

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	3	Date	10/20/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:30 PM
Establishment Daphne's Family Restaurant		License/Permit #	249		
Street Address 720 Woodlawn Rd.		Permit Holder	Inocente Antunez		
City/State Lincoln, IL		ZIP Code	62656		
		Risk Category	High/Class I		
		Purpose of Inspection	Routine Inspection		

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	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)		16	Out	Food-contact surfaces; cleaned and sanitized	X
Employee Health				Time/Temperature Control for Safety			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion		18	N/O	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices				20	In	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use		21	In	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth		22	In	Proper cold holding temperatures	
Preventing Contamination by Hands				23	Out	Proper date marking and disposition	X
8	In	Hands clean and properly washed		24	N/A	Time as a Public Health Control; procedures & records	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Consumer Advisory			
10	In	Adequate handwashing sinks properly supplied and accessible		25	N/A	Consumer advisory provided for raw/undercooked food	
Approved Source				Highly Susceptible Populations			
11	In	Food obtained from approved source		26	N/A	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature		Food/Color Additives and Toxic Substances			
13	Out	Food in good condition, safe, and unadulterated	X	27	In	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction		28	In	Toxic substances properly identified, stored, and used	
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A	Compliance with variance/specialized process/HACCP	
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 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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30		Pasteurized eggs used where required		43		In-use utensils: properly stored	
31		Water and ice from approved source		44		Utensils, equipment & linens: properly stored, dried, & handled	
32		Variance obtained for specialized processing methods		45		Single-use/single-service articles: properly stored and used	
Food Temperature Control				46		Gloves used properly	
33	X	Proper cooling methods used; adequate equipment for temperature control	X	Utensils, Equipment and Vending			
34		Plant food properly cooked for hot holding		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35		Approved thawing methods used		48	X	Warewashing facilities: installed, maintained, & used; test strips	
36		Thermometers provided & accurate		49	X	Non-food contact surfaces clean	X
Food Identification				Physical Facilities			
37		Food properly labeled; original container		50		Hot and cold water available; adequate pressure	
Prevention of Food Contamination				51	X	Plumbing installed; proper backflow devices	
38		Insects, rodents, and animals not present		52		Sewage and waste water properly disposed	
39	X	Contamination prevented during food preparation, storage and display	X	53		Toilet facilities: properly constructed, supplied, & cleaned	
40		Personal cleanliness		54		Garbage & refuse properly disposed; facilities maintained	
41	X	Wiping cloths: properly used and stored	X	55	X	Physical facilities installed, maintained, and clean	
42		Washing fruits and vegetables		56		Adequate ventilation and lighting; designated areas used	
Employee Training				Employee Training			
				57		All food employees have food handler training	
				58		Allergen training as required	

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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			Pickles in make table	41			
All Cold Holding Units ≤	41						
Diced Tomatoes in make table	38		Bacon in steam table	140			
Diced onion in make table	39		Gravy in Steam Table	135			
Soup in Walk in	41		Soup in steam table	157			
Tomatoes in make table	38						
Ranch in make table	39						
Raw Hamburger in prep fridge	40						

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	Lemons and Lasagna in walk in Fridge observed to be moldy. All foods intended for consumption must be in safe and unadulterated condition. Reference Section 3-101.11 of Food Code. COS, Food thrown out.
23	Foods observed in walk in fridge and prep fridges without proper labeling. Food shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41 deg F or less for a maximum of 7 days (not exceeding a manufacturer's use-by date). Reference Section 3-501.17 of Food Code. COS, food labeled.
33	Cooked, uncovered Potatoes observed cooling on cart. Use one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating the food into smaller or thinner portions; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. Reference section 3-501.15 of Food Code. COS, potatoes moved to walk in fridge.
39	Food in steam tables and fridge located next to make table observed without proper food coverings. Food shall be protected from contamination. Reference Section 3-307.11 of Food Code. COS, food covered.

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

Jessica Antunez 21487931 Exp: 7/25/2023			
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HACCP Topic: Discussed proper date marking and discarding out food at proper times

Innocent Antunez Oct 20, 2021
 Person in Charge (Signature) Date


 Inspector (Signature)

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

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Item Number	Violations cited in this report must be corrected within the time frames below.
41	Soiled wiping clothes observed lining the prep table. In-use wiping cloths are not stored properly. Cloths used for wiping spills shall be maintained dry. Cloths used to wipe surfaces and equipment shall be held in proper sanitizer solution. Cloths in-use for wiping surfaces in contact with raw animalfoods shall be kept separate from cloths used for other purposes. In-use cloths must be laundered daily. Reference section 3-304.14 of Food Code. COS, wiping cloths put into laundry basket.
48	No test strips observed to be present in ware washing area. Test kits or other devices are not available to the employees to measure sanitizing solution concentration. Provide a test kit or other measuring device so the employees can measure concentrations and ensure proper sanitization. Avoid a concentration of sanitizer that is too high, which can be toxic. Reference section 4-302.14 of Food Code. to be corrected by next routine inspection.
51	Three compartment sink faucet observed to be leaking. Plumbing in ware washing area is not designed , constructed and installed properly. Contact a licensed plumber to repair/replace to comply with Illinois Plumbing Code. Reference section 5-202.11 of Food Code. To be corrected by next routine inspection.
55	Floors, walls and ceiling through out kitchen area were 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.

Innocent Ariuz
Person in Charge (Signature)

Oct 20, 2021
Date

[Handwritten Signature]
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: N/A