

# 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      0	Date      11/02/2021
		No. of Repeat Risk Factor/Intervention Violations      0	Time In      9:00 AM
Establishment Alley-Bi Saloon	License/Permit # 300	Time Out      10:00 AM	
Street Address 415 Pulaski St.		Permit Holder Alley-Bi Saloon, Inc.	Risk Category High/Class I
City/State Lincoln, IL		Purpose of Inspection Routine Inspection	
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	Description	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			
<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	In		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	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	N/A		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

Compliance Status	COS	R	Description	Compliance Status	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			
<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			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			

