

# Food Establishment Inspection Report

|  |                         |  |                               |
|--|-------------------------|--|-------------------------------|
| Local Health Department Name and Address<br>Logan County Department of Public Health<br>109 3rd St, P.O. Box 508, Lincoln, IL 62656      Phone: (217) 735-2317 |                         | No. of Risk Factor/Intervention Violations <b>0</b>        | Date      05/29/2019          |
|  |                         | No. of Repeat Risk Factor/Intervention Violations <b>0</b> | Time In      5:00pm           |
| Establishment<br>Pizza Man   | License/Permit #<br>325 | Time Out      5:35pm                                       |                               |
| Street Address<br>120 E. Cooke St.   |                         | Permit Holder<br>Jerry Tschantz                            | Risk Category<br>High/Class I |
| City/State<br>Mt. Pulaski, IL  |                         | Purpose of Inspection<br>Routine Inspection                |                               |
| ZIP Code<br>62548  |                         |  |                               |

## 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   | In  | Food separated and protected   |     |   |
| 2   | In  | Certified Food Protection Manager (CFPM)  |     |   | 16   | In  | Food-contact surfaces; cleaned and sanitized   |     |   |
| <b>Employee Health</b>  |     |   |     |   | <b>Time/Temperature Control for Safety</b>   |     |  |     |   |
| 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   |     |   | 18   | In  | 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   | In  | Proper cold holding temperatures   |     |   |
| <b>Preventing Contamination by Hands</b>  |     |   |     |   | 23   | In  | Proper date marking and disposition  |     |   |
| 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  | In  | Adequate handwashing sinks properly supplied and accessible                                   |     |   | 25   | N/A | 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   | In  | 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. |     |   |     |   | 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 |     |  |     |   |
|   |     |   |     |   |  |     |  |     |   |
| <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   |     | Single-use/single-service articles: properly stored and used                           |     |   |
| <b>Food Temperature Control</b>   |     |   |     |   | <b>Utensils, Equipment and Vending</b>   |     |  |     |   |
| 33  |     | Proper cooling methods used; adequate equipment for temperature control                       |     |   | 46   |     | Gloves used properly   |     |   |
| 34  |     | Plant food properly cooked for hot holding  |     |   | <b>Physical Facilities</b>   |     |  |     |   |
| 35  |     | Approved thawing methods used   |     |   | 47   |     | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |     |   |
| 36  |     | Thermometers provided & accurate  |     |   | 48   |     | Warewashing facilities: installed, maintained, & used; test strips                     |     |   |
| <b>Food Identification</b>  |     |   |     |   | 49   |     | Non-food contact surfaces clean  |     |   |
| 37  |     | Food properly labeled; original container   |     |   | <b>Employee Training</b>   |     |  |     |   |
| <b>Prevention of Food Contamination</b>   |     |   |     |   | 50   |     | Hot and cold water available; adequate pressure  |     |   |
| 38  |     | Insects, rodents, and animals not present   |     |   | 51   |     | Plumbing installed; proper backflow devices  |     |   |
| 39  |     | Contamination prevented during food preparation, storage and display                          |     |   | 52   |     | Sewage and waste water properly disposed   |     |   |
| 40  |     | Personal cleanliness  |     |   | 53   |     | Toilet facilities: properly constructed, supplied, & cleaned                           |     |   |
| 41  |     | Wiping cloths: properly used and stored   |     |   | 54   |     | Garbage & refuse properly disposed; facilities maintained                              |     |   |
| 42  |     | Washing fruits and vegetables   |     |   | 55   |     | Physical facilities installed, maintained, and clean                                   |     |   |
|   |     |   |     |   | 56   |     | Adequate ventilation and lighting; designated areas used                               |     |   |
|   |     |   |     |   | <b>Employee Training</b>   |     |  |     |   |
|   |     |   |     |   | 57   |     | All food employees have food handler training  |     |   |
|   |     |   |     |   | 58   |     | Allergen training as required  |     |   |

