

Food Establishment Inspection Report

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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	08/30/2022
Establishment Country Aire Restaurant		License/Permit #	227	No. of Repeat Risk Factor/Intervention Violations	4
Street Address 608 E. South St.		Permit Holder Naser Bektesoski		Risk Category High/Class I	
City/State Atlanta, IL		ZIP Code 61723		Purpose of Inspection Routine Inspection	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>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</p>	<p>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.</p>
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Compliance Status		COS	R
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	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	Out	Hands clean and properly washed	X
9	Out	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	Out	Adequate handwashing sinks properly supplied and accessible	X
Approved Source			
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
Protection from Contamination			
15	In	Food separated and protected	
16	Out	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/O	Proper cooking time and temperatures	
19	Out	Proper reheating procedures for hot holding	X
20	N/O	Proper cooling time and temperature	
21	Out	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	Out	Proper date marking and disposition	X
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	In	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	In	Food additives: approved and properly used	
28	In	Toxic substances properly identified, stored, and used	
Conformance with Approved Procedures			
29	N/A	Compliance with variance/specialized process/HACCP	

GOOD RETAIL PRACTICES

<p>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</p>			
Compliance Status		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	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36	X	Thermometers provided & accurate	X
Food Identification			
37		Food properly labeled; original container	
Prevention of Food Contamination			
38	X	Insects, rodents, and animals not present	
39	X	Contamination prevented during food preparation, storage and display	X
40		Personal cleanliness	
41	X	Wiping cloths: properly used and stored	X
42		Washing fruits and vegetables	

Compliance Status		COS	R
Proper Use of Utensils			
43	X	In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45	X	Single-use/single-service articles: properly stored and used	X
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	X	Non-food contact surfaces clean	X
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	X	Physical facilities installed, maintained, and clean	X
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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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		Cottage cheese in serving station	38	Sliced Beef in make table	40
All Cold Holding Units ≤	41	Diced tomatoes in serving station	39	Diced Ham in make table	39
Soup in steam table	83	Ham in walk-in	38		
Mashed Potatoes in steam table	58	Raw Pork chops in walk-in	37		
Stuffed Pepper soup in serving station	88	Sliced potatoes in walk-in	41		
Cheeseburger soup in serving station	136	Pancake batter in walk-in	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
8	Food employee touched equipment, and several handled food without washing hands. Food employee must practice good hygiene by properly washing hands when changing tasks. Reference section 2-301.14 of Food Code. COS, employee washed hands.
9	Food employee used bare hands to handle ready to eat foods. Food employees shall use suitable utensils such as deli tissue, spatulas/tongs, dispensing equipment or single use gloves when handling ready to eat foods. Reference 3-301.11 section of Food Code. COS, employee put gloves on.
10	Hand washing sink blocked by large industrial fan without soap present. Hand washing sinks must be accessible at all times. Reference section 5-205.11 of Food Code. COS, Fan moved and soap supplied.
16	Waffle Maker and other food contact surfaces in make table was observed with several layers of food residue. food contact surface is soiled with dust, dirt, food residue and other debris. Wash, rinse, sanitize food-contact surfaces routinely. Reference section 4-601.11(A) of Food Code. To be corrected within 72 Hours.
19	Soup is 88°F. Food was not reheated to 165°F within 2 hours, before being placed in hot holding. Reviewed reheating requirements and discussed HACCP concept with employee and person in charge. Food was reheated to proper temperature.

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

Lumi present, info on file			
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HACCP Topic: Discussed proper reheating procedures and hot holding temperatures.


Person in Charge (Signature)

Aug 30, 2022

Date


Inspector (Signature)

Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date:


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Establishment: Country Aire RestaurantEstablishment #: 227**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Violations cited in this report must be corrected within the time frames below.
19	(cont.) Reference section 3-403.11 of Food Code. COS, Food out of temp rapidly reheated.
21	Mashed Potatoes are 58°F. Time/Temperature Control for Safety Food is not maintained at 135°F, or above. Reviewed hot holding requirements and discussed HACCP concept with employee and person in charge. Inadequately held food was rapidly reheated to above 165°F. Reference section 3-501.16(A)(1) of Food Code. COS, food rapidly reheated.
23	Date marking is not on several food items in walk in cooler. Food shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41 deg F or less for a maximum of 7 days (not exceeding a manufacturer's use-by date). Reference section 3-501.17 of Food Code. To be corrected within 72 hours.
36	A thermometer is not provided in kitchen. Food thermometers shall be provided and readily accessible to ensure proper food temperatures. Reference section 4-302.12 of the Food Code. To be corrected within 10 days.
38	Exterior door allows access for pests. Exterior doors shall be: 1) self-closing, 2) solid and tight fitting, 3) limited to designed use. Reference 6-202.15. To be corrected by the Next Routine Inspection. Flies observed, live, in the kitchen. The premises shall be maintained free of insects, rodents and other pests. Eliminate pests, using proper pest control processes as needed. Reference section 6-501.111 of the Food Code. To be corrected within 10 days.
39	Pot of mashed potatoes observed stored on the floor, under the prep table. Food shall be protected by contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Reference section 3-305.11 of the Food Code. COS, mashed potatoes moved. Food in storage is not protected from contamination. Food shall be protected from contamination. Reference section 3-307.11 of the Food Code. To be corrected by the Next Routine Inspection.
41	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 of Food Code. COS, wiping cloths put in laundry.
43	Soiled knife observed sitting on cutting board between uses. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface; 3) in running water; 4) in a container of hot water maintained at or above 135 °F. Reference section 3-304.12 of Food Code. COS, knife put in ware washing.

See page 2

Person in Charge (Signature)


Inspector (Signature)

Aug 30, 2022

Date

Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date: _____

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