

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 3	Date 04/07/2022
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>
---	---

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	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 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

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
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	X Wiping cloths: properly used and stored	X	X
42	Washing fruits and vegetables		

Compliance Status		COS	R
Proper Use of Utensils			
43	X In-use utensils: properly stored	X	
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	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	X Warewashing facilities: installed, maintained, & used; test strips		X
49	X Non-food contact surfaces clean		X
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	X Plumbing installed; proper backflow devices		X
52	Sewage and waste water properly disposed		
53	X 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		Bacon in top of steam table	150	Cottage cheese in top of make	
All Cold Holding Units ≤	41	Raw pork, bottom of make table	40	table in waitress station	40
		Raw Hamburger in bottom of		Orange juice on top shelf in	
Chopped onions in top of make		make table in kitchen	38	beverage fridge	38
table in kitchen	40	Pickles in top of make table	38	Meat cooling on prep table	136
Shredded cheese in bottom of		tomatoes in top of make table	40	Sauerkraut in double door fridge	41
make table in kitchen	38	Chili on middle shelf in walk in	40	Tomatoes double door fridge	40
Mashed potatoes in top of steam		Sliced turkey on middle shelf in		Chicken Noodle Soup, steam table	157
table in kitchen	167	walk in cooler	38	Cream broccoli soup	155

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	Hand washing sink in the ware washing area found with food debris in basin. Hand washing sinks should be used for handwashing only. Reference Section 5-205-11 of the Food Code. COS, sink cleaned out.
	Hand washing sink in food prep area without hot water. All hand washing sinks should be supplied with hot water with a temperature of at least 100°F through a mixing valve. Reference section 5-202.12 of the Food Code. To be corrected within 10 days. Will return for follow-up inspection.
23	All food items in double door, walk in cooler, bottom of make table fridges, glass front fridge in food prep area observed without proper date labeling. 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. COS, food properly labeled.
28	Two spray bottles observed in the waitress area, with red-ish liquid, unlabeled. Containers of toxic materials must be clearly and individually identified with the common name of the material. Reference Section 7-102.11 of the Food Code. COS, spray bottles labeled.

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

Jessica Antunez Present- On File			
----------------------------------	--	--	--

HACCP Topic: Discussed cooking temperatures used for food in establishment



Person in Charge (Signature)

Apr 7, 2022

Date



Inspector (Signature)

Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date: Apr 18, 2022

Food Establishment Inspection Report

Page 3 of 3

Establishment: Daphne's Family Restaurant

Establishment #: 249

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
39	All food items in the double door, food in top and bottom of make tables, glass front refrigerator in the food prep area observed without a cover. Food shall be protected from contamination. Reference section 3-307.11 of Food Code. COS, food was covered.
41	Soiled wiping cloths observed lining the cutting boards on make table. 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.
43	Ice scoop in ice machine observed stored with handle in food product (ice). In-use utensils should be stored 1) in the food with the handle stored 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 the Food Code. COS, scoop stored with handle out of ice.
45	Single-service articles (coffee filters) observed stored on top of coffee machine, uncovered. Single-service articles must be stored 1) in a clean, dry location; 2) away or protected from contamination; 3) at least 6" off the floor; 4) covered or inverted. Reference Section 4-903.11 (A) and (C) of the Food Code. COS, filters moved into a container.
48	Test strips not present in ware washing area. When employee questioned about test strips they were unsure, as they don't use them. Test strips must be present and used to ensure proper sanitization of the dishes. Reference Section 4-302.14 of the Food Code. COS, test strips found and placed in ware washing area. Test strip usage discussed with employees.
49	Inside of refrigerator and freezer units foiled with food debris along bottom and shelves. Fronts and sides of kitchen equipment soiled with grease and food debris. All non-food contact surfaces must be cleaned frequently to prevent accumulation of grease and food debris. Reference Section 4-602.13 of the Food Code. To be corrected by the Next Routine Inspection.
51	The plumbing under ware washing area observed to be cracked and dripping into a bucket. The ware washing plumbing needs repair. Repair piping under sink according to Illinois and local plumbing code. Reference section 5-205.15 of Food Code. To be corrected by next routine inspection.
53	Door to women's restroom without a self-closing mechanism. All restrooms must have self-closing, tight fitting doors. Reference 6-202.14 of the Food Code. To be corrected by the Next Routine Inspection.
55	Electrical tape used on lighting in double door fridge. Floors, walls, and ceilings found in a state of disrepair. All physical facilities must be maintained in good repair. Reference Section 6-501.11 of the Food Code. To be corrected by next routine inspection.

Person in Charge (Signature)



Inspector (Signature)

Apr 7, 2022

Date

Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date: Apr 18, 2022