## **Food Establishment Inspection Report**

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Local Health Department Name and Address		No. of Risk Factor/Intervention Violations  No. of Repeat Risk Factor/Intervention Violations		0	Date	07/26/2019
Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (21	.7) 735-2317				Time In	9:00am
Establishment I	License/Permit #			0	Time Out	10:15am
Cracker Barrel #391	373			Category		
Street Address				High/Class I		
1013 Heitman Dr.	Purpose of Inspection					
City/State	ZIP Code	Routine Inspection				
Lincoln, IL	Nouthe hispection					

## 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/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.

R-repeat violation							
Со	mpliance Status		cos	R			
Supervision							
1	ln	Person in charge present, demonstrates knowledge, and performs duties					
2	ln	Certified Food Protection Manager (CFPM)			1		
		Employee Health					
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting					
4	ln	Proper use of restriction and exclusion					
5	ln	Procedures for responding to vomiting and diarrheal events					
		Good Hygienic Practices					
6	ln	Proper eating, tasting, drinking, or tobacco use					
7	ln	No discharge from eyes, nose, and mouth					
	Preventing Contamination by Hands						
8	ln	Hands clean and properly washed					
9	ln	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					
10	ln	Adequate handwashing sinks properly supplied and accessible					
		Approved Source					
11	ln	Food obtained from approved source			]		
12	N/O	Food received at proper temperature			1		
13	ln	Food in good condition, safe, and unadulterated					
14	N/A	Required records available: shellstock tags, parasite destruction					
	GOOD PETALL						

Compliance Status							
Protection from Contamination							
15	In	Food separated and protected					
16	ln	Food-contact surfaces; cleaned and sanitized					
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food					
Time/Temperature Control for Safety							
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	ln	Proper hot holding temperatures					
22	ln	Proper cold holding temperatures					
23	ln	Proper date marking and disposition					
24	N/A	Time as a Public Health Control; procedures & records					
		Consumer Advisory					
25	ln	Consumer advisory provided for raw/undercooked food					
		Highly Susceptible Populations					
26	N/A	Pasteurized foods used; prohibited foods not offered					
Food/Color Additives and Toxic Substances							
27	ln	Food additives: approved and properly used					
28	ln	Toxic substances properly identified, stored, and used					
Conformance with Approved Procedures							
29	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

l						
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				

				,					
cos	R				cos	R			
		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 $ \begin{tabular}{ll} \hline \end{tabular} \label{table_equation} $					
-		48		Warewashing facilities: installed, maintained, & used; test strips					
		49	$\times$	Non-food contact surfaces clean					
1		Physical Facilities							
		50		Hot and cold water available; adequate pressure					
1		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					
		Employee Training							
		57 All food employees have food handler training							
		58		Allergen training as required					

## **Food Establishment Inspection Report**

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Establishment: Cracker	Barrel #391		Establishm	ent #: 373	
Water Supply: 🔀 Pub	olic Private W	Waste Water System: 🔀	Public Private		
Sanitizer Type: Warewa	ashing: Heat/Cloths: C	Chlorine PPI	M: 100	Heat: 193	
		TEMPERATURE	OBSERVATIONS		
Item/Locatio	n Temp	Item/Locat	tion Temp	Item/Location	Temp
All Temps in	·F	Caesar dressing in walk-in		Mac n cheese in warmin	g 142
All Cold Holding U	Jnits ≤ 41	near doo	or	cabinet on back wall	
		Bone-in chicken in co	poling drawer 38	Meatloaf out of oven	175
Broccoli slaw in wait	ress area 38	Sliced cucumber in	salad table 37	Mac n cheese on steam ta	ble 151
prep table		Ranch in salad	d table 36	Sausage patty under warn	ner 173
Cottage Cheese in wai	itress area 37	Raw sausage in coo	oling drawer 37	Veggie soup in soup warn	
prep table		under gr	ill	Eggs fresh off grill	167
Chicken breast, far side	e of walk-in 36				
	I	OBSERVATIONS AND	CORRECTIVE ACTION	NS	
Item Number	Viola	lations cited in this report mu	ust be corrected within the	e time frames below.	
	soil accumulation pre	esent on inside of ovens.	cabinets, and fronts and	I sides of equipment. Clean all nor	n-food contact
- S Greate and	<u> </u>			ion 4-602.13 of the Food Code.	
	January Trequen	nery to prevent son accum	didioni Nererence seed		
55 Walls so	iled with food debris	splatter, various floor tile	s throughout the kitche	n cracked or with deep grooves ir	the grout.
				an and maintained in good repair.	
7 p y			and 6-501.12 of the Foo		
CFPM Verification (nan	ne, expiration date, IC	D#):			
Heather Nihis	er				
12495897					
Exp: 06/25/20					
HACCP TOPIC: Discusse	ed thawing methods a	and procedures used by es	stablishment		
J ~	`				
_ 0 m	<i>)</i>	Jul 26, 2019			
Person in Charge (Signature)		Date			
1 0					
- Youth	2	Follow-up	: Yes No (Check	one) Follow-up Date: N/A	