

# 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        | 2                             | Date    | 09/27/2021 |
|  |                         | No. of Repeat Risk Factor/Intervention Violations | 0                             | Time In | 2:00 PM    |
| Establishment<br>Steak n Shake   | License/Permit #<br>223 | Permit Holder<br>Steak-N-Shake, Inc.              | Risk Category<br>High/Class I |         |            |
| Street Address<br>2901 Woodlawn Rd.  |                         | Purpose of Inspection<br>Routine Inspection       |                               |         |            |
| City/State<br>Lincoln, IL  | ZIP Code<br>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 | Description   |
|--|-----|---|---|
| <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                             |
| <b>Protection from Contamination</b>             |     |   |   |
| 15   | In  |   | Food separated and protected  |
| 16   | Out |   | Food-contact surfaces; cleaned and sanitized  |
| 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   | Out |   | 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 | Description  |
|---|-----|---|--|
| <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  |
| 39                                      |     |   | Contamination prevented during food preparation, storage and display                   |
| 40                                      |     |   | Personal cleanliness   |
| 41                                      |     |   | Wiping cloths: properly used and stored  |
| 42                                      |     |   | Washing fruits and vegetables  |
| <b>Proper Use of Utensils</b>           |     |   |  |
| 43                                      |     |   | In-use utensils: properly stored   |
| 44                                      |     |   | Utensils, equipment & linens: properly stored, dried, & handled                        |
| 45                                      | X   |   | 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                     |
| 49                                      |     |   | Non-food contact surfaces clean  |
| <b>Physical Facilities</b>              |     |   |  |
| 50                                      |     |   | Hot and cold water available; adequate pressure  |
| 51                                      | X   |   | Plumbing installed; proper backflow devices  |
| 52                                      | X   |   | 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                                   |
| 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        | 143  |  | Cookies in Topping Table | 48   |  |               |      |
| Tomatoes in make table      | 38   |  |                          |      |  |               |      |
| Raw Hamburger in make table | 41   |  |                          |      |  |               |      |
| Frisco Melt Sauce           | 39   |  |                          |      |  |               |      |

### OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below.  |
|-------------|--|
| 16          | Make Table Boards and Surfaces observed soiled with food residue. Wash, rinse, sanitize food-contact surfaces routinely.<br>Reference Section 4-601.11(A) of the Food Code. COS, Make Table Cleaned.   |
| 22          | Ice Cream Topping table observed out of temperature. Time/Temperature Control for Safety Food is not maintained at 41°F, or less. Reviewed cold holding requirements and discussed HACCP concept with employee and person in charge. Inadequately held food was rapidly chilled to less than 41°F. Reference Section 3-501.16(A)(2) and (B) of Food Code.<br>COS, Items moved. |
| 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.   |
| 45          | Single use articles observed on the Ground. Single-Use Articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Reference Section 4-903.11(A) and (C) of Food Code. COS, items picked up.  |

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

|   |  |  |  |
|---|--|--|--|
| Garrett Huffman<br>Cert No : 21626805<br>Exp: 9/24/24 |  |  |  |
|---|--|--|--|

HACCP Topic: Discussed Cleaning Schedule and Sanitizer used



Person in Charge (Signature) \_\_\_\_\_ Date Sep 27, 2021



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

