

# 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	7	Date	11/27/2023
		No. of Repeat Risk Factor/Intervention Violations	2	Time In	1:45PM
Establishment Imo's Cafe	License/Permit # 278	Permit Holder Ilmi Balazi	Risk Category High/Class I		
Street Address 616 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	Description
<b>Supervision</b>			
1	In		Person in charge present, demonstrates knowledge, and performs duties
2	Out		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	N/O		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	X	Adequate handwashing sinks properly supplied and accessible
<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	Description
<b>Protection from Contamination</b>			
15	Out		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/O		Proper reheating procedures for hot holding
20	N/O		Proper cooling time and temperature
21	Out		Proper hot holding temperatures
22	In		Proper cold holding temperatures
23	Out		Proper date marking and disposition
24	N/A		Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>			
25	In		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
<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

Compliance Status	COS	R	Description
<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	X		Contamination prevented during food preparation, storage and display
40			Personal cleanliness
41			Wiping cloths: properly used and stored
42			Washing fruits and vegetables

Compliance Status	COS	R	Description
<b>Proper Use of Utensils</b>			
43	X		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			Non-food contact surfaces clean
<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			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
<b>Employee Training</b>			
57			All food employees have food handler training
58			Allergen training as required

# Food Establishment Inspection Report

Establishment: Imo's Cafe

Establishment #: 278

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			Meatball in steam table	176	Chili in waitress station warmer	177
All Cold Holding Units ≤	41		Sausage gravy in steam table	152	Chicken soup in waitress station warmer	173
			Leftover soup in fridge near bread	36	Cottage cheese in waitress station maketable	36
Cooked Sausage patty in cooler next to handwashing sink	36		Taco meat in fridge near bread	38	tomato wedges in waitress station maketable	38
Egg batter in cooler next to handwashing sink	40		Diced tomatoes in back room fridge	41	Sausage patty near grill	85
Diced Ham in maketable	37		Hamburger in back room fridge	36		
Diced tomato in maketable	38					


### OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
2	No one present with Certified Food Protection Manager training. Person in Charge must be a CFPM. Reference section 2-102.12(A) of the Food Code. To be corrected by the Next Routine Inspection.
10	Hand washing sink near dish washing area observed without paper towel. HVAC system drain tube observed wrapped around faucet and draining to handsink in dish washing area. Hand washing sink must be used for handwashing only. All hand sinks should be supplied with hand soap, paper towels, and proper signage. Reference sections 5-205.11 and 6-301.12 of the Food Code. COS, towels replaced and tubing moved.
15	Observed a bowl of cut, raw chicken stored on top of containers of sliced cheese, shredded cheese, and pickles. Raw meat should be stored below and away from ready to eat food to protect from cross-contamination. Reference section 3-302.11 of the Food Code. COS, raw meat moved and contaminated food voluntarily discarded.
16	Cutting board in food prep area observed with dried blood on the surface. Wash, rinse, sanitize routinely. Reference section 4-601.11(A) of the Food Code. To be corrected by the Next Routine Inspection.

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

none present			
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HACCP Topic: Discussed importance of organization and cross-contamination prevention, especially in cold holding units.

 Nov 27, 2023  
 Person in Charge (Signature) Date

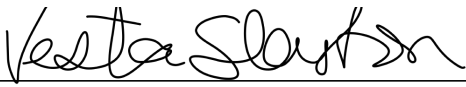
 Follow-up:  Yes  No (Check one) Follow-up Date: N/A  
 Inspector (Signature)

# Food Establishment Inspection Report

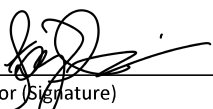
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<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>	
	Violations cited in this report must be corrected within the time frames below.
21	Container of sausage links and patties observed sitting next to grill, temperature reading at 85°F. Employee stated sausage was used for breakfast, unsure of how long it had been out of proper holding temperature. Time/Temperature Control for Safety Food is should be hot held at 135°F, or above. Reference section 3-501.16(A)(1) of the Food Code. COS, sausage patties voluntarily discarded.
23	Food items out of their original container in kitchen observed without proper date marking. 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. Reference section 3-501.17 of the Food Code. COS, food labeled.
28	Package of cigarettes observed stored on shelf with bread, over food prep area. Toxic materials must be stored so that they cannot contaminate food, equipment, utensils, linens or single-service articles. Employee moved materials to separated storage. Reference section 7-201.11 of the Food Code. COS, cigarettes moved.
39	No containers of food in kitchen observed with a cover. Breading next to fryers and warming container of chili observed without covers. Food shall be protected from contamination. Reference section 3-307.11 of the Food Code. To be corrected by the Next Routine Inspection
43	In-use knives across from grill observed stored in container of water. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface; 3) in running water; 4) in a container of hot water maintained at or above 135 °F. Reference section 3-304.12 of the Food Code. COS, knives removed from water.
45	Stacks of drink carriers observed stored on floor in storage room in back hall. Single-Use Articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Reference section 4-903.11(A) and (C) of the Food Code. COS, drink carriers moved
51	Water observed squirting out of handle of cold water in hand sink in food prep area. Contact a licensed plumber to repair/replace to comply with Illinois Plumbing Code. Reference section 5-202.11 of the Food Code. To be corrected by the Next Routine Inspection.
55	Floor in kitchen with some cracked/missing tiles. Physical facilities observed soiled with food debris and grease build up. Physical facilities shall be maintained in good repair. Reference section 6-501.11 of the Food Code. Physical facilities shall be cleaned as often as necessary to keep them clean. Reference section 6-501.12 (A & B) of the Food Code. To be corrected by the Next Routine Inspection.

  
 Person in Charge (Signature)

Nov 27, 2023  
 Date

  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: N/A