

# 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	8	Date	05/30/2023
		No. of Repeat Risk Factor/Intervention Violations	3	Time In	2:45PM
Establishment Dunkin Donuts	License/Permit # 389	Permit Holder Shiva LC Lincoln, Inc.	Risk Category Medium/Class II		
Street Address 3089 Woodlawn Rd.		Purpose of Inspection Routine Inspection			
City/State Lincoln, IL	ZIP Code 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	Out	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	Certified Food Protection Manager (CFPM)	X
<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	Out	Proper eating, tasting, drinking, or tobacco use	X
7	In	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
8	In	Hands clean and properly washed	
9	N/O	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 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	Out	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	N/O	Proper cooking time and temperatures	
19	N/A	Proper reheating procedures for hot holding	
20	N/A	Proper cooling time and temperature	
21	N/O	Proper hot holding temperatures	
22	Out	Proper cold holding temperatures	X
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	Out	Toxic substances properly identified, stored, and used	X X
<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	X Insects, rodents, and animals not present	X	
39	X Contamination prevented during food preparation, storage and display	X X	
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	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		X
<b>Physical Facilities</b>			
50	Hot and cold water available; adequate pressure		
51	X Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	X Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	X Physical facilities installed, maintained, and clean		
56	X Adequate ventilation and lighting; designated areas used		X X
<b>Employee Training</b>			
57	All food employees have food handler training		
58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: Dunkin Donuts Establishment #: 389

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Quat PPM: 200 Heat: \_\_\_\_\_

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F							
All Cold Holding Units ≤	41						
Milk in front drink fridge	40						
Milk in walk-in cooler	32						
Cheese in walk-in cooler	37						
Cheese in prep table cooler	45						
Milk in drink fridge							
under counter	35						

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	PIC is not present at the food establishment during all hours of operation. Provide an appropriate number of management staff. Reference Section 2-101.11 of the Food Code. To be corrected within 10 days. Will return to ensure violation is corrected by June 12th.
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 750.540 of the IL State Food Code. To be corrected by the Next Routine Inspection.
6	Employee observed drinking from a bottle in the food preparation area. Provide a lid and straw for beverage cups. Reference Section 2-401.11 of the Food Code. COS, Drinks moved to a cup with a lid and a straw
10	Disposable paper towels not provided at the hand washing sink near dish washing area. Provide disposable paper towels at all hand washing sinks. Reference Section 6-301.12 of the Food Code. COS, paper towel dispenser refilled.
16	Food contact surfaces in kitchen soiled with dust, dirt, food residue and other debris. Wash, rinse, sanitize food-contact surfaces routinely. Reference Section 4-601.11(A) of the Food Code. Will follow-up for re-inspection in 10 days.

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

None present			
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HACCP Topic: Discussed sanitizing procedures used in establishment

 May 30, 2023  
 Person in Charge (Signature) Date


 Follow-up:  Yes  No (Check one) Follow-up Date: Jun 12, 2023  
 Inspector (Signature)

# Food Establishment Inspection Report

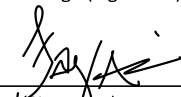
Establishment: Dunkin Donuts

Establishment #: 389

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
22	Cheese in tabletop prep fridge observed cold holding at 45°F. Discussed proper cold holding procedures with employees, cheese moved to lower fridge unit. Reference Section 3-501.16(A)(2) and (B) of the Food Code. COS, cheese moved to unit able to handle a fuller container.
23	Cold brew in walk-in and milk in cold holding cabinet under counter not marked with a use-by date. 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 date made/opened with employee. Reference Section 3-501.17 of the Food Code. COS, food properly labeled.
28	Observed spray bottles of sanitizer stored on prep table and on hand sink. Spray bottle not labeled for use in food prep areas, sanitizer over proper concentration. Tubs of sanitizer in front area on food prep tables, coffee cleaner stored in food prep area. Toxic materials must be stored so that they cannot contaminate food, equipment, utensils, linens or single-service articles. Reference section 7-201.11 of the Food Code. COS, chemical not labeled for food prep areas not to be used for food contact areas, sanitizer buckets and cleaning chemicals moved.
38	Live, unapproved animals are on the premises of the food establishment. Customer observed in establishment with cats. Reference section 6-501.115 of the Food Code. COS, customer and cats left.
39	Boxes of food in walk-in freezer observed stored on the floor. Food shall be protected by contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Reference Section 3-305.11 of the Food Code. Donuts in prep room observed uncovered. Ice bin under counter uncovered. All food shall be protected from all contamination from its environment. Reference Section 3-305.14 of the Food Code. COS, food covered.
49	Food residue present on shelves and fronts of kitchen equipment. 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.
51	Plumbing at mop sink is not designed, constructed and installed properly. Contact a licensed plumber to repair/replace to comply with Illinois Plumbing Code. Reference Section 5-202.11 of the Food Code. Will follow-up within 72 hours.
53	Establishment does not have adequate toilet facilities. A minimum of one urinal in the men's restroom must be provided. Call licensed plumber to repair/replace. Reference Section 5-203.12 of the Food Code. To be corrected by Next Routine Inspection
55	Ceiling in dining room showing signs of disrepair. Floors in kitchen soiled in hard to reach places. All floors, walls, and ceilings must be smooth, clean, non-absorbent, and maintained in good repair. Reference Section 6-201.11 of Food Code.

  
 \_\_\_\_\_  
 Person in Charge (Signature)

5/30/2023  
 \_\_\_\_\_  
 Date

  
 \_\_\_\_\_  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: June 12, 2023

