Food Establishment Inspection Report

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Local Health Department Name and Address							No. of Rick Easter/later/antion Vielations 1 Date 10/12							3
Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317							Time In 2						, <u>15</u>	
Establishment License/Permit #						No. of Repeat Risk Factor/Intervention Violations 0 Time Out 2						2:4	45	
Chubby's Bar and Grill 209						Permit Holder Risk Category						-	_	
Street Address						GED, Inc. High/Class I								
111 SE Vine St.							Purpose of Inspection							
City/State ZIP Code														
Atlanta, IL 61723							Routine Inspection							
	,						ם ח							
FOODBORNE ILLNESS RISK FACTORS														_
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered in							b 1 b	Risk factors are	e important prac	tices or proce	edures identifi	ed as th	e mo	st
IN=in compliance OUT=not in compliance N/O=not observed N/A=not a Mark "X" in appropriate box for COS and/or R								prevalent contr	ibuting factors o	f foodborne i	illness or injury	y. Public	: heal	th
COS =corrected on-site during inspection R =repeat violation								interventions are control measures to prevent foodborne illness or inju-						
Compliance Status COS								npliance Status					cos	R
Supervision								R Compliance Status COS Protection from Contamination						
		Person in charge present, demonstra	tes knowledge, and	1		11	15	In	Food separated a					_
1	In	performs duties	3,				16	In	Food-contact surf		and sanitized			
2	Out	Certified Food Protection Manager (CFPM)				17		Proper disposition	n of returned, p	previously served	i,		
		Employee Health					1/	In	reconditioned and	d unsafe food				
3	In	In Management, food employee and conditional employee;				Time/Temperature Control for Safety								
4	In	knowledge, responsibilities and repo Proper use of restriction and exclusion				-	18	N/O	Proper cooking ti					
5	ln	Procedures for responding to vomitin				+	19	N/O	Proper reheating					
5		Good Hygienic Practices		_	I	┤╎	20	N/O	Proper cooling tin					
6	In	Proper eating, tasting, drinking, or to	bacco use	1	1	14	21	ln	Proper hot holdin	• •				
7	In	No discharge from eyes, nose, and m				-	22	ln	Proper cold holdi					
·		Preventing Contamination by		_	1	1	23	In	Proper date mark					
8	In	Hands clean and properly washed		T		1	24	N/A	Time as a Public H		procedures & re	cords		
	N/Q	No bare hand contact with RTE food	or a pre-approved			1	25	In	Consumer advisor	er Advisory	row/wodorco.ok/	ad food		
9	N/O	alternative procedure properly allow	ed	_			25	111	Highly Suscep			201000		
10	In	Adequate handwashing sinks proper	y supplied and accessible	•		┤╎	26	N/A	Pasteurized foods	•		arad		_
		Approved Source				4	20		d/Color Additive			ereu		
11	In	Food obtained from approved source					27	In	Food additives: ap					_
12	N/O	Food received at proper temperature		_			28	In	Toxic substances			used		
13	In	Food in good condition, safe, and un		_		-			nformance with	,			I	
14	N/A	Required records available: shellstoc destruction	k tags, parasite				29	N/A	Compliance with	••		ACCP		
			GOOI	D RE	ΤΑΙΙ	LP	RA	CTICES						
		Good Retail Practices are prevent							cals, and physica	l obiects into	foods.			
N		nbered item is not in compliance	Mark "X" in appro						corrected on-site			epeat vio	olatio	n
COS R													COS	R
		Safe Food and Water				Proper Use of Utensils								
30	Pasteurized eggs u	sed where required				43 In-use utensils: properly stored								
31	Water and ice from	Water and ice from approved source				44	1	Utensils, equipment & linens: properly stored, dried, & handled						
32	Variance obtained for specialized processing methods					45 Single-use/single-service articles: properly stored and used								
		Food Temperature Control				46	5	Gloves used properly						
33		thods used; adequate equipment for t	emperature control			Utensils, Equipment and Vending								
34	Plant food properl	Plant food properly cooked for hot holding				47	7	Food and non-food co and used	ontact surfaces clea	anable, properly	y designed, cons	tructed,		
35		Approved thawing methods used				48	3		s: installed, mainta	ined, & used; t	est strips			\neg
36 Thermometers provided & accurate						48 Warewashing facilities: installed, maintained, & used; test strips 49 Non-food contact surfaces clean								
Food Identification								L		Facilities				
37	Food properly labeled; original container					50 Hot and cold water available; adequate pressure								
20	Prevention of Food Contamination					51	1	Plumbing installed; proper backflow devices						
38	Insects, rodents, and animals not present				-	52	2	Sewage and waste water properly disposed						
39	Contamination prevented during food preparation, storage and display				\neg	53	3	Toilet facilities: properly constructed, supplied, & cleaned						
40	Personal cleanliness Wining cloths: properly used and stored				-	54	1	Garbage & refuse properly disposed; facilities maintained						
41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables				-	55	5	Physical facilities installed, maintained, and clean							
						56	5	Adequate ventilation	and lighting; desig	nated areas use	ed			
							_	1		e Training			-	
						57	-	All food employees ha		aining				
							3	Allergen training as re	quired					

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Establishm	nent: Chubby's Bar and G	rill		Establishm	Establishment #: 209							
Water Sup	oply: 🛛 Public 🗌 Priv	ate W	'aste Water System: 🔀 🛛	Public 🗌 Private								
Sanitizer T	Type: Chlorine		PPN	1: 100	Heat:							
	TEMPERATURE OBSERVATIONS											
	Item/Location	Temp	Item/Locati	on Temp	Item/Lo	ocation Temp						
All Temps in ∘F			Ham slices, botto	om shelf 41								
All Cold Holding Units ≤ 41		41	in fridge next to	o fryers								
Тар	To a most in success 445			in walk in 20								
Taco meat, in crockpot 145			Cheese slices, L side	e in walk-in 39								
Churchel			cooler	middle shalf 40	_							
	ed cheese, top shelf in	49	Hamburger, bottom									
	fridge next to fryer		in walk-in co	oler								
Tomatoes	Tomatoes, top shelf in fridge next 51											
	to fryer											
			OBSERVATIONS AND	CORRECTIVE ACTIO	NS							
ltem Number		Viola	tions cited in this report mus	st be corrected within th	ne time frames below.							
2	2 The food establishment is not under the operational supervision of a Certified Food Service Sanitation Manager that is preserved.											
	at appropriate times. Provide an adequate number of staff with approved training. Reference Section 750.540m in the Foo											
Code. To be corrected by Next Routine Inspection.												
39 Buckets of pickles stored on floor in walk-in cooler. Food shall be protected by contamination by storing it: 1) in												
	location; 2) wh	nere it is no	ot exposed to splash, dust	t or other contaminati	ion; 3) at least 6 inches a	above the floor.						
	Reference Section 3-305.11 in the Food Code. COS, moved buckets of pickles off floor in walk-in cooler.											
CFPM Ver	rification (name, expiration	on date, ID	#):									
S	avannah Langley 21780492											
HACCP Topic: Discussed importance of having a CFPM on-site at all times.												
	· · · · ·		-									
Del	- Loly		Oct 17, 2023									
Person in Charge (Signature) Date												
Med	Indyle	~	Follow-up:	🗌 Yes 🔀 No (Checl	k one) Follow-up Dat	te: N/A						