

# 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      04/25/2019
Establishment Blue Dog Inn		No. of Repeat Risk Factor/Intervention Violations      0	Time In      2:30pm
License/Permit # 239		Permit Holder Blue Dog Inn, Inc.	Time Out      3:30pm
Street Address 111 S Sangamon St		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	Description
<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	In		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	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	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

Compliance Status	COS	R	Description	Compliance Status	COS	R	Description
<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	X		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				

# Food Establishment Inspection Report

Establishment: Blue Dog Inn

Establishment #: 239

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100

Heat: \_\_\_\_\_

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
All Temps in °F		Sloppy Joe on side wall of walk-in cooler	38	Gravy in steam table	171
All Cold Holding Units ≤	41	Ranch on back wall of walk-in cooler	39	Mashed Potatoes in steam table	173
Cottage cheese in kitchen fridge	36			Corn in warming tray	186
Beef in kitchen fridge	37				
Diced egg in top of prep table	40				
Sliced turkey in bottom of prep table	40				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
47	Cutting board on prep table and steam table severely scratched and pitted, which prevents proper cleaning and sanitizing to prevent pathogenic microorganism transmission. Reference Section 4-501.12. of the Food Code. To be corrected by the Next Routine Inspection.

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

Gina Parke 01303917 Exp: 09/28/2019	Jeremy Knapp 01675130 Exp: 05/18/2020	Type text here
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HACCP Topic: Discussed TCS food cooking procedures and temperatures

\_\_\_\_\_ Apr 25, 2019  
 Person in Charge (Signature) Date

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

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