

Food Establishment Inspection Report

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|---|-------------------------|---|-------------------------------|---------|------------|
| 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 | 10/19/2023 |
| | | No. of Repeat Risk Factor/Intervention Violations | 0 | Time In | 2:00 |
| Establishment Culver's Restaurant | License/Permit # 228 | Permit Holder Sekn, Inc. | Risk Category High/Class I | | |
| Street Address 2530 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 |
|--|-----|---|---|
| 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 | 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 | |
| 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 |
|--|-----|--|---|
| 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 | 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 | In | Proper hot holding temperatures | |
| 22 | In | Proper cold holding temperatures | |
| 23 | In | Proper date marking and disposition | |
| 24 | In | 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 | Out | Toxic substances properly identified, stored, and used | X |
| 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

| | | 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 | | |

| | | COS | R |
|--|--|--|---|
| 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 | X | 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: Culver's Restaurant

Establishment #: 228

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quat

PPM: 200

Heat: _____


| TEMPERATURE OBSERVATIONS | | | | | |
|--|------|--|---|------|--------------------------------|
| Item/Location | Temp | | Item/Location | Temp | |
| All Temps in °F | | | Strawberry sauce, in ice-cream | 31 | Cheese slices, in fridge under |
| All Cold Holding Units ≤ | 41 | | make-table | | burger make-table |
| Beef gravy, in walk-in cooler | 41 | | Peaches, in ice-cream | 33 | Shredded cheese, in burger |
| Instant potatoes, in walk-in cooler | 40 | | make-table | | make-table |
| Raw hamburger patty, in burger cooking station | 41 | | Pumpkin, in fridge under ice cream make-table | 38 | Pot roast, in warmer |
| | | | Tomatoes, in fridge under burger make-table | 38 | Chili, in warmer |
| | | | | | |


OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| 28 | Spray bottle found in chemical storage without label. Containers of toxic materials must be clearly and individually identified with the common name of the material. Person in charge labeled the container. Reference section 7-102.11 in the Food Code. COS, added label to spray bottle in chemical storage. |
| 49 | Soil residue present on backs, sides, and edges of kitchen equipment. Clean all non-food contact surfaces frequently to prevent soil accumulation. Reference section 4-602.13 in the Food Code. To be corrected by Next Routine Inspection. |
| 55 | Multiple areas in the kitchen area, under cabinets, near ice machine, and floor in walk-freezer was found soiled with dirt and food debris. Physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning up a spill or other accident, cleaning should be done during periods when the least amount of food is exposed such as after closing. Reference section 6-501.12 (A & B) in the Food Code. To be corrected by Next Routine Inspection |
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|---|--|--|--|
| CFPM Verification (name, expiration date, ID#): | | | |
| Heidi J McKinney 21802425 Exp: 2/14/27 | Laney R Marshall 21912676 Exp: 02/7/28 | | |

HACCP Topic: Discussed importance of chemical storage.

 _____
 Person in Charge (Signature) Oct 19, 2023
Date

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