

# 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	4	Date	11/08/2023
		No. of Repeat Risk Factor/Intervention Violations	1	Time In	3:15
Establishment 5th Street Food Mart	License/Permit # 335	Permit Holder Jai Maa Oil, Inc.	Risk Category Class II / Medium Risk		
Street Address 1302 5th St		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
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	Certified Food Protection Manager (CFPM)	X
<b>Employee Health</b>			
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	
<b>Good Hygienic Practices</b>			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
8	In	Hands clean and properly washed	
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	Out	Adequate handwashing sinks properly supplied and accessible	
<b>Approved Source</b>			
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	

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	In	Food separated and protected	
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
<b>Time/Temperature Control for Safety</b>			
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	Out	Proper hot holding temperatures	X
22	In	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
<b>Consumer Advisory</b>			
25	N/A	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	N/A	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27	In	Food additives: approved and properly used	
28	Out	Toxic substances properly identified, stored, and used	X
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
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		
<b>Food Identification</b>			
37	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>			
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
<b>Proper Use of Utensils</b>			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	X Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
<b>Utensils, Equipment and Vending</b>			
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		
<b>Physical Facilities</b>			
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	X Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>			
57	All food employees have food handler training		
58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: 5th Street Food Mart

Establishment #: 335

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100

Heat: \_\_\_\_\_

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
All Temps in °F			Wings, in warmer station	97	
All Cold Holding Units ≤	41		Sandwich, in warmer station	100	
Cheese slices, in fridge below make-table	43		Milk, in walk-in cooler	39	Cheese slices, in walk-in cooler 38
Ground beef, in fridge below make-table	43		Chicken livers, in double-door fridge	38	Hamburger, in walk-in cooler 37
Sloppy joe meat, in make-table	37				


### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	The food establishment is not under the operational supervision of a Certified Food Service Sanitation Manager that is present at appropriate times. Provide an adequate number of staff with approved training. Reference section 750.540 in the Food Code.  To be corrected by Next Routine Inspection. Current employees working towards obtaining CFPM license.
10	Liquid hand soap and disposable paper towels not provided at the hand washing sink behind the bar. Provide liquid soap and disposable paper towels at hand washing sink. Reference section 6-301.11 in the Food Code. To be corrected by Next Routine Inspection  A sign or poster that notifies food employees to wash their hands is not provided at handwashing sink behind bar or at sink in back. used by food employees. Provide a clearly visible handwashing sign at each hand sink. Reference section 6-301.14 in the Food Code. COS, added signs to sink.
21	Food in hot holding unit is >110 °F. Time/Temperature Control for Safety Food is not maintained at 135°F, or above. Reviewed hot holding requirements and discussed HACCP concept with employee and person in charge. Inadequately held food was discarded. Reference section 3-501.16(A)(1) in the Food Code. COS, food discarded.

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

--	--	--	--

HACCP Topic: Discussed proper hot holding temperatures.

  
Person in Charge (Signature)

Nov 8, 2023  
Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: N/A

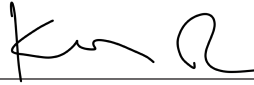
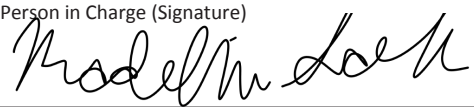
# Food Establishment Inspection Report

Establishment: 5th Street Food Mart

Establishment #: 335

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Violations cited in this report must be corrected within the time frames below.
28	Floor cleaner is being stored next to food items under make-table area. Toxic materials must be stored so that they cannot contaminate food, equipment, utensils, linens or single-service articles. Employee moved materials to separated storage. Reference section 7-201.11 in the Food Code. COS, separated food items and chemicals.
45	Single-Use Articles are stored incorrectly in gas station area. Single-Use Articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Reference section 4-903.11(A) and (C) in the Food Code. To be corrected by Next Routine Inspection.
55	Floors behind bar and rear kitchen area soiled with grease build-up and food debris. Physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning up a spill or other accident, cleaning should be done during periods when the least amount of food is exposed such as after closing. Reference section 6-501.12 (A & B) in the Food Code. To be corrected by Next Routine Inspection.

  
Person in Charge (Signature)  
  
Inspector (Signature)

Nov 8, 2023  
Date

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