

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	03/31/2022
		No. of Repeat Risk Factor/Intervention Violations	3	Time In	1:30PM
Establishment Country Aire Restaurant	License/Permit # 227	Permit Holder Naser Bektesoski	Risk Category High/Class I		
Street Address 608 E South St		Purpose of Inspection Complaint Investigation			
City/State Atlanta, IL	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	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	Out	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected	
2	Out	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized	
Employee Health				Time/Temperature Control for Safety			
3	Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion		18	N/O	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices				20	N/O	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use		21	In	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth		22	In	Proper cold holding temperatures	
Preventing Contamination by Hands				23	Out	Proper date marking and disposition	X X
8	Out	Hands clean and properly washed	X X	24	N/A	Time as a Public Health Control; procedures & records	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Consumer Advisory			
10	Out	Adequate handwashing sinks properly supplied and accessible	X	25	In	Consumer advisory provided for raw/undercooked food	
Approved Source				Highly Susceptible Populations			
11	In	Food obtained from approved source		26	N/A	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature		Food/Color Additives and Toxic Substances			
13	In	Food in good condition, safe, and unadulterated		27	In	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction		28	Out	Toxic substances properly identified, stored, and used	X
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	In	Compliance with variance/specialized process/HACCP	
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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30		Pasteurized eggs used where required		43		In-use utensils: properly stored	
31		Water and ice from approved source		44		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		Gloves used properly	
33		Proper cooling methods used; adequate equipment for temperature control		Utensils, Equipment and Vending			
34		Plant food properly cooked for hot holding		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35	X	Approved thawing methods used	X	48		Warewashing facilities: installed, maintained, & used; test strips	
36		Thermometers provided & accurate		49	X	Non-food contact surfaces clean	X
Food Identification				Physical Facilities			
37		Food properly labeled; original container		50		Hot and cold water available; adequate pressure	
Prevention of Food Contamination				51		Plumbing installed; proper backflow devices	
38		Insects, rodents, and animals not present		52		Sewage and waste water properly disposed	
39	X	Contamination prevented during food preparation, storage and display	X X	53		Toilet facilities: properly constructed, supplied, & cleaned	
40		Personal cleanliness		54		Garbage & refuse properly disposed; facilities maintained	
41		Wiping cloths: properly used and stored		55	X	Physical facilities installed, maintained, and clean	
42		Washing fruits and vegetables		56		Adequate ventilation and lighting; designated areas used	
Employee Training							
57	X	All food employees have food handler training					
58		Allergen training as required					

Food Establishment Inspection Report

Establishment: Country Aire Restaurant Establishment #: 227

Water Supply: Public Private Waste Water System: Public Private

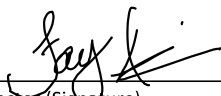
Sanitizer Type: Chlorine PPM: 100 Heat: _____

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F							
All Cold Holding Units ≤	41						
meat in walk-in cooler	39						
corn in steam table	139						

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	Upon arrival at the food establishment, the employee at the hostess stand stated that the manager was currently "out of town" and would not be able to come in today. When asked who was left in charge in the manager's absence she stated no one was specifically left in charge. According to section 2-101.11 (A) and (B), a Person in Charge (PIC) must be present at the food establishment during all hours of operation. To be corrected in 10 days. Will return for Follow-up inspection.
2	Employees present at the food establishment stated that no one currently present at the food establishment was a Certified Food Protection Manager. The Person in Charge must be a Certified Food Protection Manager (CFPM). The food establishment must have enough employees that are CFPMs to fulfill this requirement during all hours of operation. Reference section 2-102.12 of the Food Code. To be corrected by the Next Routine Inspection.
3	While conducting the complaint investigation, kitchen staff noted that their special of the day was a schnitzel sandwich. The employees in the kitchen were asked how they prepare the sandwich, how often a temperature is taken when cooking, and what the internal temperature should be for the pork to ensure the meat is properly cooked. The kitchen staff stated that they never take cooking temperatures and were not aware of what the proper cooking temperature for tenderized pork was. Employees were informed that they should be taking cooking temperatures of meat to ensure food is properly cooked to, at least, the minimum cooking temperature required for each type of food. Tenderized pork should be cooked to at least 155°F. Several (cont.)
CFPM Verification (name, expiration date, ID#):	
NONE PRESENT	
HACCP Topic: Several HACCP topics were discussed as described in the investigation report.	

None present, emailed to owner Mar 31, 2022
 Person in Charge (Signature) _____ Date _____


 Inspector (Signature) _____

Follow-up: Yes No (Check one)

Follow-up Date: Apr 11, 2022

Food Establishment Inspection Report

Establishment: Country Aire Restaurant

Establishment #: 227

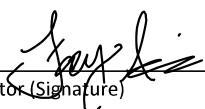
OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
3	(cont.) education handouts (including a cooking temperature chart and hand washing facts) will be sent to the food establishment, accompanying this report. The PIC and all management staff are responsible for ensuring all food employees are properly trained in food safety. Kitchen employees present during inspection not able to demonstrate proper food safety. Reference sections 2-102(C)(2) (3) & (17), 2-103 (O), 2-201.11 (A) (B) (C) & (E). To be corrected in 10 days. Will return for Follow-up inspection.
8	Kitchen employees observed not washing hands and not washing hands properly. Hands must be washed during appropriate times as defined by sections 2-301.14 and 2-301.15 of the Food Code, using proper procedures as outlined in section 2-301.12 of the Food Code. COS, proper hand washing discussed with employees and employees then demonstrated proper techniques.
10	Hand washing sink in waitress area observed with sanitizer bucket and a bottle of cleaning solution in the basin. Hand washing sink in kitchen observed with dirty dishes in basin. Hand washing sink in kitchen observed without soap, paper towel, and proper signage. No hand sink observed in the ware washing area. According to section 5-204.11 of the Food Code, a hand sink must be located in all food preparation, food service, and ware washing areas to allow convenient use for employees. All hand sinks must be supplied with hand soap, paper towel, and proper signage as described in sections 6-301.11, 6-301.12, 6-301.13, and 6-301.14. Items in hand sinks moved, soap supplied for kitchen sink. Must provide hand sink in the ware washing area and proper signage on all hand washing sinks within 10 days. All plumbing must be completed by a licensed plumbing contractor. Will return for a follow-up inspection.
23	Buckets of noodles in walk-in cooler observed without proper date marking. Employees state that noodles are made fresh every Sunday and/or Monday for the week. Food items in the cooling unit under the make-table observed without a label. All Ready-to-eat, Time/Temperature Controlled for Safety Foods must be properly date marked if it is to be held in the food establishment for more than 24 hours. Reference Section 3-501.17 of the Food Code. COS, employees labeled food.
28	Frozen fish observed thawing in all 3 compartments of the warewashing sink. The "sanitize" compartment of the warewashing sink must not be used as a prep sink to prevent possible chemical contamination of the food product. Reference sections 7-202.11, 7-202.12, 7-204.11, and 7-205.11 of the Food Code. COS, employees removed fish from the inappropriate basins of the sink.
35	Frozen fish observed thawing in the warewashing sink, without running water. Boxes of frozen food observed on the floor in front of the warewashing sink. Employee said the food in the boxes needed to thaw more before adding them to the sink. Food must be thawed in way that complies with section 3-501.13 of the Food Code, such as in a refrigerated unit which is keeping temperature ≤41°F OR completely submerged under room-temperature running water. COS, water turned on for fish in "wash" sink. Other food taken to the walk-in cooler.

Not present, report emailed

Mar 31, 2022

Person in Charge (Signature)

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: Apr 11, 2022

