

# 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	11/07/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:20
Establishment Beck Oil #22	License/Permit # 316	Permit Holder Beck Oil Company of Illinois	Risk Category Medium/Class II		
Street Address 1010 Heitmann Dr.		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									
<b>Supervision</b>									
1	In	Person in charge present, demonstrates knowledge, and performs duties							
2	Out	Certified Food Protection Manager (CFPM)							
<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							
<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	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							
<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	In	Toxic substances properly identified, stored, and used							
<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

<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							
<b>Proper Use of Utensils</b>									
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							
<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: Beck Oil #22

Establishment #: 316

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		Sausage pieces, in fridge in kitchen	39			
Pizza, in warmer	165		Shredded cheese, in fridge in kitchen	40			
Chocolate milk, in walk-in cooler	41		Ham slices, in fridge in kitchen	40			
Cheese/Deli meat combo, in cold-holding unit near front	40						

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	A sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks in kitchen or in bathroom. Provide a clearly visible handwashing sign at each hand sink. Reference section 6-301.14 in the Food Code.  To be corrected by Next Routine Inspection.
55	Inside cabinets under coffee area were found soiled with food residue. 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.
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.

CFPM Verification (name, expiration date, ID#):			
Tyler J Huffman 21719915 Exp: 1/7/26			

HACCP Topic: Discussed proper supplies for hand washing sinks.

Person in Charge (Signature)

Nov 7, 2023

Date

Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: N/A