

# 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	06/17/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:00 PM
Establishment Steak n Shake	License/Permit # 223	Permit Holder Steak-N-Shake, Inc.	Risk Category High/Class I		
Street Address 2901 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
<b>Supervision</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager (CFPM)		
<b>Employee Health</b>				
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		
<b>Good Hygienic Practices</b>				
6	N/O	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8	In	Hands clean and properly washed		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In	Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
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
<b>Protection from Contamination</b>				
15	In	Food separated and protected		
16	Out	Food-contact surfaces; cleaned and sanitized		X
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18	N/O	Proper cooking time and temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	N/O	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		
<b>Consumer Advisory</b>				
25	N/A	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	In	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
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			COS	R
<b>Safe Food and Water</b>				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
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		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38	X	Insects, rodents, and animals not present		X
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		

Compliance Status			COS	R
<b>Proper Use of Utensils</b>				
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		
<b>Utensils, Equipment and Vending</b>				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	X	Warewashing facilities: installed, maintained, & used; test strips		X
49	X	Non-food contact surfaces clean		X
<b>Physical Facilities</b>				
50		Hot and cold water available; adequate pressure		
51	X	Plumbing installed; proper backflow devices		X
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		X
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		

# Food Establishment Inspection Report

Establishment: Steak n Shake Establishment #: 223

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Chlorine PPM: 200 Heat: \_\_\_\_\_

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F							
All Cold Holding Units ≤	41						
Chili in steam table	135		Cookie dough in Topping Table	40			
Mayo in make table	40		Ground beef patties on bottom shelf in walk in fridge	39			
Tomatoes in make table	38		pickles on middle shelf in walk in cooler	38			
Pickles in make table by window	40						


### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	Build up of soil and food residue present around grill, under and on make table surfaces. food prep contact surface is soiled with dust, dirt, food residue and other debris. Wash, rinse, sanitize food-contact surfaces routinely. Reference section 4-601.11(A) of Food Code. To be corrected by next routine inspection.
38	Flies observed in all food prep areas. The premises shall be maintained free of insects, rodents and other pests. Eliminate flies , using proper pest control processes as needed. Reference Section 6-501.111 of Food Code. To Be Corrected by next routine inspection.
48	Chili observed in all three drains of the three compartment sink. Manual warewashing three compartment sink is soiled with food debris. The three compartment sink should be cleaned before use, as needed throughout the day, or at least once every 24 hours to ensure proper sanitizing of equipment and utensils. Clean the 3 compartment sink in the frequency listed previously. Reference section 4-501.14 of Food Code. COS, chili removed.
49	Build up of soil residue present on side and fronts of all food equipment. Clean all non-food contact surfaces frequently to prevent soil accumulation. Reference section 4-602.13 of Food Code. To be corrected by next routine inspection.

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

Anthony Altig 21661111 Exp Jan 20, 2025			
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HACCP Topic: Discussed Cleaning Schedule and Sanitizer used

 Sep 27, 2021  
 Person in Charge (Signature) Date

 Follow-up:  Yes  No (Check one) Follow-up Date: Oct 7, 2021  
 Inspector (Signature)

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Establishment #: 223

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
51	Plumbing in food prep area, plumbing in ware washing area was observed clogged and holding water. Contact a licensed plumber to repair/replace to comply with Illinois Plumbing Code. Reference Section 5-202.11 of Food Code. To be corrected by June 21st.
55	Floors, walls and ceilings are found in a state of disrepair, or not to be smooth and easily cleanable. Except as specified in
	Section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor
	coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily
	cleanable. Reference Section 6-201.11 of the Food Code. To be Corrected by next routine inspection.

See Second Page

Person in Charge (Signature)



Inspector (Signature)

Jun 17, 2022

Date

Follow-up:  Yes  No (Check one)

Follow-up Date: Jun 21, 2022