### Food Establishment Inspection Report

**Establishment**
Rusty Rail Pub

**Street Address**
405 Pulaski St

**City/State**
Lincoln, IL

**License/Permit #**
366

**Purpose of Inspection**
Routine Inspection

**Date**
10/15/2019

**Time In**
2:00pm

**Time Out**
2:30pm

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### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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.

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Protection from Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>COS</td>
<td>R</td>
</tr>
<tr>
<td>15</td>
<td>In Food separated and protected</td>
</tr>
<tr>
<td>16</td>
<td>In Food-contact surfaces; cleaned and sanitized</td>
</tr>
<tr>
<td>17</td>
<td>In Proper disposition of returned, previously served, reconditioned and unsafe food</td>
</tr>
</tbody>
</table>

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### 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

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Safe Food and Water</th>
</tr>
</thead>
<tbody>
<tr>
<td>COS</td>
<td>R</td>
</tr>
<tr>
<td>30</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>31</td>
<td>Water and ice from approved source</td>
</tr>
<tr>
<td>32</td>
<td>Variance obtained for specialized processing methods</td>
</tr>
</tbody>
</table>

### Food Temperature Control

<table>
<thead>
<tr>
<th>COS</th>
<th>Proper Use of Utensils</th>
</tr>
</thead>
<tbody>
<tr>
<td>43</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>44</td>
<td>Utensils, equipment &amp; linens: properly stored, dried, &amp; handled</td>
</tr>
<tr>
<td>45</td>
<td>Single-use/single-service articles: properly stored and used</td>
</tr>
</tbody>
</table>

### Food Identification

<table>
<thead>
<tr>
<th>COS</th>
<th>Food properly labeled; original container</th>
</tr>
</thead>
</table>

### Prevention of Food Contamination

<table>
<thead>
<tr>
<th>COS</th>
<th>Proper Use of Utensils</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>Insects, rodents, and animals not present</td>
</tr>
<tr>
<td>39</td>
<td>Contamination prevented during food preparation, storage and display</td>
</tr>
<tr>
<td>40</td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>41</td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>42</td>
<td>Washing fruits and vegetables</td>
</tr>
</tbody>
</table>

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### Content Analysis

- **Supervision**
  - Person in charge present, demonstrates knowledge, and performs duties
  - Certified Food Protection Manager (CFPM)
  - Management, food employee and conditional employee; knowledge, responsibilities and reporting
  - Proper use of restriction and exclusion
  - Procedures for responding to vomiting and diarrheal events

- **Employee Health**
  - Hands clean and properly washed
  - No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
  - Adequate handwashing sinks properly supplied and accessible

- **Good Hygienic Practices**
  - Proper eating, tasting, drinking, or tobacco use
  - No discharge from eyes, nose, and mouth

- **Preventing contamination by hands**
  - Food obtained from approved source
  - Food received at proper temperature
  - Food in good condition, safe, and unadulterated
  - Required records available: shellstock tags, parasite destruction

- **Approved Source**
  - Food obtained from approved source
  - Food received at proper temperature
  - Food in good condition, safe, and unadulterated

- **Food/Color Additives and Toxic Substances**
  - Food additives: approved and properly used
  - Toxic substances properly identified, stored, and used

- **Conformance with Approved Procedures**
  - Compliance with variance/specialized process/HACCP
Establishment: Rusty Rail Pub
Establishment #: 366

Water Supply: ☒ Public  ☐ Private
Waste Water System: ☒ Public  ☐ Private
Sanitizer Type: Quat  PPM: 200
Heat: ______

### TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td></td>
</tr>
<tr>
<td>All Cold Holding Units ≤</td>
<td>41</td>
</tr>
<tr>
<td>Beer Cooler</td>
<td>40</td>
</tr>
</tbody>
</table>

### OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

No Violations Noted During Inspection

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

N/A

HACCP Topic: Discussed sanitizer and concentration testing

Person in Charge (Signature):  
Date: 10/15/2019

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