## **Food Establishment Inspection Report**

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Local Health Department Name and Address				No. of Risk Factor/Intervention Violations		0	Date	04/26/2019
Logan County Department of Public Health						٠ ١	Time a la	0.20
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317							Time In	9:20am
Establishment License/I		Permit #	No. of Repeat Risk Factor/Intervention Violations		ons	0	Time Out	10:30am
Alley-Bi Saloon 300			Permit Holder		Risk Category			
Street Address				Alley-Bi Saloon, Inc. High/Class I				
415 Pulaski St.				Purpose of Inspection				
City/State ZIP Code			Routine Inspection					
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  IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable  Risk factors are important practices or procedures identified as the most provided to contributing factors of foodborne illness or injury. Public health								

Mark "X" in appropriate box for COS and/or R

interventions are control measures to prevent foodborne illness or injury.

	COS=	corrected on-site during inspection R=repeat violatio	n						
Со	mpliance Status		cos	R					
Ι,	Supervision								
1	ln	Person in charge present, demonstrates knowledge, and performs duties							
2	In	Certified Food Protection Manager (CFPM)							
	Employee Health								
3	ln	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	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed							
10	ln	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							
		COOD	DET	AII					

Со	mpliance Status		cos	R				
	Protection from Contamination							
15	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	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						
		Consumer Advisory						
25	N/A	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	N/A	Food additives: approved and properly used						
28	In	Toxic substances properly identified, stored, and used						
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	500 NO		
30	Pasteurized eggs used where required			4
31	Water and ice from approved source	,		4
32	Variance obtained for specialized processing methods		,	4
	Food Temperature Control			4
33	Proper cooling methods used; adequate equipment for temperature control		r	
34	Plant food properly cooked for hot holding			4
35	Approved thawing methods used			4
36	Thermometers provided & accurate		7:	4
	Food Identification			4
37	Food properly labeled; original container			-
- 55	Prevention of Food Contamination			5
38	Insects, rodents, and animals not present			5
39	Contamination prevented during food preparation, storage and display			5
40	Personal cleanliness			5
41	Wiping cloths: properly used and stored			-
42	Washing fruits and vegetables			5

			COS	К
		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		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**

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Establishment: Alley-Bi Saloon			Establishmer	nt #: 300	
Water Supply: New Public Pr	ivate Wast	e Water System: 🔀 Public 🗌 I	Private		
Sanitizer Type: Chlorine		PPM: <u>100</u>		Heat:	
		TEMPERATURE OBSERVA	TIONS		
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
All Temps in ∘F		Chili cooling in walk-in	75		
All Cold Holding Units ≤	41	cooler			
Lemon wedges in drink cooler	38	Chili on steam table	176		
behind bar					
Hot dog in fridge near grill	36				
Sliced onions in fridge near ice	37				
maker					
	0	BSERVATIONS AND CORRECTI	VE ACTIONS		
Item	Violation	s cited in this report must be correct	ed within the t	time frames below.	
Number 55 Some cracked or mis				ined. Reference section 6-501.11	of the Food
33 Some cracked of fine	Sing noor thes.	Code. To be corrected by the Ne			or the root
		code. To be corrected by the Ne	At Routine ins	pection.	
CERM Verification / name, evening	ion data ID#\:				
CFPM Verification (name, expirated Cindy Singleton	.ion date, ib#).				
21251110					
Exp: 7/19/2021					
HACCP Topic: Discussed cooking	time and temp	eratures for TCS foods served at	establishmen	t	
Person in Charge (Signature)		Apr 26, 2010			
Person in Charge (Signature)		Apr 26, 2019  Date			
r croon in charge (orghature)		Date			
A			<b>.</b>		
( pay to		Follow-up: Yes	∐ No (Check or	ne) Follow-up Date: N/A	