

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	0	Date	09/29/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:15
Establishment Walgreens #05976	License/Permit # 219	Permit Holder Walgreens Corporate	Risk Category Low/Class III		
Street Address 603 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	Compliance Status	COS	R
Supervision					
1	In		Person in charge present, demonstrates knowledge, and performs duties		
2	N/A		Certified Food Protection Manager (CFPM)		
Employee Health					
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		
Good Hygienic Practices					
6	In		Proper eating, tasting, drinking, or tobacco use		
7	In		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands					
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	In		Adequate handwashing sinks properly supplied and accessible		
Approved Source					
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		
Protection from Contamination					
15	N/A		Food separated and protected		
16	In		Food-contact surfaces; cleaned and sanitized		
17	In		Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety					
18	N/A		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		
Consumer Advisory					
25	N/A		Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations					
26	N/A		Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances					
27	N/A		Food additives: approved and properly used		
28	In		Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures					
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	Compliance Status	COS	R
Safe Food and Water					
30			Pasteurized eggs used where required		
31			Water and ice from approved source		
32			Variance obtained for specialized processing methods		
Food Temperature Control					
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		
Food Identification					
37			Food properly labeled; original container		
Prevention of Food Contamination					
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		
Proper Use of Utensils					
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		
Utensils, Equipment and Vending					
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		
Physical Facilities					
50			Hot and cold water available; adequate pressure		
51			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			Adequate ventilation and lighting; designated areas used		
Employee Training					
57			All food employees have food handler training		
58			Allergen training as required		

