

# 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	11/07/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:15
Establishment Steak n Shake	License/Permit # 223	Permit Holder Steak-N-Shake, Inc.	Risk Category High/Class I		
Street Address 2901 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
<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	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	
<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	Out	Food-contact surfaces; cleaned and sanitized	X
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	In	Proper hot holding temperatures	
22	Out	Proper cold holding temperatures	X
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
<b>Consumer Advisory</b>			
25	N/A	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	Out	Toxic substances properly identified, stored, and used	X
<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	X 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	Non-food contact surfaces clean		
<b>Physical Facilities</b>			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	X 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		
<b>Employee Training</b>			
57	All food employees have food handler training		
58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: Steak n Shake

Establishment #: 223

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			Bacon, in burger make-table	50	
All Cold Holding Units ≤	41		Cheese slices, in burger make-table	48	Tomatoes, in make-table by drive-thru
Hamburger patties, in fridge below burger make-table	40		Onions, in make-table opposite of grill	41	
Cheese slices, in fridge below burger make-table	41		Fries, in warmer	179	Bacon slices, in walk-in cooler
Hamburger patties, in burger make-table	51		Chili, in warmer	135	BBQ sauce, in walk-in cooler


### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	Shelves holding ice cream cups with lip of cup touching food-contact surface that is soiled with dirt, and food residue and other debris. Wash, rinse, sanitize food-contact surfaces routinely. Reference section 4-601.11(A) in the Food Code. To be corrected by Next Routine Inspection.
	Quaternary ammonium sanitizer measured 0 ppm in sanitizer bucket. Maintain concentration as indicated on manufacturer's label. Reference section 4-501.114 in the Food Code. COS, new sanitizer bucket made.
22	All items in burger make-table is >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. Inadequately held food was discarded. Reference section 3-501.16(A)(2) and (B) in the Food Code. COS, willingly discarded food.
28	Quat sanitizer concentration is 400, exceeding the maximum toxic level for use on a food-contact surface, as specified by manufacturer. Chemical sanitizers must meet the concentration and use requirements specified by 40 CFR 180.940 or 40 CFR 180.2020. Reference section 7-204.11(A)(B) in the Food Code. COS, new sanitizer bucket ran.

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

Austin Gardner 20580906 Exp: 5/19/2026	Alicia Petro 6299520 4/20/2026		
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HACCP Topic: Discussed proper ppm for sanitizer, and proper wiping cloth storage.

  
\_\_\_\_\_  
Person in Charge (Signature)

Nov 7, 2023  
\_\_\_\_\_  
Date

  
\_\_\_\_\_  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: N/A

