Food Establishment Inspection Report

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Local Health Department Name and Address	No. of Risk Factor/Intervention Violations		0	Date	08/07/2019		
Logan County Department of Public Health				Time In	10:05am		
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2	231/	No. of Repeat Risk Factor/Intervention Violations		_			
Establishment	Permit #			0	Time Out	10:55am	
Farmer's Family Restaurant 287			Permit Holder		ategory	1	
Street Address	Ronald Stewart		High/Class I				
304 E. McDonald St.	Purpose of Inspection						
City/State	ZIP Code	Routine Inspection					
Mt. Pulaski, IL	62548	Notifie inspection					
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

N=in compliance

OUT=not in compliance

N/O=not observed

N/A=not applicable

Mark "X" in appropriate box for COS and/or R

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.

	COS=	corrected on-site during inspection R=repeat violatio	n						
Со	mpliance 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	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							
13	ln	Food in good condition, safe, and unadulterated							
14	N/A	Required records available: shellstock tags, parasite destruction							
		2022	DET						

				\Box					
С	ompliance Status		cos	R					
Protection from Contamination									
15	ln	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	ln .	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	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 In	Food additives: approved and properly used							
28	ln .	Toxic substances properly identified, stored, and used							
	Conformance with Approved Procedures								
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

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

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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					
	\vdash	48		Warewashing facilities: installed, maintained, & used; test strips					
		49		Non-food contact surfaces clean					
Т		Physical Facilities							
		50		Hot and cold water available; adequate pressure					
1		51		Plumbing installed; proper backflow devices					
1		52		Sewage and waste water properly disposed					
X		53		Toilet facilities: properly constructed, supplied, & cleaned					
		54		Garbage & refuse properly disposed; facilities maintained					
	\vdash	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					

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	ment: Farmer's Family Re			Establishmer	nt #: 287					
Water Su	pply: 🛛 Public 🗌 Priv	rate Was	te Water System: 🛛 Public 🗌 Pi	rivate						
Sanitizer [*]	Type: Chlorine		PPM: 100		Heat:					
			TEMPERATURE OBSERVAT	IONS						
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp				
	All Temps in ∘F		Chicken on R side of walk-in,	38	Sausage gravy on steam table	154				
All (Cold Holding Units ≤	41	near back		Marinera on steam table	140				
			Corn, L side of walk-in, near	39						
Sliced	I tomato in prep table	41	door		Sausage patty on grill	183				
	breast under prep table	40								
	ham in kitchen fridge	38								
Ranch, R	side of fridge in waitress	37								
	station									
Diced to	omatoes, L side of fridge	36								
	T	(DBSERVATIONS AND CORRECTIV	/E ACTIONS						
Item Number		Violatio	ons cited in this report must be correcte	d within the t	ime frames below.					
39	Various food items in e	stablishment	not covered/protected (corn in wa	lk-in, chicker	n in cooler under prep table, meatloa	f cooling,				
	etc.). Food should b	e protected	to prevent possible contamination	from drips a	nd spills. Reference Sections 3-305.14	1 and				
			3-307.11 of the Food Code. CO	S, items cov	ered.					
55	Walls in kitchen soil	Walls in kitchen soiled, floors and attached equipment in warewashing area soiled. All physical facilities must be cleaned as								
	often as necessary t	o keep them	clean. Reference Section 6-501.12	of the Food	Code. To be corrected by the Next Ro	outine				
			inspection.							
	erification (name, expiration	on date, ID#)	:							
Jo	se Guadalupe Toto 01677601									
	Exp: 06/16/2020									
HACCP T	opic: Discussed contamin	ation preven	ition and date marking procedures.							
	setoto	Aug 7, 2019								
Person in Ch	narge (Signature)	Date								
Į.										
	ay x		Follow-up: Yes 🔀	No (Check on	ne) Follow-up Date: N/A					
Inspector (S	ignature)									