

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	2	Date	06/09/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:00 AM
Establishment Dunkin Donuts	License/Permit # 389	Permit Holder Shiva LC Lincoln, Inc.	Risk Category Medium/Class II		
Street Address 3089 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	Supervision
In			Person in charge present, demonstrates knowledge, and performs duties
In			Certified Food Protection Manager (CFPM)
Employee Health			
In			Management, food employee and conditional employee; knowledge, responsibilities and reporting
In			Proper use of restriction and exclusion
In			Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices			
Out			Proper eating, tasting, drinking, or tobacco use
In			No discharge from eyes, nose, and mouth
Preventing Contamination by Hands			
In			Hands clean and properly washed
In			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
In			Adequate handwashing sinks properly supplied and accessible
Approved Source			
In			Food obtained from approved source
N/O			Food received at proper temperature
In			Food in good condition, safe, and unadulterated
N/A			Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R	Protection from Contamination
In			Food separated and protected
In			Food-contact surfaces; cleaned and sanitized
In			Proper disposition of returned, previously served, reconditioned and unsafe food
Time/Temperature Control for Safety			
N/O			Proper cooking time and temperatures
N/O			Proper reheating procedures for hot holding
N/O			Proper cooling time and temperature
In			Proper hot holding temperatures
In			Proper cold holding temperatures
In			Proper date marking and disposition
N/A			Time as a Public Health Control; procedures & records
Consumer Advisory			
N/A			Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations			
N/A			Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances			
In			Food additives: approved and properly used
Out			Toxic substances properly identified, stored, and used
Conformance with Approved Procedures			
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

Compliance Status	COS	R	Safe Food and Water
			Pasteurized eggs used where required
			Water and ice from approved source
			Variance obtained for specialized processing methods
Food Temperature Control			
			Proper cooling methods used; adequate equipment for temperature control
			Plant food properly cooked for hot holding
			Approved thawing methods used
			Thermometers provided & accurate
Food Identification			
			Food properly labeled; original container
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

Compliance Status	COS	R	Proper Use of Utensils
X			In-use utensils: properly stored
			Utensils, equipment & linens: properly stored, dried, & handled
X			Single-use/single-service articles: properly stored and used
			Gloves used properly
Utensils, Equipment and Vending			
			Food and non-food contact surfaces cleanable, properly designed, constructed, and used
			Warewashing facilities: installed, maintained, & used; test strips
X			Non-food contact surfaces clean
Physical Facilities			
			Hot and cold water available; adequate pressure
			Plumbing installed; proper backflow devices
			Sewage and waste water properly disposed
X			Toilet facilities: properly constructed, supplied, & cleaned
			Garbage & refuse properly disposed; facilities maintained
			Physical facilities installed, maintained, and clean
			Adequate ventilation and lighting; designated areas used
Employee Training			
			All food employees have food handler training
			Allergen training as required

Food Establishment Inspection Report

Establishment: Dunkin Donuts Establishment #: 389

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat PPM: 200 Heat: _____

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F							
All Cold Holding Units ≤	41						
eggs	39						
bacon	135						
cheese	41						

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
6	Employee drinks and personal items observed in the food preparation area. Provide designated area for drinking. Reference 2-401.11. COS, items moved.
28	Test strips for sanitizer being used is for chlorine and not the quat being used in establishment. Establishment employees stated they were not trained in how to test the concentration of the sanitizer solution being used. Establishment does not ensure proper concentration of sanitizer solution to prevent possible toxic poisoning. Reference section 7-204.11 of the Food Code. Test Strips to be ordered, employees to be trained. Will follow-up to ensure proper practices are being done.
43	Ice Scoop was observed in the ice storage bin. Bins were observed with no lids. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface; 3) in running water; 4) in a container of hot water maintained at or above 135 °F. Reference 3-304.12 of the Food Code. COS, scoops removed

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

Wendy - On File			
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HACCP Topic: Discussed proper use of sanitizer and importance training


 Person in Charge (Signature) _____ Date Jun 9, 2021


 Inspector (Signature) _____ Follow-up: Yes No (Check one) Follow-up Date: Jun 18, 2021

