

# 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	7	Date	02/01/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:00 AM
Establishment Country Aire	License/Permit # 227	Permit Holder Naser Bektesoski	Risk Category High Risk/ Class 1		
Street Address 608 E South		Purpose of Inspection Routine Inspection/30 Day inspection			
City/State Atlanta	ZIP Code 61723				

## 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	COS	R	Description
<b>Supervision</b>			
1	In		Person in charge present, demonstrates knowledge, and performs duties
2	In		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	Out		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

Compliance Status	COS	R	Description
<b>Protection from Contamination</b>			
15	Out		Food separated and protected
16	Out		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	In		Proper cooking time and temperatures
19	Out		Proper reheating procedures for hot holding
20	In		Proper cooling time and temperature
21	In		Proper hot holding temperatures
22	In		Proper cold holding temperatures
23	Out		Proper date marking and disposition
24	N/A		Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>			
25	In		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	N/A		Food additives: approved and properly used
28	Out		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

Compliance Status	COS	R	Description
<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	X		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	X		Contamination prevented during food preparation, storage and display
40			Personal cleanliness
41	X		Wiping cloths: properly used and stored
42			Washing fruits and vegetables

Compliance Status	COS	R	Description
<b>Proper Use of Utensils</b>			
43			In-use utensils: properly stored
44			Utensils, equipment & linens: properly stored, dried, & handled
45	X		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	X		Warewashing facilities: installed, maintained, & used; test strips
49	X		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	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
<b>Employee Training</b>			
57			All food employees have food handler training
58			Allergen training as required

# Food Establishment Inspection Report

Establishment: Country Aire Establishment #: 227

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							
Sliced Potatoes in Walk in Cooler	40		Ham in Bottom of Prep Table	39		Stuffed peppers in oven still	145
Sausage Links Cooling in Walk in	67		Lemons in serving station	38		cooking	
Sliced Tomatoes in Prep Table	38					Chili in waitress station	140
Coal slaw in Waitress station	38		Left side of steam table sausage	159			
Tomatoes in Double door Fridge	41		gravy				
Pork Steak in double door fridge	40		right side of steam table beef	145			
Cheese slices in prep table	41		gravy				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
8	Food employee improperly washed hands. Food employees shall properly wash their hands and exposed portion of their arms for at least 20 seconds, with approved soap and drying methods, according to this section of the food code. Reference section 2-301.12 of the 2017 FDA Food Code. COS, discussed handwashing policies and instructed employee to wash hands.
10	Hand washing sink in kitchen and waitress station not being used for hand washing only. Handwashing sinks must be used for handwashing only. Reference section 5-205.11 of the Food Code. COS, sanitizer tub and food removed from hand sinks. Soap and paper towel properly supplied.
15	Raw steak observed on top shelf of double door fridge above ready to eat foods. Eggs in walk in cooler observed above uncovered container of spaghetti sauce. Raw Food needs to be stored below and away from ready to eat food to protect from cross-contamination. Reference Section 3-302.11 of Food Code. COS, Food in both coolers reorganized.
16	Kitchen knife observed being stored between two prep tables, causing knife to become soiled. Used equipment, soiled with food debris observed on prep table. Wash, rinse, sanitize food-contact surfaces routinely and store knives properly. Reference section 4-601.11(A) of the Food Code. COS, knife removed and put in the warewashing area. Discussed proper knife storage and ensuring equipment usage.

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

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HACCP Topic: Discussed hand washing procedures used in establishment & educational material mailed.

  
 Person in Charge (Signature) \_\_\_\_\_ Date Feb 1, 2022

  
 Inspector (Signature) \_\_\_\_\_ Follow-up:  Yes  No (Check one) Follow-up Date: Feb 11, 2022

# Food Establishment Inspection Report

Establishment: Country Aire

Establishment #: 227

<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>	
	Violations cited in this report must be corrected within the time frames below.
19	Taco meat out of cooler observed being place directly into steam table before reaching the proper reheating temperature of 165°F within 2 hours, before being placed in hot holding. Reference section 3-403.11 of the Food Code. COS, reviewed reheating requirements and discussed HACCP concept with employee and person in charge. Food was removed from steam table and reheated to proper temperature.
23	All food in walk-in coolers and kitchen fridges observed without proper date marking. Food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Reference section 3-501.17 of the Food Code. COS, reviewed Food Code section with person in charge. Food labeled properly
28	Single service articles observed being stored in garden shed behind food establishment with gasoline and bug killer. Toxic materials must be stored so that they cannot contaminate food, equipment, utensils, linens or single-service articles. Reference section 7-201.11 of the Food Code. COS, Employee moved single service articles to separated storage.
36	A food thermometer is not observed in the kitchen or being used by employee. Food thermometers shall be provided and readily accessible to ensure proper food temperatures. Reference section 4-302.12 of the Food Code. Will return in 10 days to ensure thermometers are present and being properly used.
39	Most Food in Kitchen area observed without proper coverings. Food shall be protected from contamination. Reference Section 3-307.11 of Food Code. COS, Employee covered food containers.
41	Wiping Cloths in Kitchen observed on prep table and steam table in between uses. In-use wiping cloths are not stored properly. Cloths used for wiping spills shall be maintained dry. Cloths used to wipe surfaces and equipment shall be held in proper sanitizer solution. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. In-use cloths must be laundered daily. Reference Section 3-304.14 Food Code. COS, in use wiping cloths moved to sanitizer bucket.
48	Test strips were not present in ware washing area or establishment for use. Provide a test kit or other measuring device so the employees can measure concentrations and ensure proper sanitization. Avoid a concentration of sanitizer that is too high, which can be toxic. Reference Section 4-302.14 of Food Code. Will return in 10 days to ensure establishment has test strips.
49	Soil and food residue present on sides and front of make table coolers, grills, and all kitchen equipment. Clean all non-food contact surfaces frequently to prevent soil accumulation. Reference section4-602.13 of the Food Code. To be corrected by the Next Routine Inspection.

Person in Charge (Signature) \_\_\_\_\_

Feb 1, 2022  
Date

Inspector (Signature) 

Follow-up:  Yes  No (Check one)

Follow-up Date: Feb 11, 2022

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Item Number	Violations cited in this report must be corrected within the time frames below.
53	Restrooms do not have self-closing doors. 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 the Food Code. To be corrected by the next routine inspection.
55	Grout between tiles of the kitchen floor missing. Walls soiled with grease and food debris. Baseboards in disrepair. Walk-in cooler in
	disrepair. All physical facilities must be maintained in good repair and cleaned as often as necessary to keep them clean. Reference Section 6-501.11 of the Food Code. To be corrected by the Next Routine Inspection.

Person in Charge (Signature)

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_