

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 1	Date 05/24/2019
Establishment KT's Korn Krib		License/Permit # 402	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 2371 N Rt. 121		Permit Holder Kyle McMurtry	Risk Category High/Class I
City/State Latham, IL		ZIP Code 62543	Purpose of Inspection Routine Inspection
Time In 11:30am		Time Out 12:30pm	

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								Compliance Status					
Supervision				Employee Health				Protection from Contamination					
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			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting						17	In	Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In	Proper use of restriction and exclusion						Time/Temperature Control for Safety					
5	In	Procedures for responding to vomiting and diarrheal events						18	In	Proper cooking time and temperatures			
6	In	Proper eating, tasting, drinking, or tobacco use						19	N/O	Proper reheating procedures for hot holding			
7	In	No discharge from eyes, nose, and mouth						20	N/O	Proper cooling time and temperature			
8	In	Hands clean and properly washed						21	N/O	Proper hot holding temperatures			
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed						22	In	Proper cold holding temperatures			
10	In	Adequate handwashing sinks properly supplied and accessible						23	In	Proper date marking and disposition			
11	In	Food obtained from approved source						24	N/A	Time as a Public Health Control; procedures & records			
12	N/O	Food received at proper temperature						Consumer Advisory					
13	In	Food in good condition, safe, and unadulterated						25	N/A	Consumer advisory provided for raw/undercooked food			
14	N/A	Required records available: shellstock tags, parasite destruction						Highly Susceptible Populations					
15	In	Food additives: approved and properly used						26	N/A	Pasteurized foods used; prohibited foods not offered			
16	In	Toxic substances properly identified, stored, and used						Food/Color Additives and Toxic Substances					
17	In	Compliance with variance/specialized process/HACCP						27	In	Food additives: approved and properly used			
18	In	Compliance with variance/specialized process/HACCP						28	In	Toxic substances properly identified, stored, and used			
19	In	Compliance with variance/specialized process/HACCP						Conformance with Approved Procedures					
20	In	Compliance with variance/specialized process/HACCP						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								Compliance Status					
Safe Food and Water				Food Temperature Control				Proper Use of Utensils					
30	In	Pasteurized eggs used where required						43	In	In-use utensils: properly stored			
31	In	Water and ice from approved source						44	In	Utensils, equipment & linens: properly stored, dried, & handled			
32	In	Variance obtained for specialized processing methods						45	In	Single-use/single-service articles: properly stored and used			
33	In	Proper cooling methods used; adequate equipment for temperature control						46	In	Gloves used properly			
34	In	Plant food properly cooked for hot holding						Utensils, Equipment and Vending					
35	In	Approved thawing methods used						47	In	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36	X	Thermometers provided & accurate						48	In	Warewashing facilities: installed, maintained, & used; test strips			
37	In	Food properly labeled; original container						49	In	Non-food contact surfaces clean			
38	In	Insects, rodents, and animals not present						Physical Facilities					
39	In	Contamination prevented during food preparation, storage and display						50	In	Hot and cold water available; adequate pressure			
40	In	Personal cleanliness						51	In	Plumbing installed; proper backflow devices			
41	In	Wiping cloths: properly used and stored						52	In	Sewage and waste water properly disposed			
42	In	Washing fruits and vegetables						53	In	Toilet facilities: properly constructed, supplied, & cleaned			
43	In	Compliance with variance/specialized process/HACCP						54	In	Garbage & refuse properly disposed; facilities maintained			
44	In	Compliance with variance/specialized process/HACCP						55	In	Physical facilities installed, maintained, and clean			
45	In	Compliance with variance/specialized process/HACCP						56	In	Adequate ventilation and lighting; designated areas used			
46	In	Compliance with variance/specialized process/HACCP						Employee Training					
47	In	Compliance with variance/specialized process/HACCP						57	In	All food employees have food handler training			
48	In	Compliance with variance/specialized process/HACCP						58	In	Allergen training as required			

Food Establishment Inspection Report

Establishment: KT's Korn Krib

Establishment #: 402

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quat

PPM: 200

Heat: _____

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
All Temps in °F		Tenderloin, fresh out of fryer	176		
All Cold Holding Units ≤	41				
Garlic Parm Sauce in 3 door kitchen fridge	40				
Gravy in walk-in	39				
Hamburger in prep table	39				
Diced Tomato in salad table	37				
Egg wash in fridge near fryers	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
15	In the fridge near the fryers: eggs, egg wash, and raw fish stored on top two shelves over ready-to-eat foods. All TCS foods must be stored below and away from ready-to-eat foods to prevent possible cross-contamination. Reference Section 3-302.11 of the Food Code. COS, Fridge re-organized.
36	Most cooling units in the establishment (prep table, salad table, fridge near salad bar, fridge behind bar) without thermometers. All cooling units. Thermometers should be provided in all easy viewing areas of cooling units for temperature monitoring. Reference Section 4-204.112 of the Food Code. To be corrected by the Next Routine Inspection.

CFPM Verification (name, expiration date, ID#):			
Christina Landers 1922916 Exp: 09/21/21			

HACCP Topic: Discussed temperature monitoring procedures

Kea MCM _____ May 24, 2019
 Person in Charge (Signature) Date

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