## Food Establishment Inspection Report

**Establishment**

Stag-R-Inn, LLC

102 Lincoln St.

City/State

Emden, IL

License/Permit #

282

**Purpose of Inspection**

Routine Inspection

**Risk Category**

High/Class I

**Permit Holder**

Stag-R-Inn, LLC

**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

**Date**

12/10/2019

**Time In**

2:15 PM

**Time Out**

3:00 PM

**No. of Risk Factor/Intervention Violations**

0

**No. of Repeat Risk Factor/Intervention Violations**

0

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### Foodborne Illness Risk Factors and Public Health Interventions

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

**COS** = corrected on-site during inspection

**R** = repeat violation

**N/O** = not in compliance

**N/A** = not applicable

Mark “X” in appropriate box for COS and/or R

**Prevention of Food Contamination**

1. IN Person in charge present, demonstrates knowledge, and performs duties

2. IN Certified Food Protection Manager (CFPM)

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

**Safe Food and Water**

6. IN Proper eating, tasting, drinking, or tobacco use

7. IN No discharge from eyes, nose, and mouth

8. N/O Hands clean and properly washed

9. N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

10. IN Adequate handwashing sinks properly supplied and accessible

**Food Temperature Control**

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

**Proper Use of Utensils**

15. IN Food separated and protected

16. IN Food-contact surfaces; cleaned and sanitized

17. IN Proper disposition of returned, previously served, reconditioned and unsafe food

**Time/Temperature Control for Safety**

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

**Utensils, Equipment and Vending**

25. IN Consumer advisory provided for raw/undercooked food

26. N/A Pasteurized foods used; prohibited foods not offered

**Food/Color Additives and Toxic Substances**

27. IN Food additives: approved and properly used

28. IN Toxic substances properly identified, stored, and used

**Conformance with Approved Procedures**

29. N/A Compliance with variance/specialized process/HACCP

**Food Identification**

30. IN Food properly labeled; original container

31. N/O Water and ice from approved source

32. IN Variance obtained for specialized processing methods

**Physical Facilities**

33. IN Proper cooling methods used; adequate equipment for temperature control

34. IN Plant food properly cooked for hot holding

35. IN Approved thawing methods used

36. IN Thermometers provided & accurate

37. IN Food properly cooked; original container

**Food/Color Additives and Toxic Substances**

38. N/O In-use utensils: properly stored

39. N/O Utensils, equipment & linens: properly stored, dried, & handled

40. N/O Single-use/single-service articles: properly stored and used

**Food/Color Additives and Toxic Substances**

41. IN Gloves used properly

**Insects, rodents, and animals not present**

42. N/O Insects, rodents, and animals not present

**Garbage & refuse properly disposed; facilities maintained**

43. N/O Garbage & refuse properly disposed; facilities maintained

**Personal cleanliness**

44. N/O Physical facilities installed, maintained, and clean

**Proper Date Marking and Disposition**

45. N/O Adequate ventilation and lighting; designated areas used

**Consumer Advisory**

46. N/O Adequate handwashing sinks properly supplied and accessible

**Proper Use of Utensils**

47. N/O Food and non-food contact surfaces cleanable, properly designed, constructed, and used

**Garbage & refuse properly disposed; facilities maintained**

48. N/O Warewashing facilities: installed, maintained, & used; test strips

**Physical Facilities**

49. N/O Non-food contact surfaces clean

**Employee Training**

50. N/O Hot cold water available; adequate pressure

51. N/O Plumbing installed; proper backflow devices

52. N/O Sewage and waste water properly disposed

**Prevention of Food Contamination**

53. N/O Toilet facilities: properly constructed, supplied, & cleaned

**Food Temperature Control**

54. N/O Garbage & refuse properly disposed; facilities maintained

**Physical Facilities**

55. N/O Physical facilities installed, maintained, and clean

**Prevention of Food Contamination**

56. N/O Adequate ventilation and lighting; designated areas used

**Food Temperature Control**

57. N/O All food employees have food handler training

**Physical Facilities**

58. N/O Allergen training as required

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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

**N/O** = not in compliance

**N/A** = not applicable

**GOOD RETAIL PRACTICES**

- Pasteurized eggs used where required
- Water and ice from approved source
- Variance obtained for specialized processing methods
- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Approved thawing methods used
- Thermometers provided & accurate
- Food properly labeled; original container
- In-use utensils: properly stored
- Utensils, equipment & linens: properly stored, dried, & handled
- Single-use/single-service articles: properly stored and used
- Gloves used properly
- Prevention of Food Contamination
- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Personal cleanliness
- Wiping cloths: properly used and stored
- Washing fruits and vegetables
- Food separated and protected
- Food-contact surfaces; cleaned and sanitized
- Proper disposition of returned, previously served, reconditioned and unsafe food
- Proper cooking time and temperatures
- Proper reheating procedures for hot holding
- Proper cooling time and temperature
- Proper hot holding temperatures
- Proper cold holding temperatures
- Time as a Public Health Control; procedures & records
- Pasteurized foods used; prohibited foods not offered
- Food additives: approved and properly used
- Toxic substances properly identified, stored, and used
- Compliance with variance/specialized process/HACCP
- Food and non-food contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, & used; test strips
- Non-food contact surfaces clean
- Adequate ventilation and lighting; designated areas used
- All food employees have food handler training
- Allergen training as required

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**GOOD HYGIENIC PRACTICES**

- Prevention by Hands
- Time/Temperature Control for Safety
- Consumer Advisory
- Highly Susceptible Populations
- Conformance with Approved Procedures
Establishment: Stag-R-Inn
Establishment #: 282
Water Supply: ☒ Public ☐ Private
Waste Water System: ☒ Public ☐ Private
Sanitizer Type: Chlorine
PPM: 100
Heat: _____

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td>41</td>
<td>All Cold Holding Units ≤ 41</td>
<td></td>
</tr>
<tr>
<td>Tenderloin, kitchen fridge</td>
<td>40</td>
<td>Diced Tomatoes, prep table</td>
<td>38</td>
</tr>
<tr>
<td>Ranch, fridge near bar</td>
<td>41</td>
<td>Applesauce, salad bar</td>
<td>39</td>
</tr>
<tr>
<td>Cottage cheese, salad bar</td>
<td>38</td>
<td>Green beans, kitchen</td>
<td>136</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#):

Travis Schleder
21629280
Exp: 9/30/2024

HACCP Topic: Discussed critical limits used for hot holding in establishment

Person in Charge (Signature) _______________ Date _______________

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