### **Food Establishment Inspection Report**

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Local Health Department Name and Address  No. of Risk Factor/Intervention Violations  4  Date 10/30/2023						. 0 -	
	•	No. of Risk Factor/Intervention Violations		Date	10/30/2023		
Logan County Department of Public Health  109 3rd St. P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317  Time In 9:45AM	, ,			Time In	9:45AM		
Establishment   License/Permit #   No. of Repeat Risk Factor/Intervention Violations   2   Time Out   11:20AM	, , , , , , , , , , , , , , , , , , , ,	,	No. of Repeat Risk Factor/Intervention Violations		Time Out	11:20AM	
Daphne's Family Restaurant 249 Permit Holder Risk Category		•	Permit Holder Risk C		ory		
Street Address Inocente Antunez High/Class I	Street Address	Inocente Antunez	1				
720 Woodlawn Rd. Purpose of Inspection	720 Woodlawn Rd.		Purpose of Inspection				
City/State ZIP Code Routine Inspection	City/State	ZIP Code	Routine Inspection				
Lincoln, IL 62656	Lincoln, IL	62656					

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item **OUT**=not in compliance **N/O**=not observed IN=in compliance N/A=not applicable Mark "X" in appropriate box for COS and/or R

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       Supervision         1       In       Person in charge present, demonstrates knowledge, and performs duties       ✓         2       Out       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       Out       Adequate handwashing sinks properly supplied and accessible       ✓         Approved Source         11       In       Food obtained from approved source       ✓         12       N/O       Food received at proper t		COS=	corrected on-site during inspection R=repeat violatio	n				
In Person in charge present, demonstrates knowledge, and performs duties  2 Out Certified Food Protection Manager (CFPM)  Employee Health  Management, food employee and conditional employee; knowledge, responsibilities and reporting  In Proper use of restriction and exclusion  In Procedures for responding to vomiting and diarrheal events  Good Hygienic Practices  In Proper eating, tasting, drinking, or tobacco use  In No discharge from eyes, nose, and mouth  Preventing Contamination by Hands  In Hands clean and properly washed  No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed  No bare hand washing sinks properly supplied and accessible   Approved Source  In Food obtained from approved source  N/O Food received at proper temperature  N/A Required records available: shellstock tags, parasite	Compliance Status C							
1 In performs duties 2 Out 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 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		Supervision						
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Required records available: shellstock tags, parasite	12	N/O	Food received at proper temperature					
141 N/A 1 :	13	ln	Food in good condition, safe, and unadulterated					
	14	N/A						

Со	mpliance Status		cos	R			
Protection from Contamination							
15	In	Food separated and protected					
16	Out	Food-contact surfaces; cleaned and sanitized					
17	ln	Proper disposition of returned, previously served, reconditioned and unsafe food					
	Time/Temperature Control for Safety						
18	ln	Proper cooking time and temperatures					
19	N/O	Proper reheating procedures for hot holding					
20	ln	Proper cooling time and temperature					
21	ln	Proper hot holding temperatures					
22	ln	Proper cold holding temperatures					
23	ln	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	Out	Toxic substances properly identified, stored, and used	$\times$				
Conformance with Approved Procedures							
29	N/A	Compliance with variance/specialized process/HACCP					

#### **GOOD RETAIL PRACTICES**

COC D

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	X	Contamination prevented during food preparation, storage and display	X	X			
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		X
		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		X
56	X	Adequate ventilation and lighting; designated areas used	X	
		Employee Training		
57		All food employees have food handler training		
58		Allergen training as required		

# **Food Establishment Inspection Report**

					Pi	age 2 of 3
Establishn	nent: Daphne's Family Re	estaurant	Es	stablishme	ent #: 249	
Water Sup	oply: 🛛 Public 🗌 Priv	vate Was	ste Water System: 🔀 Public 🗌 Pri	vate		
Sanitizer T	Гуре: Chlorine		PPM: 100		Heat:	
			TEMPERATURE OBSERVATI	ONS		
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
	All Temps in ∘F		Refried beans, middle shelf		liquid eggs, below small	
All C	Cold Holding Units ≤	41	of double door fridge 35		maketable	39
			Precooked sausage patties, lower		Chopped ham, small maketable	38
OI	ives in maketable	41	shelf of double door fridge	37	Sausage Gravy, steam table	145
Sliced T	omatoes in maketable	40	Spaghetti sauce in walk-in	41	Bacon, steam table	138
Ham	burger patty below		Baked potatoes, cooling in		Cottage cheese, waitress station	37
	maketable	39	walk-in	43	Broccoli cheese soup, steam tray	161
Saus	age crumbles below		Sliced poultry, walk-in cooler	41	Berry pie in dessert cooler	41
	maketable	39	Noodles, walk-in cooler	41	Sour cream, single door fridge	40
			OBSERVATIONS AND CORRECTIV	E ACTION	IS	
Item Number		Violatio	ons cited in this report must be corrected	l within the	time frames below.	
10	No handwashing s	ink present i	n waitress station area. Hand sinks ar	e required	d for all food prep areas. Reference sec	tion
	5-203.11 of th	e Food Code	e. To be corrected within 10 days. Wil	ll return 11	1/9/23 to ensure violation is corrected.	
16	Food contact surface of	of toaster obs	served soiled with dust, dirt, food res	idue and o	other debris. Wash, rinse, sanitize food	-contact
	surfaces routinely. Reference section 4-601.11(A) of the Food Code. To be corrected within 10 days. Will return 11/9/23					
	to ensure violation is corrected.					
28	Bottles of cleaning and sanitizing liquids is stored hanging on shelf with nozzle pointed toward clean dishes. Toxic materials					
	must be stored so that they cannot contaminate food, equipment, utensils, linens or single-service articles. Reference section					
	7-201.11 of the Food Code. COS, spray bottles moved.					
39					otected by contamination by storing it:	
		•			nation; 3) at least 6 inches above the fl	
	1				and several food items in cold holding	
	observed unco	vered. Food			nce section 3-307.11 of the Food Code.	
			To be corrected by the Next Ro	utine Inspe	ection.	
CFPM Ve	rification (name, expirati	on date, ID#)	):			
None p	None present, expired in July					
НАССР То	opic: Discussed hand was	shing proced	ures and the importance of hand was	shing in pre	eventing foodborne illnesses.	
		$\Lambda$				
_ J_/	l aC そ が く viarge (Signature)	/-\ <u>.</u>	Oct 30, 2023			
Person in Ch	narge (Signature)		Date			
, <i>k</i>			Follow-up: ⊠ Yes	No (Check o	one) Follow-up Date: Nov 9, 2023	
Inspector (S)	ignature)			(Sireon o		

## **Food Establishment Inspection Report**

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Establishment: Daphne's Family Restaurant Establishment #: 249

	OBSERVATIONS AND CORRECTIVE ACTIONS						
Item Number	Violations cited in this report must be corrected within the time frames below.						
49	Soil residue present on fronts and sides of toaster, microwave, fryers, and other kitchen equipment. Clean all non-food contact						
	surfaces frequently to prevent soil accumulation. Reference section 4-602.13 of the Food Code. To be corrected by the Next						
	Routine Inspection.						
55	Floors and walls in kitchen observed soiled. 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) of the Food Code. Duct tape observed to be used in						
	double door fridge near the grill area. Materials shall be smooth, durable, easily cleanable and non-absorbent in areas subject						
	to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, restrooms and other areas						
	subject to flushing and spraying cleaning methods. Reference section 6-101.11 of the Food Code. To be corrected by the						
	Next Routine Inspection.						
56	Eye glasses observed stored on plates on shelf next to warewashing area. Employees shall use designated areas store personal						
	articles in the establishment. Reference section 6-501.110 of the Food Code. COS, glasses moved.						
2	Both CFPMs present expired in July 2023. Adam states his test is already scheduled.						
	The Person in Charge (PIO) shall be a Certified Food Protection Manager who has passed a test that is part of an						
	accredited program. Reference section 2-102.12(A) of the Food Code. To be corrected by the Next Routine Inspection.						
I	UDC € N € Oct 30, 2023						
Person in Cha	arge (Signature) Date						
1/2							
	Follow-up: Yes No (Check one) Follow-up Date: Nov 9, 2023						