Food Establishment Inspection Report

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Local Health Department Name and Address	No. of Risk Factor/Intervention Violations		0	Date	11/14/2022			
Logan County Department of Public Health				Date	11/14/2022			
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2			-	Time In	3:00 PM			
, , ,		No. of Repeat Risk Factor/Intervention Violations			Time Out	3:45 PM		
Establishment	License/F	ermit #					J.+J 1 WI	
The Bull Dog Inn 221			Permit Holder Ri		Risk Category			
Street Address	Terry Roberts	Low/Class III						
225 S.W. Lincoln st	Purpose of Inspection							
City/State	Routine Inspection							
Emden IL								

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

N=in compliance

OUT=not in compliance

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 k =repeat violatio	n					
Co	mpliance Status		cos	R				
Supervision								
1	In	In 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	ln	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	ln	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	RFT	ΔΙ				

Compliance Status									
Protection from Contamination									
15	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/A	Proper cooking time and temperatures							
19	N/A	Proper reheating procedures for hot holding							
20	N/A	Proper cooling time and temperature							
21	N/A	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	ln	Food additives: approved and properly used							
28	ln	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		
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		į.
34		Plant food properly cooked for hot holding		9
35		Approved thawing methods used		4
36	X	Thermometers provided & accurate	X	/:
		Food Identification		
37		Food properly labeled; original container		
		Prevention of Food Contamination	0 0	
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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Establishn	nent: The Bull Dog Inn			Establis	hment #: 221		. 450 -
Water Sup	oply: 🛛 Public 🗌 Priv	vate Was	te Water System: 🔀 P	ublic Private			
	Type: Chlorine		_	: 100	Heat:		
			TEMPERATURE	OBSERVATIONS			
	Item/Location	Temp	Item/Locati	on Tem	пр	Item/Location	Temp
	All Temps in ∘F						
Ketchu	ip in single door fridge	40					
	behind bar	40					
		C	DBSERVATIONS AND	CORRECTIVE ACT	IONS		
Item Number		Violatio	ons cited in this report mus	t be corrected withir	n the time frames	below.	
36	A thermometer is no	t provided in	the fridge behind bar. (Cold/Hot holding ed	guipment used t	for Time/Temperature	Control for
			ne thermometer in an ϵ				
				mometer provided			
53	The womens restroo	m does not ha	ave a tight-fitting and se	elf-closing door. All	toilet rooms lo	cated within a food est	ablishment
	must be enclosed wi	th a tight-fitti	ng and self-closing dooi	r. Reference section	n 6-202.14 of Fo	ood Code. To be correc	ted by next
			rout	ine inspection.			
55		_	shment found in a state	<u>_</u>			
	shall be designed, coi	nstructed, and	d installed so they are s			ence section 6-201.11	of the Food
_			Code. To be corrected	by the Next Routh	ne inspection.		
	Establishment o	bserved sellir	ng/baking frozen pizzas.	Establishment will	l be moved to a	Medium Risk establish	ment.
CFPM Ve	rification (name, expirati	on date, ID#):	:				
	N1/A						
	N/A						
НАССР То	opic: Discussed proper h	and washing p	procedures in establish	ment			
Off	$\langle \cdot \rangle$		Nov 14, 2022				
Person in ch	arge (Signature)		Date				
0	1						
_X AL			Follow-up:	☐ Yes ⊠ No (Ch	neck one)	Follow-up Date: N/A	
Inspector (Si	(godtára)						