

# 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	05/03/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	8:45 AM
Establishment Cracker Barrel #391	License/Permit # 373	Permit Holder CBOS West	Risk Category High/Class I		
Street Address 1013 Heitman Dr.		Purpose of Inspection Routine Inspection			
City/State Lincoln, IL	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
<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

Compliance Status	COS	R	Description
<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	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
<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
<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	X		Contamination prevented during food preparation, storage and display
40			Personal cleanliness
41			Wiping cloths: properly used and stored
42			Washing fruits and vegetables

Compliance Status	COS	R	Description
<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			Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48			Warewashing facilities: installed, maintained, & used; test strips
49	X		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	X		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: Cracker Barrel #391

Establishment #: 373

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quat

PPM: 200

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

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
All Temps in °F			Pickles on top portion of make table by flattop grill	38	in walk in cooler
All Cold Holding Units ≤	41		Pancake mix in bottom portion of make table by flattop grill	40	Raw chicken in fridge make table designated to fried chicken
Dumplings on right side of double door steamer	170		Cooked bacon under warmer by grill	160	Sliced lemon on right side of double door condiment fridge
whole tomaotes on top portion of make table	39		Grits in steam table by flattop	150	Jam on top portion of make table in front of the kitchen
Shredded cheese on bottom portion of make table	38		Meatloaf on middle shelf in walk in	38	Biscuits under warmer towards front of kitchen
			Raw Bacon on bottom shelf cont.		


### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
39	Food in walk in fridge not observed with covers. Food is not protected from contamination. Food shall be protected from contamination. Reference Section 3-307.11 of Food Code. COS, Food covered.
49	Soil Residue present on insides of fridges and sides of equipment. Clean all non-food contact surfaces frequently to prevent soil accumulation. Reference Section 4-602.13 of Food Code. To be corrected by next routine inspection.
55	Tiles near flattop grill missing with large craters in the floor due to grease. Floor in area was found in a state of disrepair, or not to be smooth and easily cleanable. Except as specified in Section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Reference section 6-201.11 of Food Code. To be corrected by next routine inspection.


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

Desiree Sandoval 16115045 2/27/23			
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HACCP Topic: Discussed proper identification and storage for toxic materials

  
 \_\_\_\_\_  
 Person in Charge (Signature)

\_\_\_\_\_  
 May 3, 2022  
 Date

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

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