### Food Establishment Inspection Report

#### Establishment
- The Old Brickyard Grill & Pub
- License/Permit #: 330
- Address: 105 S Lafayette St.
- City/State: Mt. Pulaski, IL
- Zip Code: 62548

#### Date
- Date: 11/18/2019

#### Time
- Time In: 9:30 AM
- Time Out: 10:20 AM

#### Compliance Status

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>Certified Food Protection Manager (CFPM)</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>Proper use of restriction and exclusion</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>Good Hygienic Practices</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Proper eating, tasting, drinking, or tobacco use</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>No discharge from eyes, nose, and mouth</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>Preventing Contamination by Hands</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hands clean and properly washed</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>Adequate handwashing sinks properly supplied and accessible</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>Approved Source</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food obtained from approved source</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>Food received at proper temperature</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>Food in good condition, safe, and unadulterated</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Required records available: shellstock tags, parasite destruction</td>
<td>N/A</td>
<td></td>
</tr>
</tbody>
</table>

### Foodborne Illness Risk Factors and Public Health Interventions

- **COS** = Corrected on-site during inspection
- **R** = Repeat violation
- **IN** = In compliance
- **OUT** = Not in compliance
- **N/O** = Not observed
- **N/A** = Not applicable

#### Protection from Contamination
- Food separated and protected
- Food-contact surfaces; cleaned and sanitized
- Proper disposition of returned, previously served, reconditioned and unsafe food

#### Time/Temperature Control for Safety
- Proper cooking time and temperatures
- Proper reheating procedures for hot holding
- Proper cooling time and temperature
- Proper hot holding temperatures
- Proper cold holding temperatures
- Proper date marking and disposition
- Time as a Public Health Control; procedures & records

#### Consumer Advisory
- Consumer advisory provided for raw/undercooked food

#### Food/Color Additives and Toxic Substances
- Pasteurized foods used; prohibited foods not offered

#### Conformance with Approved Procedures
- 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
- COS = corrected on-site during inspection
- R = repeat violation

#### Safe Food and Water
- Pasteurized eggs used where required
- Water and ice from approved source
- Variance obtained for specialized processing methods

#### Food Temperature Control
- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Approved thawing methods used
- Thermometers provided & accurate

#### Food Identification
- Food properly labeled; original container

#### Prevention of Food Contamination
- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Personal cleanliness
- Wiping cloths: properly used and stored
- Washing fruits and vegetables

#### Documentation
- Permit Holder: David Meister
- Risk Category: High/Class I
- Purpose of Inspection: Routine Inspection
- No. of Repeat Risk Factor/Intervention Violations: 0
- No. of Risk Factor/Intervention Violations: 0
- Local Health Department Name and Address: Logan County Department of Public Health

### Prevention of Food Contamination

- Garbage & refuse properly disposed; facilities maintained
- Proper cold holding temperatures
- Plant food properly cooked for hot holding
- Insects, rodents, and animals not present
- Food separated and protected
- Washing fruits and vegetables
- Proper cooling time and temperature
- Single-use/single-service articles: properly stored and used

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- Time In: 9:30 AM
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- No. of Repeat Risk Factor/Intervention Violations: 0
- No. of Risk Factor/Intervention Violations: 0
Establishment: The Old Brickyard Grill & Pub

Establishment #: 330

Water Supply: [x] Public [ ] Private

Waste Water System: [x] Public [ ] Private

Sanitizer Type: Machine: Heat/Cloths: Quat

PPM: 200

Heat: 180

TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td>41</td>
</tr>
<tr>
<td>All Cold Holding Units ≤</td>
<td></td>
</tr>
<tr>
<td>Diced Tomatoes, make table</td>
<td>36</td>
</tr>
<tr>
<td>Taco meat, tall kitchen fridge</td>
<td>37</td>
</tr>
<tr>
<td>Sliced deli meat, under makeable</td>
<td>36</td>
</tr>
<tr>
<td>Chicken noodles, L side walk-in</td>
<td>35</td>
</tr>
<tr>
<td>Mashed potatoes, R side walk-in</td>
<td>36</td>
</tr>
<tr>
<td>pickle juice, fridge behind bar</td>
<td></td>
</tr>
</tbody>
</table>

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>49</td>
<td>Backs and sides of fryers, inside warming cabinet, and vent hood soiled. All non-food contact surfaces must be cleaned as often as necessary to keep them clean. Reference Section 4-602.13 of the Food Code. To be corrected by the Next Routine Inspection</td>
</tr>
</tbody>
</table>

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

Nick present, info on file

HACCP Topic: Discussed critical controls for cooking and holding temps in establishment.

Person in Charge (Signature)  Nov 18, 2019

Inspector (Signature)  Follow-up: [x] Yes  [ ] No  (Check one)  Follow-up Date: N/A