Food Establishment Inspection Report

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Local Health Department Name and Address	No. of Risk Factor/Intervention Violations		0	Date	04/14/2022		
Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2				Time In	10:30 AM		
Establishment	Permit #	No. of Repeat Risk Factor/Intervention Violations		0	Time Out	11:30 AM	
Wild Hare Cafe 313		Permit Holder Risk Category					
Street Address			Andrea Neihaus	High/Class I			
104 Gov Oglesby Dr.	Purpose of Inspection						
City/State ZIP Code			Routine Inspection				
Mt. Pulaski, IL	62634	Trouble Inspection					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

N=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.

		-corrected on-site during inspection - N=repeat violatio	''					
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	i i					
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						
GOOD PETAIL								

Compliance Status							
Protection from Contamination							
15	ln ln	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					
		Consumer Advisory					
25	N/A	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

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

		cos	R
	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		e-
34	Plant food properly cooked for hot holding		į
35	Approved thawing methods used		
36	Thermometers provided & accurate	1 10	
	Food Identification		
37	Food properly labeled; original container		
- 15	Prevention of Food Contamination	0 5	
38	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		

		cos	R
	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

Establishmen	:: Wild Hare Cafe			Es	stablishm	ent #: 31	3	Page 2 of <i>3</i>
			Vact					
water Supply	: 🛛 Public 🗌 Priv	ate v	vasi	e Water System: 🗌 Public 🔀 Pri	vate			
Sanitizer Type	: Chlorine			PPM: 100		Hea	t:	
				TEMPERATURE OBSERVATION	ONS			
Iter	m/Location	Temp		Item/Location	Temp		Item/Location	Temp
All ⁻	Γemps in ∘F							
All Cold	Holding Units ≤	41		Pasta Salad on top shelf in fridge				
				in middle section of the kitchen	38			
Pasta Salac	on middle shelf in			Butternut Squash on middle she				
fridge in	front of Kitchen	34		in fridge in middle section of				
Sliced Che	ese on top shelf in			Kitchen	40			
fridge in	front of kitchen	40		Shredded Chicken on middle shelf				
Tomato S	oup in steam pot	135		in fridge in the back of the kitche	38			
Pepper s	oup in steam pot	140						
			0	BSERVATIONS AND CORRECTIVE	E ACTIO	NS		
Item Number		Viola	atior	ns cited in this report must be corrected	within the	e time fran	nes below.	
				No Violations were noted dur	ing inspe	ction		
CEDNA Varifia	ation (name avairati	an data IF	741.					
CFPIVI Verific	ation (name, expiration	T date, it	J#):					
Andrea I	Neihaus - On File							
HACCP Topic	: Discussed Sanitizer	and routir	ne cl	eaning schedule			•	
$\bigcirc \triangle$	- 1							
a, richard				Apr 14, 2022				
Person in Charge	(Signature)	Date						
ÆNBO				Follow-up: ☐ Yes 🔘 N	No (Check	one)	Follow-up Date: N/A	
Inspector (Signat	ure)				.s (circox	5	. Onom up bate. 1975	