Food Establishment Inspection Report

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Local Health Department Name and Address	No. of Risk Factor/Intervention Violations		2	Date	09/26/2023		
Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2	2217				Time In	9:30AM	
109 510 5t, P.O. Box 508, Lilicolli, IL 62656 Pilolle. (2	21/) /33-2	2517	No. of Repeat Risk Factor/Intervention Violations		0		
Establishment	License/	Permit #			U	Time Out	11:00AM
Country Aire Restaurant	227		Permit Holder	Risk C		/	
Street Address	Naser Bektesoski	High/Class I					
608 E. South St.	Purpose of Inspection						
City/State	ZIP Code	Routine Inspection					
Atlanta, IL	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

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.

Supervision In		COS	=corrected on-site during inspection k =repeat violatio	n			
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 In Hands clean and properly washed 9 In No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed 10 Out Adequate handwashing sinks properly supplied and accessible × 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	Compliance Status COS R						
In performs duties In Certified Food Protection Manager (CFPM) Employee Health Management, food employee and conditional employee; knowledge, responsibilities and reporting In Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal events Good Hygienic Practices In Proper eating, tasting, drinking, or tobacco use In No discharge from eyes, nose, and mouth Preventing Contamination by Hands In Hands clean and properly washed No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed Out Adequate handwashing sinks properly supplied and accessible Approved Source In Food obtained from approved source N/O Food received at proper temperature In Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite			Supervision				
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13 In Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite	11	ln	Food obtained from approved source				
Required records available: shellstock tags, parasite	12	N/O	Food received at proper temperature				
1/4 $1/4$ $1/4$	13	In	Food in good condition, safe, and unadulterated				
destruction	14	N/A	Required records available: shellstock tags, parasite destruction				

Со	mpliance Status		cos	R		
Protection from Contamination						
15	ln	Food separated and protected				
16	ln	Food-contact surfaces; cleaned and sanitized				
17	ln	Proper disposition of returned, previously served, reconditioned and unsafe food				
	Time/Temperature Control for Safety					
18	ln	Proper cooking time and temperatures				
19	N/O	Proper reheating procedures for hot holding				
20	ln	Proper cooling time and temperature				
21	ln	Proper hot holding temperatures				
22	Out	Proper cold holding temperatures	X			
23	ln	Proper date marking and disposition				
24	N/A	Time as a Public Health Control; procedures & records				
Consumer Advisory						
25	ln	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	ln	Food additives: approved and properly used				
28	ln	Toxic substances properly identified, stored, and used				
Conformance with Approved Procedures						
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

			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		Thermometers provided & accurate				
		Food Identification				
37		Food properly labeled; original container				
		Prevention of Food Contamination				
38		Insects, rodents, and animals not present				
39	X	Contamination prevented during food preparation, storage and display	X			
40		Personal cleanliness				
41		Wiping cloths: properly used and stored				
42		Washing fruits and vegetables				

	COS R						
		Proper Use of Utensils					
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	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		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	X	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					

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Establishment: Country Aire Restaurant Establishment #: 227							
Water Sup	oply: 🛛 Public 🗌 Priv	ate Wa	aste Water System: 🔀 I	Public 🗌 Pri	vate		
Sanitizer T	Type: Chlorine		PPM	1: 100		Heat:	
			TEMPERATURE	OBSERVATION	ONS		
	Item/Location	Temp	Item/Locati	on	Temp	Item/Location	Temp
	All Temps in ∘F		Taco meat, kitche	en fridge	40	Sausage links, far walk-in	
All C	Cold Holding Units ≤	41	Hashbrowns, jus	t off grill	152	cooler, R side	39
			Taco meat, on steam table 147		147	Cottage cheese, salad table	49
Goulash	n, cooling on prep table	158	Sausage links, o	cooling	131	Shred cheese, salad table	55
Gravy,	cooling on prep table	112	Soup, R side of wal	k-in cooler	36	Sour cream, bottom of salad table	50
Cooked	d chicken in maketable	41	Pancake batter,	L side of		Coleslaw, fridge in waitress area	41
Diced	tomato in maketable	39	walk-in coo	ler	38	Corn, steam tray in waitress area	184
Dice	d ham in maketable	41	Cooked potatoes, t	far walk-in		Soup, steam tray	153
Sliced to	matos in sandwich table	38	cooler, L si	de	38	Raw chicken, kitchen fridge	39
			OBSERVATIONS AND	CORRECTIVE	ACTIONS	s	
Item Number		Violat	ions cited in this report mu	st be corrected	within the t	time frames below.	
10	Hand sink in waitr	ess station	observed without soap.	Sanitizer buck	et observe	ed stored in hand sink in waitress station	on.
	Provide liquid soap a	t hand was	hing sink. Reference sect	ion 6-301.11	of the Food	d Code. Hand washing sink must be us	ed for
	handwashing	only. Refer	ence section 5-205.11 of	the Food Coc	le. COS, so	ap replaced, sanitizer bucket moved.	
22	Several items in salad table in waitress station observed over 41°F ambient air temp at 45°F. Reviewed cold holding requirements						
	and discussed HACCP concept with employee and person in charge. Reference section 3-501.16(A)(2) and (B). COS, food in salad						
	table had been put in cold holding unit 2 hours before, so food was moved to fridge in waitress station. Cold holding salad						
	table not to be used until fixed and holding at temperatures below 41°F.						
39	Food cooling on pre	p table not	properly covered/protec	ted, ice crean	n in freezei	r observed without lids, tubs of raw ch	icken
	in walk-in cooler not co	overed, tub	of shredded lettuce in fa	r walk-in obse	erved with	out cover. Containers of food observe	d stored
	on floor in walk-in free	zer and wa	lk-in coolers. Food shall l	pe protected l	oy contami	ination by storing it: 1) in a clean, dry l	ocation;
	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						
						contamination. Reference section 3-3	
	of the Food Code. Food in cold holding units shall be protected from contamination. Reference section 3-307.11 of the						
			Food Code. COS, foo	d moved or co	overed, as	needed.	
CFPM Ve	rification (name, expiration	on date, ID#	‡):	ı			
Nick present, info on file							
HACCP To	opic: Discussed proper co	old holding t	temps and procedures				
		/	Can 2C 2022				
Person in Charge (Signature)			Sep 26, 2023 Date				
Person in Ch	arge (signature)						
Inspector (Si	gnature)		Follow-up:	☐ Yes 🔀 N	vo (Check o	ne) Follow-up Date: N/A	

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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.					
45	Boxes of single-service articles observed being stored on floor in storage area. Single-Use Articles shall be stored: 1) in a clean					
	and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted.					
	Reference section 4-903.11(A) and (C) of the Food Code.					
55	Fronts and sides of equipment, floors, walls, and ceilings observed soiled with grease and food debris. Except for cleaning up a					
	spill or other accident, cleaning should be done during periods when the least amount of food is exposed such as after closing.					
	Reference section 6-501.12 (A & B) of the Food Code. Mop was found stored incorrectly in-between use. Mops shall be placed in					
	a position that allows them to air-dry without soiling walls, equipment, or supplies. Reference section 6-501.16 of the Food					
	Code. Shelves behind waitress station observed in disrepair, with raw wood exposed. Physical facilities shall be maintained in					
	good repair. Reference section 6-501.11 of the Food Code.					
j						
	Sep 26, 2023					
Person in Chi	arge (Signature) Date					
/	1 A					
$/\lambda$	Follow-up: ☐ Yes ☒ No (Check one) Follow-up Date: N/A					
Inspector (Sig	anature)					