Food Establishment Inspection Report

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						rage 1 Or 2	
Local Health Department Name and Address Logan County Department of Public Health			No. of Risk Factor/Intervention Violations		Date	12/30/2022	
		No. of Mak ractory intervention violations			Time In	4:00 PM	
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317				s 0	Tillie III	4.00 FIVI	
Establishment License/Pern		No. of Repeat Risk Factor/Intervention Violations			Time Out	4:30 PM	
19th Hole (Elks Lodge #914) 337		Permit Holder Risk Category					
Street Address			Low/C	Low/Class III			
1020 1525th St.				Purpose of Inspection			
City/State ZIP Code			Routine Inspection				
Lincoln IL 62656							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
	License/I	217) 735-2317 License/Permit # 337 ZIP Code 62656	No. of Repeat Risk Factor/Intervention Violation Permit Holder	No. of Repeat Risk Factor/Intervention Violations License/Permit # 337 Permit Holder BPOE Elks Lodge #914 Purpose of Inspection ZIP Code 62656 Routine Inspection	No. of Repeat Risk Factor/Intervention Violations 0 Permit Holder BPOE Elks Lodge #914 Purpose of Inspection ZIP Code 62656 Routine Inspection	No. of Risk Factor/Intervention Violations Time In	

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.

	COS	=corrected on-site during inspection	п	
Со	mpliance Status		cos	R
		Supervision		
1	ln	Person in charge present, demonstrates knowledge, and performs duties		
2	N/A	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		
		GOOD	DET	·AI

Co	mpliance Status		cos	R				
Protection from Contamination								
15	N/A	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	N/O	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			4
31	Water and ice from approved source	/s = 0	.,	4
32	Variance obtained for specialized processing methods		, ,	4
	Food Temperature Control			4
33	Proper cooling methods used; adequate equipment for temperature control			20
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			5
	Prevention of Food Contamination			5
38	Insects, rodents, and animals not present			5
39	Contamination prevented during food preparation, storage and display			5
40	Personal cleanliness			- 1
41	Wiping cloths: properly used and stored			5
42	Washing fruits and vegetables			5

		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		

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Establishn	nent: 19th Hole (Elks Loc	dge #914)	Establishmen	t #: <u>337</u>		
Water Sup	oply: 🛛 Public 🗌 Pri	vate Waste	Water System: Number Public	Private		
Sanitizer 1	Гуре: Chlorine		PPM: <u>100</u>		Heat:	
			TEMPERATURE OBSERVA	ATIONS		
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
	All Temps in ∘F					
	d Limes in bar fridge	38				
Pineap	pple juice in bar cooler	39				
		OB	SERVATIONS AND CORRECT	IVE ACTIONS		
Item			s cited in this report must be correc			
Number		Violations	refeed in this report must be correct		me numes below.	
			No Violations noted dur	ing inspection		
			No violations noted dui	ing inspection		
CFPM Ve	l rification (name, expirat	ion date, ID#):				
	N/A					
НАССР То	opic: Discussed proper la	abeling and stor	age of toxic materials		I .	
۸.	. I i a Michaelt		D			
Person in Charge (Signature)			Dec 30, 2022 Date			
r erson in Ch	iaige (Signature)		Date			
ŒN	Ba		Follow-up: 🗌 Yes [⊠ No (Check on	e) Follow-up Date: N/A	
Inspector (Si	ignature)					