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

Establishment
Cafe Billiards

Street Address
1230 Fifth St

City/State
Lincoln, IL

License/Permit #
265

ZIP Code
62656

Compliance Status COS R

1  In  Person in charge present, demonstrates knowledge, and performs duties

2  In  Certified Food Protection Manager (CFPM)

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

6  In  Proper eating, tasting, drinking, or tobacco use

7  In  No discharge from eyes, nose, and mouth

8  In  Hands clean and properly washed

9  N/O  No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

10  In  Adequate handwashing sinks properly supplied and accessible

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

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

18  N/O  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

25  In  Consumer advisory provided for raw/undercooked food

26  N/A  Pasteurized foods used; prohibited foods not offered

27  In  Food additives: approved and properly used

28  In  Toxic substances properly identified, stored, and used

29  N/A  Compliance with variance/specialized process/HACCP

30  In  Pasteurized eggs used where required

31  In  Water and ice from approved source

32  In  Variance obtained for specialized processing methods

33  In  Proper cooling methods used; adequate equipment for temperature control

34  In  Plant food properly cooked for hot holding

35  In  Approved thawing methods used

36  In  Thermometers provided & accurate

37  In  Food properly labeled; original container

38  In  In-use utensils: properly stored

39  In  Utensils, equipment & linens: properly stored, dried, & handled

40  In  Single-use/single-service articles: properly stored and used

41  In  Gloves used properly

42  In  Food and non-food contact surfaces cleanable, properly designed, constructed, and used

43  In  Warewashing facilities: installed, maintained, & used; test strips

44  In  Non-food contact surfaces clean

45  In  Physical facilities installed, maintained, and clean

46  In  Adequate ventilation and lighting; designated areas used

47  In  Hot and cold water available; adequate pressure

48  In  Plumbing installed; proper backflow devices

49  In  Sewage and waste water properly disposed

50  In  Toilet facilities: properly constructed, supplied, & cleaned

51  In  Garbage & refuse properly disposed; facilities maintained

52  In  Physical facilities installed, maintained, and clean

53  In  Adequate ventilation and lighting; designated areas used

54  In  All food employees have food handler training

55  In  Allergen training as required

NO. OF REPEAT RISK FACTOR/INTERVENTION VIOLATIONS 0

COMPLIANCE STATUS

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 prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES

HIGHLY SUSCEPTIBLE POPULATIONS

CONFORMANCE WITH APPROVED PROCEDURES

GOOD RETAIL PRACTICES

Safe Food and Water

Proper Use of Utensils

Food Temperature Control

Utensils, Equipment and Vending

Food Identification

Prevention of Food Contamination

Physical Facilities

Employee Training

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

MARK “X” IN APPROPRIATE BOX FOR COS AND/OR R

COS = corrected on-site during inspection  OUT = not in compliance  N/O = not observed  N/A = not applicable

Date 11/19/2019
Time In 2:05 PM
Time Out 3:00 PM
Establishment: Cafe Billiards
Establishment #: 265
Water Supply: [ ] Public [ ] Private
Waste Water System: [ ] Public [ ] Private
Sanitizer Type: Chlorine
PPM: 100

<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 ≤ 41</td>
<td></td>
</tr>
<tr>
<td>Chicken noodle soup, R door of 3 door kitchen fridge</td>
<td>40</td>
</tr>
<tr>
<td>Tomatoes, middle door of 3 door kitchen fridge</td>
<td>36</td>
</tr>
<tr>
<td>Ranch, L door of 3 door kitchen fridge</td>
<td>37</td>
</tr>
<tr>
<td>Jalepenos, table across from grill</td>
<td>38</td>
</tr>
<tr>
<td>Pickles, table across from grill</td>
<td>37</td>
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<tr>
<td>Orange juice, beer fridge</td>
<td>36</td>
</tr>
<tr>
<td>Olives, small fridge behind bar</td>
<td>36</td>
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<td>Chili in steam tray</td>
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No Violations Noted During Inspection

CFPM Verification (name, expiration date, ID#):
Bob present, info on file

HACCP Topic: Discussed critical control points for gyro meat

Person in Charge (Signature)  
Date: Nov 19, 2019

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