

# 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	3	Date	10/26/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:00 AM
Establishment Mt. Pulaski Cafe	License/Permit # 287	Permit Holder Anay Hernandez	Risk Category High/Class 1		
Street Address 300 E McDonald St		Purpose of Inspection Routine Inspection			
City/State Mt. Pulaski, IL	ZIP Code 62548				

## 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
<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	Out	Adequate handwashing sinks properly supplied and accessible	X
<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
<b>Protection from Contamination</b>			
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	
<b>Time/Temperature Control for Safety</b>			
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	N/O	Proper hot holding temperatures	
22	Out	Proper cold holding temperatures	X
23	Out	Proper date marking and disposition	X
24	N/A	Time as a Public Health Control; procedures & records	
<b>Consumer Advisory</b>			
25	In	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

		COS	R
<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	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

  

		COS	R
<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	Warewashing facilities: installed, maintained, & used; test strips		
49	X	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	Physical facilities installed, maintained, and clean		
56	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: Mt. Pulaski Cafe Establishment #: \_\_\_\_\_

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: \_\_\_\_\_ PPM: \_\_\_\_\_ Heat: \_\_\_\_\_

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
All Temps in °F			Cheese sauce, in fridge in room	40	Mashed potatoes, R side
All Cold Holding Units ≤	41		off of kitchen		of fridge below make-table
					Hamburger patty, R side of
Shredded cheese, make-table	57		Tomato slices, in L side of make-	41	fridge below make-table
in room off of kitchen			table by grill		Chicken breast, L side of fridge
Lettuce, make-table in room off	65		Bacon pieces, in R side of	41	below make-table
of kitchen			make-table by grill		
Rice, in fridge in room off of	41		Shredded cheese, in R side of	39	
kitchen			make-table by grill		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	A sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks used by food employees. Provide a clearly visible handwashing sign at each hand sink. Reference section 6-301.14 in the Food Code.  COS, signs posted above all handwashing sinks.
23	Items in freezer missing labels, and date marking. Food shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be, consumed on the premises, sold, or discarded, when held at a temperature of 41 deg F or less for a maximum of 7 days (not exceeding a manufacturer's use-by date). Discussed applicable sections of 3-501.17 and reviewed HACCP concepts with person in charge. Reference section 3-501.17 in Food Code. COS, labels added to items in freezer.
49	Food debris presents on bottoms of fridges located in kitchen and room outside of kitchen. 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.
22	Food in make-table in room outside of kitchen reading >41°F. Time/Temperature Control for Safety Food is not maintained at 41°F or less. Reviewed cold holding requirements and discussed HACCP concept with employee and person in charge. Reference section 3-501.16(A)(2) and (B) in the Food Code. COS, inadequately held food was rapidly chilled to less than 41°F.

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

Anay Herrera 2435143 exp: 6/1/28	Fortino Hernandez 1759585 Exp: 3/12/24		
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HACCP Topic: Discussed proper cold holding temperatures.

Fortino HP \_\_\_\_\_ Oct 26, 2023  
 Person in Charge (Signature) Date

Maddie Kelly \_\_\_\_\_ Follow-up:  Yes  No (Check one) Follow-up Date: N/A  
 Inspector (Signature)