		Food	Esta	blish	ım	en	t	Ins	pection	n Report						
													Pag	ge 1	of 2	
Local Health Department Name and Address						T	10.0	of Diele	Factor/Intony	ention Violations		Date	02/27/2023		.3	
1 1	Logan County Department of Public Health						10. 0	אכוח וע	racion/interve	ention violations	1	Time In	1:0	0 PM	_	
<u> </u>	<u> </u>	18, Lincoln, IL 62656 Phone: (2	217) 735-2			N	lo. o	of Rep	eat Risk Factor	/Intervention Violation	s 0	Time Out		0 PM	_	
	ablishment -		License/I	Permit #			1 Illie Out						2:0	U PIVI		
_	ances R		240				Permit Holder Risk Category Ralph Demling High/Class I									
1	eet Address					-	Purpose of Inspection									
421 N Chicago St						⊣"	, arpose or inspection									
City/State ZIP Code Lincoln, IL 62656						R	Routine Inspection									
LIII	COIII, IL	EACH PARKET		62656	-				101101154		0 NG					
-		FOODBORNE II	LLNESS	KISK FA	CIO	JKS A	AN	א טו	JBLIC HEA	LTH INTERVENTI	ONS					
	IN=in compliance	ted compliance status (IN, OUT, N, OUT=not in compliance N/O Mark "X" in appropriate box fo corrected on-site during inspectio	=not obse or COS and	erved N	/A =no			able	prevalent	ors are important practi contributing factors of ons are control measur	foodborne	illness or inju	ry. Publi	ic hea	lth	
Co	mpliance Status				cc	S R		Com	pliance Status					cos	R	
		Supervision								Protection from	Contamin	ation				
1	In	Person in charge present, demonstra	tes knowle	dge, and	\top	\top		15	In	Food separated an	d protected					
		performs duties			-	+	-	16	In	Food-contact surfa	ces; cleaned	and sanitized				
2 In Certified Food Protection Manager (CFPM)							17	In	Proper disposition		previously serve	ed,				
Employee Health						_				reconditioned and					Щ.	
3	In	Management, food employee and co knowledge, responsibilities and repo		mployee;				40	N/O	Time/Temperature				T T		
4	In	Proper use of restriction and exclusion				\top	7	18	N/O N/O	Proper cooking tim				-		
5	In	Procedures for responding to vomiting	ng and diarr	rheal events		\top	1	20	N/O	Proper reheating p				\vdash		
Good Hygienic Practices								21	In	Proper cooling time				-		
6	In	Proper eating, tasting, drinking, or to	bacco use		\neg			22	Out	Proper hot holding	•					
7	In No discharge from eyes, nose, and mouth							23	In		Proper cold holding temperatures Proper date marking and disposition					
Preventing Contamination by Hands							8	24	N/A	Time as a Public He			rocords	1		
8	In	Hands clean and properly washed				Т		24	IV/A		r Advisory	; procedures & i	recorus	4		
9	In	No bare hand contact with RTE food	or a pre-ap	proved	7	1	7	25	In	Consumer advisory		r raw/undercoo	ked food	T		
\vdash		alternative procedure properly allow	red			-		23		Highly Suscepti	<u> </u>	-	KEU 100U	1		
10 In Adequate handwashing sinks properly supplied and accessible					ole			26	N/A	Pasteurized foods	•		fforod	1		
Approved Source								20	IV/A	Food/Color Additives			ilereu		4	
11	In	Food obtained from approved source			\perp	\perp	4	27	In	Food additives: app				1		
12	N/O	Food received at proper temperature	e		\perp			28	In	Toxic substances p		<u> </u>	nd used	<u> </u>		
13	In	Food in good condition, safe, and una			\perp	\perp		20		Conformance with A	<u> </u>		iu useu	ļ		
14	N/A	Required records available: shellstool destruction	k tags, para	site				29	N/A	Compliance with va	• •		НАССР			
		destruction		600	D D	FΤΛ	11 6		CTICES	compliance with vi	andrice, spec	iunzeu processy	Tirteei	Ь		
N	Nark "X" in box if nu	Good Retail Practices are prevent mbered item is not in compliance			ontrol	the a	addi	ition o	f pathogens, c	chemicals, and physical COS=corrected on-site	-		repeat v	iolatio	_	
		Safe Food and Water			1000	L.,				Proper Use	nf Utensils			100		
30 Pasteurized eggs used where required							1	13	In-use utensile	properly stored	or oterialia			Ť		
31 Water and ice from approved source						2	-	14		ment & linens: properly sto	ored, dried &	& handled				
1	Trace, una lee moi		-		17		- crusiis, cquipi	a michai property att	Ju, aricu, c				_			

'	vidi	k A ili box ii numbered item is not ili compilance - Mark A ili app	ropria	re n	U				
			cos	R	Γ				
	Safe Food and Water								
30		Pasteurized eggs used where required							
31		Water and ice from approved source							
32		Variance obtained for specialized processing methods	V V						
Food Temperature Control									
33		Proper cooling methods used; adequate equipment for temperature control		r - 3					
34		Plant food properly cooked for hot holding							
35		Approved thawing methods used							
36		Thermometers provided & accurate							

	Food Identification				
Food properly labeled; original container					
	Prevention of Food Contamination				
	Insects, rodents, and animals not present				
	Contamination prevented during food preparation, storage and display				
	Personal cleanliness				
	Wiping cloths: properly used and stored				
	Washing fruits and vegetables				
		Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored			

			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 $ \begin{tabular}{ll} \hline \end{tabular} \label{table_equation} $		
48		Warewashing facilities: installed, maintained, & used; test strips		
49	X	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		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		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		

Food Establishment Inspection Report

Page 2 of 2

Establishm	nent: Chances R			Establishmer		age 2 01
Water Sup	ply: 🛛 Public 🗌 Priv	ate Wa	ste Water System: 🛛 Public 🗌	Private		
Sanitizer T	ype: Quat		PPM: <u>200</u>		Heat:	
			TEMPERATURE OBSERVA	ATIONS		
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
,	All Temps in ∘F		Cole slaw in top of make table	9	Cheese sauce in hot holding by	
All C	old Holding Units ≤	41	by single door freezer	38	kitchen door	150
			sour cream in bottom of make	9		
			table by single door freezer	39		
Tomato	es in top of make table		Raw chicken thawing on botton	m		
a	cross from grill	55	shelf in walk in cooler	28		
BBQ sau	ice in bottom of make		Potato salad on middle shelf in	n		
tabl	e across from grill	55	walk in cooler	38		
			OBSERVATIONS AND CORRECT	IVE ACTIONS	5	
ltem Number		Violati	ons cited in this report must be correc	ted within the t	ime frames below.	
22	Temperature of food	d products in	the make table observed over 50	°F. Owner stat	ted that food was placed in make table	e from
	·	-			tained at 41°F, or less. Reviewed cold	
	·				Inadequately held food was rapidly cl	
					ut and rapidly cooled in walk in cooler	
			ted not to use cooler unit until fixe			•
49	Soil residue presi	ent on front	s and sides of equipment. Clean a	II non-food co	ntact surfaces frequently to prevent s	oil
	•		ence section 4-602.13 of Food Cod			
CFPM Ver	ı ification (name, expiratio	on date. ID#	;):			
			,			
Mar	ndy Present- on file					
HACCP To	pic: Discussed Hold hold	ling and col	d holding temperatures and proced	dures for unsa	tisfactory temperature readings.	
A	Merry Juis		F 1 07 0000			,
	arge (Signature)		Feb 27, 2023 Date			
			Date			
(Oblbar		Follow-up: Yes	⊠ No (Check or	ne) Follow-up Date: N/A	