

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 11/14/2022
Establishment The Bull Dog Inn		License/Permit # 221	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 225 S.W. Lincoln st		Permit Holder Terry Roberts	Risk Category Low/Class III
City/State Emden IL		ZIP Code 62634	Purpose of Inspection Routine Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>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</p>	<p>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.</p>
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Compliance Status		COS	R
Supervision			
1	In		
2	N/A		
Employee Health			
3	In		
4	In		
5	In		
Good Hygienic Practices			
6	In		
7	In		
Preventing Contamination by Hands			
8	In		
9	In		
10	In		
Approved Source			
11	In		
12	N/O		
13	In		
14	N/A		

Compliance Status		COS	R
Protection from Contamination			
15	N/A		
16	In		
17	In		
Time/Temperature Control for Safety			
18	N/A		
19	N/A		
20	N/A		
21	N/A		
22	In		
23	In		
24	N/A		
Consumer Advisory			
25	N/A		
Highly Susceptible Populations			
26	N/A		
Food/Color Additives and Toxic Substances			
27	In		
28	In		
Conformance with Approved Procedures			
29	N/A		

GOOD RETAIL PRACTICES

<p>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</p>			
		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	X Thermometers provided & accurate	X	
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
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
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	X 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		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		

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Establishment: The Bull Dog Inn

Establishment #: 221

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					
Ketchup in single door fridge					
behind bar	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	A thermometer is not provided in the fridge behind bar. Cold/Hot holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Reference section 4-204-112 of Food Code. COS, thermometer provided.
53	The womens restroom does not have a tight-fitting and self-closing door. All toilet rooms located within a food establishment must be enclosed with a tight-fitting and self-closing door. Reference section 6-202.14 of Food Code. To be corrected by next routine inspection.
55	Floors, walls, and ceilings in establishment found in a state of disrepair. floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Reference section 6-201.11 of the Food Code. To be corrected by the Next Routine Inspection.
	Establishment observed selling/baking frozen pizzas. Establishment will be moved to a Medium Risk establishment.

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

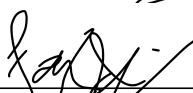
N/A

HACCP Topic: Discussed proper hand washing procedures in establishment


Person in Charge (Signature)

Nov 14, 2022

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: N/A