

# 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	12/12/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:22PM
Establishment Ayerco Convenience Center	License/Permit # 302	Permit Holder Illinois Ayers Oil, Co.	Risk Category Low/Class III		
Street Address 705 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
<b>Supervision</b>					<b>Protection from Contamination</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	N/A	Certified Food Protection Manager (CFPM)			16	N/A	Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</b>				
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	N/A	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding		
<b>Good Hygienic Practices</b>					20	N/A	Proper cooling time and temperature		
6	In	Proper eating, tasting, drinking, or tobacco use			21	N/A	Proper hot holding temperatures		
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>					23	In	Proper date marking and disposition		
8	N/O	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records		
9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Consumer Advisory</b>				
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food		
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>				
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered		
12	N/O	Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>				
13	In	Food in good condition, safe, and unadulterated			27	In	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		
<b>GOOD RETAIL PRACTICES</b>					<b>Conformance with Approved Procedures</b>				
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									

Compliance Status			COS	R	Compliance Status			COS	R
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
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		
<b>Food Temperature Control</b>					46		Gloves used properly		
33		Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>				
34		Plant food properly cooked for hot holding			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35		Approved thawing methods used			48		Warewashing facilities: installed, maintained, & used; test strips		
36		Thermometers provided & accurate			49		Non-food contact surfaces clean		
<b>Food Identification</b>					<b>Physical Facilities</b>				
37		Food properly labeled; original container			50		Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>					51		Plumbing installed; proper backflow devices		
38		Insects, rodents, and animals not present			52		Sewage and waste water properly disposed		
39		Contamination prevented during food preparation, storage and display			53		Toilet facilities: properly constructed, supplied, & cleaned		
40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained		
41		Wiping cloths: properly used and stored			55	X	Physical facilities installed, maintained, and clean		
42		Washing fruits and vegetables			56		Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>					<b>Employee Training</b>				
					57		All food employees have food handler training		
					58		Allergen training as required		

# Food Establishment Inspection Report

Establishment: Ayerco Convenience Center

Establishment #: 302

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100

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

TEMPERATURE OBSERVATIONS								
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp
All Temps in °F								
All Cold Holding Units ≤		41	Country Ham croissant sandwich, middle shelf of Deli Express fridge		39			
Applesauce, bottom shelf of self-service fridge		40						
Cracker Barrel cheese slice, Top shelf of self-service fridge		40						

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
55	Floor of walk-in cooler observed soiled with debris under shelving units and in hard to reach places. 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) of the Food Code. To be corrected by the Next Routine Inspection.

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

N/A			
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HACCP Topic: Discussed cleaning and sanitizing procedures and sanitizer concentrations used in establishment.

*Amy Corbilo*      Dec 12, 2022  
 Person in Charge (Signature)      Date

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