Food Establishment Inspection Report

Date: 04/08/2019
Time In: 2:00pm
Time Out: 3:00pm

Logan County Department of Public Health
109 3rd St, P.O. Box 508, Lincoln, IL 62656
Phone: (217) 735-2317

Permit Holder: Jai Maa Oil, Inc
Risk Category: Low/Class III

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

Compliance Status | COS | R
--- | --- | ---
Supervision
1 In Person in charge present, demonstrates knowledge, and performs duties
2 N/A 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 N/O Hands clean and properly washed
9 N/A No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10 In 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

GOOD RETAIL PRACTICES

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 Contamination prevented during food preparation, storage and display
40 Personal cleanliness
41 Wiping cloths: properly used and stored
42 Washing fruits and vegetables

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 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

Establishment: Apple Food Mart
Establishment #: 237

Water Supply: ☒ Public ☐ Private
Waste Water System: ☒ Public ☐ Private
Sanitizer Type: Chlorine
PPM: 100
Heat: __________

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td>41</td>
<td></td>
<td></td>
</tr>
<tr>
<td>All Cold Holding Units ≤</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk in walk-in near registers</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Double stack ham sandwich</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td>in sandwich fridge near windows</td>
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</tbody>
</table>

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<tr>
<td>47</td>
<td>Counter near soda fountain with tape on seam. Section 4-101.19 states, &quot;NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material.&quot; To be corrected by the next routine inspection.</td>
</tr>
<tr>
<td>55</td>
<td>Floor in storage room, under syrup storage soiled. Floor in walk-in near register soiled under shelves. Section 6-501.12(A) states, &quot;PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.&quot; To be corrected by the next routine inspection.</td>
</tr>
</tbody>
</table>

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

HACCP Topic: Discussed clean-up for vomit and diarrheal events.

Person in Charge (Signature): ____________________________
Date: ____________________________

Inspector (Signature): ____________________________

Follow-up: ☐ Yes ☒ No (Check one) Follow-up Date: N/A