

# 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	4	Date	06/04/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:30 AM
Establishment My Hometown Cafe	License/Permit # 274	Permit Holder Dawn Weig	Risk Category High/Class I		
Street Address 219 SE Lincoln St.		Purpose of Inspection Routine Inspection			
City/State Emden, IL	ZIP Code 62635				

## 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
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	Out	Food separated and protected	X
2	In	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized	
<b>Employee Health</b>				17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		<b>Time/Temperature Control for Safety</b>			
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	
<b>Good Hygienic Practices</b>				20	N/O	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	Out	Proper cold holding temperatures	X
<b>Preventing Contamination by Hands</b>				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		<b>Consumer Advisory</b>			
10	Out	Adequate handwashing sinks properly supplied and accessible	X	25	In	Consumer advisory provided for raw/undercooked food	
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
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		<b>Food/Color Additives and Toxic Substances</b>			
13	In	Food in good condition, safe, and unadulterated		27	N/A	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	
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
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	X	Single-use/single-service articles: properly stored and used	X
<b>Food Temperature Control</b>				46		Gloves used properly	
33		Proper cooling methods used; adequate equipment for temperature control		<b>Utensils, Equipment and Vending</b>			
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		Warewashing facilities: installed, maintained, & used; test strips	
36	X	Thermometers provided & accurate	X	49	X	Non-food contact surfaces clean	
<b>Food Identification</b>				<b>Physical Facilities</b>			
37		Food properly labeled; original container		50		Hot and cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>				51		Plumbing installed; proper backflow devices	
38		Insects, rodents, and animals not present		52		Sewage and waste water properly disposed	
39		Contamination prevented during food preparation, storage and display		53		Toilet facilities: properly constructed, supplied, & cleaned	
40		Personal cleanliness		54		Garbage & refuse properly disposed; facilities maintained	
41		Wiping cloths: properly used and stored		55		Physical facilities installed, maintained, and clean	
42		Washing fruits and vegetables		56	X	Adequate ventilation and lighting; designated areas used	X
<b>Employee Training</b>				<b>Employee Training</b>			
				57		All food employees have food handler training	
				58		Allergen training as required	

# Food Establishment Inspection Report

Establishment: Sutton's Hometown Cafe Establishment #: 274

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							
All Cold Holding Units ≤	41						
Gravy in Steam Table	174						
Tomatoes in Fridge	41						
Potato salad in Fridge	45						

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	Disposable paper towels not provided at the hand washing sink. Provide disposable paper towels at hand washing sinks. Reference 6-301.12 of the Food Code. COS, Paper Towels Replaced
15	Raw eggs stored over ready to eat Food. Raw chicken Stored over Ready to eat food. All Time/Temperature controlled for safety (TCS) must be stored below and away from ready to eat foods, to avoid possible cross contamination from drips and spills Reference 3-302.11 of the Food Code. COS, Food Moved.
22	Observed Fridge to the far right not keeping adequate temperature. White fridge in storage area not keeping proper temperature. All cold holding units must maintain a temperature of 41°F or less. to ensure TCS foods stay at or below 41°F. Reference 3-501.16(A)(2) and (B) of the Food Code. COS, Food Moved. Cold Holding units not to be used until fixed.
23	Date marking is not on all Food containers. 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). Discussed applicable sections of 3-501.17 and reviewed HACCP concepts with person in charge. Food was discarded. Reference 3-501.17 of the Food Code. COS, Labeled.
CFPM Verification (name, expiration date, ID#):	
Dawn M Weig 21657227 01-13-2025	
HACCP Topic: Discussed proper cold holding temperatures and benefits of temp logs	

 Jun 4, 2021  
Person in Charge (Signature) Date

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

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## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	A thermometer was not provided in the beverage fridge. Cold/Hot holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Reference 4-204-112.
45	Single-Use Articles are stored incorrectly. Single-Use Articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Reference 4-903.11(A) and (C) of the Food Code. COS, Items moved off floor.
49	Soil residue present on inside of microwave and shelves across from grill. Clean all non-food contact surfaces frequently to prevent soil accumulation. Reference 4-602.13 of Food Code. To be corrected by next routine inspection.
56	Personal items were found stored improperly. Food establishments shall A) Provide designated dressing rooms or dressing areas for employees that routinely change their clothes in the establishment; B) Provide lockers or other suitable facilities for the orderly storage of employees' clothing and other possessions. Reference 6-305.11 of the Food Code. COS Personal Items Moved.

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



Inspector (Signature)

Date Jun 4, 2021

Follow-up:  Yes  No (Check one)

Follow-up Date: N/A