

# 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	1	Date	06/08/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:15 PM
Establishment Starbucks Coffee #60506	License/Permit # 294	Permit Holder Starbucks Corporate	Risk Category Medium Risk/ Class 2		
Street Address 3103 Woodlawn Rd.		Purpose of Inspection Routine Inspection			
City/State Lincoln	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	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	N/O		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	In		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	N/A		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/A		Proper hot holding temperatures
22	In		Proper cold holding temperatures
23	In		Proper date marking and disposition
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

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

Compliance Status	COS	R	Description
<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	X		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			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	X		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: Starbucks Coffee #60506 Establishment #: 294

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Quat/Heat PPM: Buckets- 200 Heat: Machine -168

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F							
All Cold Holding Units ≤	41						
Milk- Under Counter	41						
Lemonade - Under Counter	40						
Egg- Under Counter	39						
Creamer- 2 Door Fridge	38						

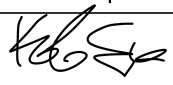
### OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
16	Counters and coffee equipment is not clean to sight and touch. Wash, rinse, sanitize routinely to prevent debris build up. Reference section 4-601.11(A) of the 2017 Food Code. COS employees wiped down all soiled areas.
40	All employees in facility not wearing hair restraints. Food employees shall wear hair restraints. Reference section 2-402.11 of the 2017 Food Code. To be corrected by the next routine inspection.
41	In-use wiping cloths are not stored properly. Cloths used for wiping spills shall be maintained dry. Cloths used to wipe surfaces shall be held in sanitizing solutions. Reference section 3-304.14 of the Food Code. To be corrected by the next routine inspection.
48	Test kits or other devices are not available to the employees to measure dishwasher temperature for sanitation. Provide a test kit or other measuring device so the employees can measure concentrations and ensure proper sanitization. Avoid a temperature that is too high or low. Reference section 4-302.14 of the 2017 Food Code. To be corrected within the next 10 days on 6/19/2023. Follow- up inspection will be done to ensure compliance.

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

Kaylie Eckhoff 21774737 Exp: 09/27/2026			
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HACCP Topic: Discussed proper use of test strips

  
 \_\_\_\_\_  
 Person in Charge (Signature) Jun 8, 2023  
 \_\_\_\_\_  
 Date

  
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 Inspector (Signature) Follow-up:  Yes  No (Check one) Follow-up Date: Jun 19, 2023

