	Warewashing facilities: installed, maintained, & used; test strips	X
36	Thermometers provided & accurate			49	X	Non-food contact surfaces clean	
Food Identification				Physical Facilities			
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure		
Prevention of Food Contamination				51	Plumbing installed; proper backflow devices		
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed		
39	X	Contamination prevented during food preparation, storage and display	X	53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used and stored			55	X	Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables			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: Country Aire Restaurant

Establishment #: 227

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: _____

TEMPERATURE OBSERVATIONS						
Item/Location	Temp		Item/Location	Temp		
All Temps in °F			Cheese broccoli in hot holding in waitress area	135	double door fridge	40
Noodles on left side in walk in	38		Thousand island in bottom of make table in waitress area	38	meatballs in double door fridge	40
Sliced ham, right side of walk in	38		cottage cheese in top of make	40	green beans being cooked	167
Lettuce on floor in walk in	39		Chili in steam tray in kitchen	137	cheese sauce in steam table	138
Sliced potatoes on right side in walk in cooler	40		Beef n' gravy in steam tray in kitchen	138	Mushrooms in draw under grill	37
Cherry Cheesecake in single door fridge in back storage room	38		diced tomatoes on left side in		sliced ham in draw under grill	36
					Sliced tomatoes in small make table	38
					Pickles in small make table	36
					milk in fridge in waitress area	40

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	The food establishment is not under the operational supervision of a Certified Food Service Sanitation Manager that is present at appropriate times. Provide an adequate number of staff with approved training. Reference section 750.540 of Food Code. To be corrected by next routine inspection.
28	Single service articles are observed stored in gardening shed next to chemicals . Toxic materials must be stored so that they cannot contaminate food, equipment, utensils, linens or single-service articles. Employee moved articles to separated storage. Reference section 7-201.11 of Food Code. COS, articles removed.
39	Several food in kitchen observed without covers and lettuce in walk in observed not six inches off ground. Food shall be protected from contamination. Reference section 3-307.11 of Food Code. COS, items covered and pick up off floor.
49	Front and sides of equipment observed soiled with grease and food debris. Sliding door track on dessert fridge observed with food debris in track. Clean all non-food contact surfaces frequently to prevent soil accumulation. Clean all non-food contact surfaces frequently to prevent soil accumulation. Reference section 4-602.13 of the Food Code. To be corrected by the Next Routine Inspection.

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

Non present			
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HACCP Topic: Discussed proper chemical storage

Joy Dada _____ Mar 23, 2023 _____
 Person in Charge (Signature) Date

[Signature] _____
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: N/A

