

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	5	Date	08/24/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:20AM
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	N/O	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	Out	Food in good condition, safe, and unadulterated	X
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	N/O	Proper cooking time and temperatures	
19	Out	Proper reheating procedures for hot holding	X
20	N/O	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	Out	Proper date marking and disposition	X
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	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

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

		COS	R
Proper Use of Utensils			
43	X In-use utensils: properly stored	X	
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	X 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	Physical facilities installed, maintained, and clean		
56	X 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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Establishment: Imo's Cafe Establishment #: 278

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine PPM: 100/200 Heat: _____

TEMPERATURE OBSERVATIONS						
Item/Location	Temp		Item/Location	Temp		
All Temps in °F			Tomatoes in prep table	40	Gravy in steam table	146
All Cold Holding Units ≤	41		Coleslaw in waitress station fridge	41	Green beans in steam table	147
			Cottage cheese in waitress station		Chicken soup in waitress station	156
Tomato past in walk-in	40		fridge	40	Cheese in steam table	145
Dressing/Stuffing in walk-in	40					
Cooked Sausage patty in walk-in	40					
Ham in kitchen fridge	40					
Raw hamburger in kitchen fridge	40					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
8	Observed employees switching tasks without proper hand washing. Food employee must practice good hygiene by properly washing hands when changing tasks. Reference 2-301.14 of Food Code. COS, hands washed.
10	Observed no paper towel at either hand sink in kitchen. Observed both sinks being blocked by pans and dishes. Observed the splatter from liquid food being dumped down the hand sink. Hand washing sink must be used for handwashing only. Reference 5-205.11 of the Food Code. Hand washing sinks must be accessible at all times. Reference 5-205.11 of the Food Code. Provide disposable paper towels at hand washing sinks. Reference 6-301.12 of the Food Code. COS, paper towel replaced, dishes and pans moved and sink was cleaned. Discussed hand washing sinks being used for hand washing only.
13	Sweet pepper pieces stored in the prep fridge is/are spoiled. All foods intended for consumption must be in safe and unadulterated condition. Reference 3-101.11 of Food Code. COS, Food was discarded.
19	Taco Meat in steam table is 71 °F. Food was not reheated to 165°F within 2 hours, before being placed in hot holding. Reviewed reheating requirements with person in charge. Reference 3-403.11 of Food Code. COS, Food was Discarded.

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

Vesta Slayton present			
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HACCP Topic: Discussed proper hand washing procedures including where and when to wash hands.

Vesta Slayton _____ Aug 24, 2021
 Person in Charge (Signature) Date

[Signature] _____ Follow-up: Yes No (Check one) Follow-up Date: Sep 7, 2021
 Inspector (Signature)

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OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
23	All in walk in cooler is not marked with a use-by date. Food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. COS, Food that has been put in fridge within 24 hours was labeled, food outside of time was discarded. Reference Section 3-501.17 of the Food Code.
38	Flies observed, live, in the Kitchen. The premises shall be maintained free of insects, rodents and other pests. Eliminate flies, using proper pest control processes as needed. Reference 6-501.111 of Food Code. Discussed proper pest control management. Will return in 10 days to check on pest control issue.
39	Food is not protected from contamination in the steam prep table, in cooling units under the prep tables, and in walk-in cooler. Food shall be protected from contamination from the environment. Reference Section 3-307.11 of the Food Code. COS, food items covered.
41	Wiping closed observed on prep counter and on floor. Cloths used for wiping spills shall be maintained dry. Cloths used to wipe surfaces and equipment shall be held in proper sanitizer solution. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. In-use cloths must be laundered daily. Reference 3-304.14 of Food Code. COS, soiled wiping cloths in laundry and new was used.
43	Knife stored between prep tables. All in use utensils should be stored 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface; 3) in running water; 4) in a container of hot water maintained at or above 135 °F. Reference section 3-304.12 of the Food Code. COS, knife put in ware washing area.
47	Raw wood exposed on edges of shelved in kitchen area. Pieces of the fridge used for cakes and pastries observed with duct tape holding them together. All non-food contact surfaces should be smooth, clean, and non-absorbent. Reference Section 4-101.19 of the Food Code. To be corrected by the Next Routine Inspection.
49	Grease and soil accumulation present on vent hood, walls, and outsides of kitchen equipment. All non-food contact surfaces should be cleaned as often as necessary to keep them clean and prevent soil accumulation. Reference Section 4-602.13 of the Food Code. To be corrected by the Next Routine Food Inspection.
56	Non-functional fridge found in the prep area of the facility. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment. This includes equipment that is nonfunctional or no longer used. Reference Section 6-501.114 of the Food Code. To be corrected by the Next Routine Inspection. Employee personal items were found stored improperly in food prep area. Food establishments shall provide lockers or other suitable facilities for the orderly storage of employees' clothing and other possessions. Reference Section 6-305.11 of the Food Code. COS, items moved.

Vista Slayton
Person in Charge (Signature)

Aug 24, 2021
Date

[Signature]
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: Sep 7, 2021