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

Establishment
Lincoln IGA Deli

License/Permit #
273

City/State
Lincoln, IL

ZIP Code
62656

No. of Risk Factor/Intervention Violations 0
No. of Repeat Risk Factor/Intervention Violations 0
Date 12/17/2019
Time In 10:30 AM
Time Out 11:00 AM

Permit Holder
C & L Foods, Inc.

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

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 In Hands clean and properly washed
9 In 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

Protection from Contamination
15 In 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 In 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 In 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 In 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

Compliance Status COS R

Safe Food and Water
30 COS In Pasteurized eggs used where required
31 COS In Water and ice from approved source
32 COS In Variance obtained for specialized processing methods

Food Temperature Control
33 COS In Proper cooling methods used; adequate equipment for temperature control
34 COS In Plant food properly cooked for hot holding
35 COS In Approved thawing methods used
36 COS In Thermometers provided & accurate

Food Identification
37 COS In Food properly labeled; original container

Prevention of Food Contamination
38 COS In Insects, rodents, and animals not present
39 COS In Contamination prevented during food preparation, storage and display
40 COS In Personal cleanliness
41 COS In Wiping cloths: properly used and stored
42 COS In Washing fruits and vegetables

Proper Use of Utensils
43 COS In In-use utensils: properly stored
44 COS In Utensils, equipment & linens: properly stored, dried, & handled
45 COS In Single-use/single-service articles: properly stored and used
46 COS In Gloves used properly

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

Physical Facilities
50 COS In Hot and cold water available; adequate pressure
51 COS In Plumbing installed; proper backflow devices
52 COS In Sewage and waste water properly disposed
53 COS In Toilet facilities: properly constructed, supplied, & cleaned
54 COS In Garbage & refuse properly disposed; facilities maintained
55 COS In Physical facilities installed, maintained, and clean
56 COS In Adequate ventilation and lighting; designated areas used

Employee Training
57 COS In All food employees have food handler training
58 COS In Allergen training as required

IOCI 17-356
**TEMPERATURE OBSERVATIONS**

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td>41</td>
</tr>
<tr>
<td>All Cold Holding Units ≤</td>
<td>41</td>
</tr>
<tr>
<td>Macaroni Salad, display case</td>
<td>35</td>
</tr>
<tr>
<td>Potato salad, display case</td>
<td>36</td>
</tr>
<tr>
<td>Cranberry relish, walk-in</td>
<td>34</td>
</tr>
<tr>
<td>Chicken salad, walk-in</td>
<td>36</td>
</tr>
<tr>
<td>Fried chicken, display case</td>
<td>171</td>
</tr>
<tr>
<td>Fried apples, display case</td>
<td>166</td>
</tr>
</tbody>
</table>

**OBSERVATIONS AND CORRECTIVE ACTIONS**

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<tr>
<td>55</td>
<td>Back door, floor, and pipes under 3 compartment sink in disrepair. All physical facilities must be maintained in good repair.</td>
</tr>
</tbody>
</table>

Reference section 6-501.11 of the Food Code. To be corrected by the Next Routine Inspection.

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

Charlie present, info on file

HACCP Topic: Discussed establishment’s handwashing policies and procedures

Person in Charge (Signature) [Signature]

Date: Dec 17, 2019

Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date: N/A