

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	12/05/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:00 AM
Establishment Imo's Cafe	License/Permit # 278	Permit Holder Ilmi Balazi	Risk Category High/Class I		
Street Address 616 Woodlawn Rd		Purpose of Inspection Routine Inspection			
City/State Lincoln, IL	ZIP Code 62656				

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	Out	Hands clean and properly washed	X
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	Out	Adequate handwashing sinks properly supplied and accessible	X
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	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	In	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	In	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	In	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	X
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

		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	X Approved thawing methods used	X	
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	X
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		
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	X 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	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		

Food Establishment Inspection Report

Establishment: Imo's Cafe Establishment #: 278

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Warewashing: Chlorine PPM: 100 Heat: _____

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
All Temps in °F					
All Cold Holding Units ≤	41				
Chicken wings, walk-in	39				Meatloaf, cooling in walk-in 120
Tomato paste, walk-in	40				Ham and beans, steam table 136
Ham, prep table	39				Wisconsin cheese soup in soup warmer 156
Sliced tomatoes, prep table	40				Scrambled eggs, just cooked 181
Macaroni salad, waitress station	39				Lasagna out of oven 168
Salsa, double door fridge	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
8	Food employee entered kitchen and handled food without washing hands. Food employee must practice good hygiene by properly washing hands when changing tasks. Reference Section 2-301.14 of the Food Code. COS, employees instructed to wash hands. Discussed Hand washing procedures with PIC, PIC will review hand washing procedures and rules with employees.
10	Handwashing sink near warewashing with soiled dishes in sink basin. Hand washing sink near grill area not supplied with soap or paper towel. All handwashing sinks must be properly supplied and easily accessible. Reference sections 5-205.11 and 6-301.12 of the Food Code. COS, dishes moved and sinks supplied with proper supplies.
28	Working containers not properly labeled. Containers of toxic materials must be clearly and individually identified with the common name of the material. COS, Person in charge labeled the container. Reference section 7-102.11 of the Food Code.
35	Tray of fish thawing beside walk-in cooler and chunk of meat thawing on stainless steel table in prep area at room temperature. Time and temperature control for safety (TCS) food must be thawed: (A) Under refrigeration that maintains the food temperature at 41°F or less; or (B) Completely submerged under running water at a water temperature of 70°F or below, with sufficient water velocity to agitate and float off loose particles in an overflow, and for a period of time that does not allow thawed portions of ready-to-eat food to rise above 41°F; or (C) As part of a cooking process; or (D) Using any procedure if a portion of frozen ready-

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

Rilindi Dalipi present, Info on file			
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HACCP Topic: Discussed sanitizer use and procedures in establishment

 Dec 5, 2019
 Person in Charge (Signature) Date

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

