## **Food Establishment Inspection Report**

Page 1 of 2

Local Health Department Name and Address	No. of Risk Factor/Intervention Violations		1	Date	04/14/2022		
Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2			_	Time In	9:30 AM		
, , ,			No. of Repeat Risk Factor/Intervention Violations		0	Time Out	10:30 AM
Establishment	License/F	ermit #					10.30 AIVI
Gina's Talk of the Town 372			Permit Holder		ategory	/	
Street Address			Gina Peters		High/Class I		
115 Govenor Ogelsby Dr.	Purpose of Inspection						
City/State ZIP Code			Routine Inspection				
Elkhart, IL 62634							

## 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.

	CO3=	corrected on-site during inspection <b>k</b> =repeat violatio	11		
Co	mpliance Status		cos	R	
Supervision					
1	In	Person in charge present, demonstrates knowledge, and performs duties			
2	In	Certified Food Protection Manager (CFPM)			
		Employee Health			
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			
		Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use			
7	In	No discharge from eyes, nose, and mouth			
		Preventing Contamination by Hands			
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			
		Approved Source			
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			
		COOD	DET	. V I	

Compliance Status COS F								
Protection from Contamination								
15	Out	Food separated and protected	X					
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	ln .	Proper cooking time and temperatures						
19	N/O	Proper reheating procedures for hot holding						
20	In	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						
		Consumer Advisory						
25	. In	Consumer advisory provided for raw/undercooked food						
		Highly Susceptible Populations						
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						

## **GOOD RETAIL PRACTICES**

COS R

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

			2 (1)				
		Safe Food and Water					
30		Pasteurized eggs used where required					
31		Water and ice from approved source					
32		Variance obtained for specialized processing methods					
		Food Temperature Control					
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					
		Food Identification					
37		Food properly labeled; original container					
		Prevention of Food Contamination					
38		Insects, rodents, and animals not present					
39	X	Contamination prevented during food preparation, storage and display	X				
40		Personal cleanliness					
41		Wiping cloths: properly used and stored					
42		Washing fruits and vegetables					

		cos	R
2.00	Proper Use of Utensils		
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		
	Utensils, Equipment and Vending		
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
	Physical Facilities		
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used	, ,	
	Employee Training		
57	All food employees have food handler training		
58	Allergen training as required		

## **Food Establishment Inspection Report**

Establishn	nent: Gina's Talk of the T	own		Es	stablishmer		age 2 or <u>2</u>	
Water Sup	pply: 🛛 Public 🗌 Priv	ate V	Wast	e Water System: 🛛 Public 🗌 Pri	ivate			
	Type: Chlorine			PPM: 100		Heat:		
	ype. Chlorine							
			_	TEMPERATURE OBSERVATI				
	Item/Location	Temp		Item/Location	Temp	Item/Location	Temp	
	All Temps in ∘F			Taco meat on left side of double		diced tomatoes in top of make		
All C	old Holding Units ≤	41		door fridge	39	table in kitchen	35	
				Cucumber salad on middle shelf				
	nburger meat on right in			in walk in fridge	40			
	door fridge in Kitchen	39		Taco meat on bottom shelf in				
	cheese on Right side in			walk in cooler	39			
	ouble door fridge	39		French dressing on top shelf in				
Raw Por	k on left in double door			walk in fridge	39			
	fridge	38						
	T		0	BSERVATIONS AND CORRECTIV	E ACTIONS	5		
Item Number		Viol	latio	ns cited in this report must be corrected	d within the t	time frames below.		
15	Frog legs and walleye	vere obse	erve	d being thawed in mop sink. While f	ood produc	ct was observed to be in a separate co	ntainer,	
						rom chemicals and waste water. Refe		
				3-302.11 and 5-203.13 of the Food (				
		30011						
39	Food observed sitting	on the gro	ound	d of walk in cooler. Food is not prot	ected from	contamination during storage . Food s	shall be	
						COS, Food Items picked up off ground.		
	processes wen					occ, recurrence promos ap con 8. came.		
CFPM Vei	rification (name, expiration	on date, II	D#):					
Gi	na Peters - On file							
	na receis on me							
НАССР То	ppic: Discussed proper se	paration	and	storage of toxic materials		,		
	١. ١. ١٠ ١٠							
Jami Jutter ly			Apr 14, 2022	Apr 14, 2022				
Person in Charge (Signature)			Date	Date				
	0 0							
	Other			Follow-up: Yes	No (Check or	ne) Follow-up Date: N/A		
Inspector (Si	gnature)							