

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 2	Date 08/31/2022
Establishment Daphne's Family Restaurant		License/Permit # 249	No. of Repeat Risk Factor/Intervention Violations 1
Street Address 720 Woodlawn Rd.		Permit Holder Inocente Antunez	Risk Category High/Class I
City/State Lincoln, IL		ZIP Code 62656	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	In	Hands clean and properly washed	
9	N/O	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
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	In	Proper cooling time and temperature	
21	In	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	Out	Toxic substances properly identified, stored, and used	X
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>			
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		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	X
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
Proper Use of Utensils			
43	X In-use utensils: properly stored	X	
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: Daphne's Family Restaurant

Establishment #: 249

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 50

Heat: 150 F

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
All Temps in °F		Coleslaw in server station	37	Tomatoes in top of salad make	
All Cold Holding Units ≤	41	Cottage cheese in server station	38	table in kitchen	39
		Egg salad in server glass fridge	38	Egg wash in bottom of make	
Tomato Paste in double door,		Pickles in top of make table	39	table in kitchen	38
glass kitchen fridge	39	Tomatoes in top of make table	41	Bread pudding in walk in cooler	39
Mashed potatoes in same fridge	40	Raw Hamburger meat in bottom		Rice in walk in cooler	39
Sliced ham in same fridge	41	of make table	39	Shredded chicken in walk in cooler	40
Ground pork, cooling, cooked		Mashed potatoes in steam table	185	Cheeseburger soup in steam	
20 minutes prior	116	Gravy in steam table	175	table in waitress station	145

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
23	Several Food items observed without date making in all coolers. Food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Reference section 3-501.17 of Food Code. COS, food items date marked.
28	Fly Strips hanging in food prep are observed. Tylenol observed been stored in food contact area. Toxic materials must be stored so that they cannot contaminate food, equipment, utensils, linens or single-service articles. Employee moved materials to separated storage. Reference section 7-201.11 of Food Code. COS, Items removed from food prep area.
39	Several Food items in kitchen observed being properly covered. Food shall be protected from contamination. Reference section 3-307.11 of Food Code. COS, food items covered.
43	Soiled knife and spoon observed stored on make table in 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 the top of the food it at or above 135 °F. Reference section 3-304.12 of Food Code. COS, utensils taken to ware washing.

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

Jessica Antunez Present- On File			
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HACCP Topic: Discussed proper storage and labeling of toxic materials in establishment

Inocente Antunez

Aug 31, 2022

Person in Charge (Signature)

Date

[Signature]

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Inspector (Signature)

Food Establishment Inspection Report

Establishment: Daphne's Family Restaurant

Establishment #: 249

[illegible]

INOCENT ANTON

Person in Charge (Signature)

ge (Signature)

A handwritten signature in black ink, appearing to read "Frank". The signature is written in a cursive style with a large, prominent 'F' and a long, sweeping underline that extends to the right.

Inspector (Signature)

Aug 31, 2022

Date _____

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: N/A