

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	09/26/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:30AM
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	Description
Supervision			
1	In		Person in charge present, demonstrates knowledge, and performs duties
2	In		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	Out		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

Compliance Status	COS	R	Description
Protection from Contamination			
15	In		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	In		Proper cooking time and temperatures
19	N/O		Proper reheating procedures for hot holding
20	In		Proper cooling time and temperature
21	In		Proper hot holding temperatures
22	Out		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	In		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	In		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	Description
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	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
Proper Use of Utensils			
43			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
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			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

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			Taco meat, kitchen fridge	40	Sausage links, far walk-in cooler, R side
All Cold Holding Units ≤	41		Hashbrowns, just off grill	152	39
			Taco meat, on steam table	147	Cottage cheese, salad table
Goulash, cooling on prep table	158		Sausage links, cooling	131	55
Gravy, cooling on prep table	112		Soup, R side of walk-in cooler	36	Sour cream, bottom of salad table
Cooked chicken in maketable	41		Pancake batter, L side of walk-in cooler	38	41
Diced tomato in maketable	39		Cooked potatoes, far walk-in cooler, L side	38	184
Diced ham in maketable	41				Soup, steam tray
Sliced tomatos in sandwich table	38				153
					Raw chicken, kitchen fridge
					39


OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	Hand sink in waitress station observed without soap. Sanitizer bucket observed stored in hand sink in waitress station. Provide liquid soap at hand washing sink. Reference section 6-301.11 of the Food Code. Hand washing sink must be used for handwashing only. Reference section 5-205.11 of the Food Code. COS, soap replaced, sanitizer bucket moved.
22	Several items in salad table in waitress station observed over 41°F ambient air temp at 45°F. Reviewed cold holding requirements and discussed HACCP concept with employee and person in charge. Reference section 3-501.16(A)(2) and (B). COS, food in salad table had been put in cold holding unit 2 hours before, so food was moved to fridge in waitress station. Cold holding salad table not to be used until fixed and holding at temperatures below 41°F.
39	Food cooling on prep table not properly covered/protected, ice cream in freezer observed without lids, tubs of raw chicken in walk-in cooler not covered, tub of shredded lettuce in far walk-in observed without cover. Containers of food observed stored on floor in walk-in freezer and walk-in coolers. 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. During preparation, unpackaged food shall be protected from contamination. Reference section 3-305.14 of the Food Code. Food in cold holding units shall be protected from contamination. Reference section 3-307.11 of the Food Code. COS, food moved or covered, as needed.

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

Nick present, info on file			
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HACCP Topic: Discussed proper cold holding temps and procedures



 Person in Charge (Signature)

Sep 26, 2023

 Date



 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: N/A

