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

Establishment
Taco Bell
Street Address
2775 Woodlawn Rd
City/State
Lincoln, IL

License/Permit #
226
ZIP Code
62656

No. of Risk Factor/Intervention Violations
0
Date
03/08/2019
Time In
2:15pm

Permit Holder
Nick Kallergis
Risk Category
High/Class I

Purpose of Inspection
Routine inspection

No. of Repeat Risk Factor/Intervention Violations
0
Time Out
3:10pm

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

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
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<td></td>
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<tr>
<td>1</td>
<td>In</td>
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</tr>
<tr>
<td>2</td>
<td>In</td>
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<tr>
<td>3</td>
<td>In</td>
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<tr>
<td>4</td>
<td>In</td>
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<tr>
<td>5</td>
<td>In</td>
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<td>6</td>
<td>In</td>
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<tr>
<td>7</td>
<td>In</td>
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<td>8</td>
<td>In</td>
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<tr>
<td>9</td>
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<tr>
<td>10</td>
<td>In</td>
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<tr>
<td>11</td>
<td>In</td>
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<tr>
<td>12</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>13</td>
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<tr>
<td>14</td>
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Employee Health

<table>
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Good Hygienic Practices

<table>
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<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
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Preventing Contamination by Hands

<table>
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<tr>
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Approved Source

<table>
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<tr>
<th>Compliance Status</th>
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<tbody>
<tr>
<td>11</td>
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<tr>
<td>12</td>
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<tr>
<td>13</td>
<td>In</td>
<td></td>
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<td>14</td>
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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>
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<tbody>
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<td>Safe Food and Water</td>
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<td>Food Temperature Control</td>
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<td>Food Identification</td>
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<td>Prevention of Food Contamination</td>
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Proper Use of Utensils

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<tr>
<td>Utensils, Equipment and Vending</td>
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<tr>
<td>47</td>
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Physical Facilities

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Employee Training

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<td>58</td>
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### Temperature Observations

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<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></td>
<td>Cheese Sauce out of boiler</td>
<td>183</td>
<td></td>
<td></td>
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<tr>
<td>All Cold Holding Units ≤</td>
<td>41</td>
<td>Beans in make-table</td>
<td>162</td>
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<tr>
<td>Guacamole in Walk-in cooler</td>
<td>37</td>
<td>Chicken in make-table</td>
<td>166</td>
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<td></td>
</tr>
<tr>
<td>Chicken in walk-in cooler</td>
<td>36</td>
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</tr>
<tr>
<td>Pico in make-table</td>
<td>40</td>
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### Observations and Corrective Actions

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
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<tbody>
<tr>
<td>47</td>
<td>Cabinets/counter on front line, laminate covered wood, with laminate coming off of wood. All non food contact surfaces of equipment that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material, in accordance with Section 4-101.19 of the Food Code. Section 4-202.16 goes on to state that NonFOOD-CONTACT SURFACES shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. To be corrected by the next routine inspection.</td>
</tr>
<tr>
<td>55</td>
<td>Floor in back storage area and walk-in freezer soiled. All physical facilities should be cleaned as often as necessary to keep them clean, in accordance with Section 6-501.12 of the Food Code. To be corrected by the next routine inspection.</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Yolanda Nicholas</th>
<th>Macey Skaggs</th>
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<tbody>
<tr>
<td>165668</td>
<td>175833</td>
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<tr>
<td>Exp. 2/20/22</td>
<td>Exp. 6/18/22</td>
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### HACCP Topic: Discussed proper cooking and holding temperatures

Person in Charge (Signature)  
Date  
Follow-up: ☐ Yes ☒ No (Check one)  
Follow-up Date: N/A