

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	0	Date	03/18/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:05pm
Establishment Thornton's Gas & Food #369	License/Permit # 280	Permit Holder Thornton's Inc.	Risk Category Medium/Class II		
Street Address 2903 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	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized	
Employee Health				Time/Temperature Control for Safety			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion		18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/A	Proper reheating procedures for hot holding	
Good Hygienic Practices				20	N/A	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use		21	In	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth		22	In	Proper cold holding temperatures	
Preventing Contamination by Hands				23	In	Proper date marking and disposition	
8	In	Hands clean and properly washed		24	N/A	Time as a Public Health Control; procedures & records	
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Consumer Advisory			
10	In	Adequate handwashing sinks properly supplied and accessible		25	N/A	Consumer advisory provided for raw/undercooked food	
Approved Source				Highly Susceptible Populations			
11	In	Food obtained from approved source		26	N/A	Pasteurized foods used; prohibited foods not offered	
12	In	Food received at proper temperature		Food/Color Additives and Toxic Substances			
13	In	Food in good condition, safe, and unadulterated		27	N/A	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction		28	In	Toxic substances properly identified, stored, and used	
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A	Compliance with variance/specialized process/HACCP	
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				Proper Use of Utensils			
Safe Food and Water				Utensils, Equipment and Vending			
30		Pasteurized eggs used where required		43		In-use utensils: properly stored	
31		Water and ice from approved source		44		Utensils, equipment & linens: properly stored, dried, & handled	
32		Variance obtained for specialized processing methods		45		Single-use/single-service articles: properly stored and used	
Food Temperature Control				46		Gloves used properly	
33		Proper cooling methods used; adequate equipment for temperature control		Physical Facilities			
34		Plant food properly cooked for hot holding		50		Hot and cold water available; adequate pressure	
35		Approved thawing methods used		51		Plumbing installed; proper backflow devices	
36		Thermometers provided & accurate		52		Sewage and waste water properly disposed	
Food Identification				53		Toilet facilities: properly constructed, supplied, & cleaned	
37		Food properly labeled; original container		54		Garbage & refuse properly disposed; facilities maintained	
Prevention of Food Contamination				55	X	Physical facilities installed, maintained, and clean	
38		Insects, rodents, and animals not present		56		Adequate ventilation and lighting; designated areas used	
39		Contamination prevented during food preparation, storage and display		Employee Training			
40		Personal cleanliness		57		All food employees have food handler training	
41		Wiping cloths: properly used and stored		58		Allergen training as required	
42		Washing fruits and vegetables					

Food Establishment Inspection Report

Establishment: Thornton's Gas & Food #369

Establishment #: 280

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quat

PPM: 200

Heat: _____


TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
All Temps in °F		Polish sausage in island fridge	38
All Cold Holding Units ≤	41		
Relish in kitchen fridge	34	Beer brat on roller closest to desk	154
Black Olives in sandwich table	36	Tornado on roller closest to tables	157
Sliced Turkey in sandwich table	37	Buffalo Chicken on roller closest to kitchen	158
Ham under sandwich table	37		
		Milk in cooler near drink station	40


OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
49	Cabinets under self-serve drink station with sticky syrup build-up. Section 4-601.11(C) of the Food Code states all non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. To be corrected by the Next Routine Inspection.
55	Under self-service drink station, baseboards are pulling away from the wall, cabinets with laminate chipped off. Some cabinets in kitchen area with laminate chipping off. All physical facilities should be maintained in good repair. Reference Section 6-501.11 of the Food Code. Floor in walk-in drink cooler and kitchen areas soiled in corners and hard to reach places. In accordance with Section 6-501.12 of the Food Code, all physical facilities shall be cleaned as often as necessary to keep them clean. To be corrected by the Next Routine Inspection.

CFPM Verification (name, expiration date, ID#):			
Laura Feverston			
162123			
Exp. 12/05/2021			

HACCP Topic: Discussed vomit and diarrheal clean-up procedures


Person in Charge (Signature) _____
Date: Mar 18, 2019


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