

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	0	Date	09/19/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	8:30 AM
Establishment Cracker Barrel #391	License/Permit # 373	Permit Holder CBOS West	Risk Category High/Class I		
Street Address 1013 Heitman Dr.		Purpose of Inspection Routine Inspection			
City/State Lincoln, IL	ZIP Code 62656				

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
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	In		Hands clean and properly washed
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	In		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 destruction

Compliance Status	COS	R	Description
Protection from Contamination			
15	In		Food separated and protected
16	In		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	N/O		Proper reheating procedures for hot holding
20	N/O		Proper cooling time and temperature
21	In		Proper hot holding temperatures
22	In		Proper cold holding temperatures
23	In		Proper date marking and disposition
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

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
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			Contamination prevented during food preparation, storage and display
40			Personal cleanliness
41			Wiping cloths: properly used and stored
42			Washing fruits and vegetables

Compliance Status	COS	R	Description	
Proper Use of Utensils				
43			In-use utensils: properly stored	
44			Utensils, equipment & linens: properly stored, dried, & handled	
45			Single-use/single-service articles: properly stored and used	
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	

Food Establishment Inspection Report

Establishment: Cracker Barrel #391

Establishment #: 373

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quat

PPM: 200

Heat: _____

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
All Temps in °F			(cont.) fridge in back of kitchen	150	Blue cheese dressing in bottom of
All Cold Holding Units ≤	41		Sirloin on middle shelf in front		make table by thawing cooler
			in walk in fridge	38	coleslaw in top of salad bar make
Sausage under warmer in grill line	150		Mac and cheese on top shelf in		table in front of kitchen
Hash brown casserole in steam			walk in fridge	37	Sour Cream in top part of salad
table on right side	150		Chicken in fried chicken prepping		make table in front of kitchen
Grits in steam table on left side			draws	37	
in steam table	145		Chopped onion on right side of		
Apples in steam fridge in (cont.)			double door fridge	40	


OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
49	Soil Residue present on insides of fridges and sides of equipment. Clean all non-food contact surfaces frequently to prevent soil accumulation. Reference Section 4-602.13 of Food Code. To be corrected by next routine inspection.
55	Cracked tiles present near flat top grill. Floor in area was found in a state of disrepair, or not to be smooth and easily cleanable. Except as specified in Section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Reference section 6-201.11 of Food Code. To be corrected by next routine inspection.

CFPM Verification (name, expiration date, ID#):			
Desiree Sandoval 16115045 2/27/23			

HACCP Topic: Discussed proper identification and storage for toxic materials

 _____ Sep 19, 2022 _____
 Person in Charge (Signature) Date

 _____ Follow-up: Yes No (Check one) Follow-up Date: N/A
 Inspector (Signature)