

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	1	Date	05/20/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:00PM
Establishment Debbie's Slots & Gaminig Lounge		License/Permit #			
Street Address 616 Keokuk St, Suite A		Permit Holder Cardinal Restaurant Group	Risk Category Medium Risk/Class II		
City/State Lincoln, IL		ZIP Code 62656	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
Supervision			
1	In		Person in charge present, demonstrates knowledge, and performs duties
2	In		Certified Food Protection Manager (CFPM)
Employee Health			
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
Good Hygienic Practices			
6	In		Proper eating, tasting, drinking, or tobacco use
7	In		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands			
8	N/O		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
Approved Source			
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
Protection from Contamination			
15	N/A		Food separated and protected
16	In		Food-contact surfaces; cleaned and sanitized
17	In		Proper disposition of returned, previously served, reconditioned and unsafe food
Time/Temperature Control for Safety			
18	N/A		Proper cooking time and temperatures
19	N/A		Proper reheating procedures for hot holding
20	N/A		Proper cooling time and temperature
21	N/A		Proper hot holding temperatures
22	In		Proper cold holding temperatures
23	N/A		Proper date marking and disposition
24	N/A		Time as a Public Health Control; procedures & records
Consumer Advisory			
25	N/A		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	In		Food additives: approved and properly used
28	Out		Toxic substances properly identified, stored, and used
Conformance with Approved Procedures			
29	In		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

		COS	R
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
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		X
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
Physical Facilities			
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	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

Establishment: Debbie's Slots & Gaminig Lounge Establishment #: _____

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine PPM: N/O Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F							
All Cold Holding Units ≤	41						
Drink Fridge	40						

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
28	Spray bottle of window cleaner on counter with food items. Toxic materials must be stored so that they cannot contaminate food, equipment, utensils, linens or single-service articles. Employee moved materials to separated storage. Reference Section 7-201.11 of the Food Code. COS, bottle moved.
45	Package of paper towels stored in back room on floor. All single service articles must be stored at least 6" off the ground to prevent possible contamination. Reference Section 4-903.11(A) and (C) of the Food Code. COS, package moved.
47	Storage shelf in food/drink storage room observed to be raw wood. All raw wood must be sealed. All food and non-food contact surfaces must be smooth, clean, and non-absorbent. Reference Section 4-101.19 of the Food Code. To be corrected by the Next Routine Inspection.

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

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HACCP Topic: Discussed procedure used for sanitizer solution and proper dishwashing.


 Person in Charge (Signature) _____ Date May 20, 2021


 Inspector (Signature) _____

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