

# 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	11/20/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:30AM
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	Compliance Status		COS	R
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized	
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
3	In	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	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/O	Proper reheating procedures for hot holding	
<b>Good Hygienic Practices</b>				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	
<b>Preventing Contamination by Hands</b>				23	In	Proper date marking and disposition	
8	In	Hands clean and properly washed		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		<b>Consumer Advisory</b>			
10	In	Adequate handwashing sinks properly supplied and accessible		25	In	Consumer advisory provided for raw/undercooked food	
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
11	In	Food obtained from approved source		26	N/A	Pasteurized foods used; prohibited foods not offered	
12	In	Food received at proper temperature		<b>Food/Color Additives and Toxic Substances</b>			
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	In	Toxic substances properly identified, stored, and used	
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A	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							

		COS	R			COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water and ice from approved source			44	X	Utensils, equipment & linens: properly stored, dried, & handled	
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
34	Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate			49	X	Non-food contact surfaces clean	X
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				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	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	X
42	Washing fruits and vegetables			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: 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			Mashed potatoes, warmer in		Cheesy broccoli out of oven	147
All Cold Holding Units ≤	41		prep area	135	Turkey breast out of oven	170
			Mac n cheese, warmer in prep		Leftover roast in walk-in cooler	36
Coleslaw in waitress station	32		area	169	Bleu cheese dressing, walk-in	35
Cranberries in waitress station	30		Gravy, warmer in prep area	148	Baked apples, steam table near	
Gravy in waitress station steam			Cheese in salad table	40	grill	147
table	172		Diced eggs in salad table	34	Grits, steam table near grill	152
Sour cream, L waitress station	38		Sweet potatoes under make		Hashbrown casserole, steam	
Green onion, L waitress station			table	33	table near grill	149

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
39	Ice bins observed open and not covered when not in use. Pies on back table not covered. Food items in cold holding unit under maketable not covered. Food shall be protected from contamination. Reference section 3-307.11 of Food Code.  COS, food covered, ice bins closed.
44	Tableware observed stored incorrectly in kitchen with food contact surface exposed. Equipment, Utensils, Linens and 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), (B) and (D) of the Food Code. To be corrected by the Next Routine Inspection.
49	Food and grease debris present on bottom of coolers in waitress station, inside warmers on bottom, inside microwave, and on fronts and sides of equipment. Clean all non-food contact surfaces frequently to prevent soil accumulation. Reference section 4-602.13 of the Food Code. To be corrected by the Next Routine Inspection.
55	Various tiles in kitchen cracked/missing. Lid on maketable broken. Physical facilities shall be maintained in good repair. Reference section 6-501.11 of the Food Code. To be corrected by the Next Routine Inspection

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

Dustin Keller 22366730 Exp: 6/27/27	Samantha Johnson 19787197 Exp: 9/8/25		
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HACCP Topic: \_\_\_\_\_

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

Nov 20, 2023  
\_\_\_\_\_  
Date

  
\_\_\_\_\_  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: N/A