

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	10	Date	05/31/2023
		No. of Repeat Risk Factor/Intervention Violations	1	Time In	2:15PM
Establishment Daphne's Family Restaurant	License/Permit # 249	Permit Holder Inocente Antunez	Risk Category High/Class I		
Street Address 720 Woodlawn Rd.		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
Supervision			
1	Out	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	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	Out	Proper eating, tasting, drinking, or tobacco use	X
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	Out	Hands clean and properly washed	X
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 destruction	

Compliance Status		COS	R
Protection from Contamination			
15	Out	Food separated and protected	X
16	Out	Food-contact surfaces; cleaned and sanitized	X
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	Out	Proper cooling time and temperature	X
21	In	Proper hot holding temperatures	
22	Out	Proper cold holding temperatures	X
23	Out	Proper date marking and disposition	X
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	N/A	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

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

		COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	X	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	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48	X	Warewashing facilities: installed, maintained, & used; test strips	
49	X	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	X	Toilet facilities: properly constructed, supplied, & cleaned	
54	Garbage & refuse properly disposed; facilities maintained		
55	X	Physical facilities installed, maintained, and clean	
56	X	Adequate ventilation and lighting; designated areas used	
Employee Training			
57	All food employees have food handler training		
58	X	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 machine/0 wiping Heat: _____

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
All Temps in °F					
All Cold Holding Units ≤	41		Cottage Cheese in waitress station prep table	36	
Rice- Fridge in Kitchen	41				Red Velvet cake roll in dessert fridge in dining room
Jalapanoes - Prep Table	46		1000 Island dressing in waitress station prep table	37	
Potatoes - Hot Held	175				Diced Tomatoes in prep table
Corn - 3 Door Freezer	18		Beef soup in steam table	177	
Hashbrowns - Walk in Cooler	47				Diced ham in prep table
Potaotes - Walk in Cooler	52				Egg bath in prep table
					Taco meat in prep table

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	PIC is not present at the food establishment during all hours of operation. Provide an appropriate number of management staff. Reference Section 2-101.11 of the Food Code. To be corrected within 10 days. Will return by June 12th for follow-up inspection.
2	The food establishment is not under the operational supervision of a Certified Food Service Sanitation Manager that is present at appropriate times. Provide an adequate number of staff with approved training. Reference Section 750.540 of the Illinois State Food Code. To be corrected by next routine inspection.
6	Employee observed eating and drinking in the food preparation area. Provide designated area outside for eating. Reference Section 2-401.11 of the Food Code. COS, discussed with employee. Employee discontinued activity.
8	Food employee touched personal food and then handled customer's food without washing hands. Food employee must practice good hygiene by properly washing hands when changing tasks. Reference Section 2-301.14 of the Food Code. COS, discussed with employee, employee washed hands

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

None present during inspection			
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HACCP Topic: Discussed proper cooling methods

Person in Charge (Signature) May 31, 2023
Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: Jun 12, 2023

Food Establishment Inspection Report

Establishment: Daphne's Family Restaurant

Establishment #: 249

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
10	Hand washing sink not located in the food preparation/ waitress station area. Provide hand washing sink for this area. Reference Section 5-203.11 of the Food Code. To be corrected within 10 days.
15	Potatoes stored below eggs in cooler. Store ready to eat foods above raw foods to protect from cross-contamination. Reference Section 3-302.11 of the Food Code. COS, employee moved eggs into different cooler.
16	Chlorine sanitizer at 0 ppm in sanitizer bucket. Microwave soiled with debris. Provide 50ppm to 200ppm chlorine concentration. Reference Section 4-501.114 of the Food Code. COS, employee replaced bucket to proper concentration and cleaned microwave.
20	Potatoes and Hash browns found above 41 in walk in cooler. Employee not able to located time in cooling process, no date marks present. Food did not cool from 135°F to 70°F within two hours and from 135°F to 41°F or less within a total of 6 hours. Reviewed cooling requirements. COS, Inadequately cooled food was voluntary discarded. Reference Section 3-501.14 of the Food Code.
22	Jalapenos in prep cooler over 41°F. Time/Temperature Control for Safety Food is not maintained at 41°F, or less. Reviewed cold holding requirements. Inadequately held food was rapidly chilled to less than 41°F. Reference Section 3-501.16(A)(2) and (B) of the Food Code. Dessert cooler in dining room noted at keeping temperature right at 41°F. Leaving the door open to take a temperature brought the ambient temp up to 50°F. Keep an eye on cooler to ensure it is maintaining proper temperature.
23	Several items throughout facility not marked with a use-by date. 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, employee labeled all necessary items.
37	Food storage containers are not labeled. Identify food storage containers with common name of the food. Reference section 3-302.12 of the Food Code. To be corrected by next routine inspection.
39	Bacon on counter, food in cold holding units throughout kitchen is not protected from contamination. Food shall be protected from contamination. Reference Section 3-307.11 of the Food Code. COS, employee covered all necessary items.
41	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. Reference Section 3-304.14 of the Food Code. COS, employee placed in-use rags in bucket.

Inocente Martinez

Person in Charge (Signature)



Inspector (Signature)

May 31, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: Jun 12, 2023

Food Establishment Inspection Report

Establishment: Daphne's

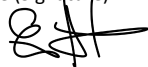
Establishment #: 249

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
44	Plates, utensils, and customer silverware stored incorrectly throughout the facility. 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 next routine inspection
47	Cutting boards in state of disrepair, Nonfood-contact surfaces of walk in cooler and shelves in walk in cooler have rusted or are no longer easily cleanable. Replace with an corrosion-resistant, nonabsorbent and smooth material meeting National Sanitation Foundation/ANSI certification for use within a food service facility. Reference Section 4-101.19 of the Food Code. To be corrected by next routine inspection.
48	Warewashing machine is missing temperature measuring devices. Provide temperature measuring devices on the wash, rinse tanks and on either the sanitizing tank or final rinse manifold. Measuring devices are needed at all locations to ensure proper function of the warewashing unit and final sanitizing step. Reference Section 4-204.115 of the Food Code. To be corrected by next routine inspection
49	Heavy soil residue present on front and sides of equipment throughout the facility. Clean all non-food contact surfaces frequently to prevent soil accumulation. Reference Section 4-602.13 of the Food Code. To be corrected by Next Routine Inspection.
53	The woman's restroom does not have a tight-fitting and self-closing door. The woman's restroom missing lid on trash receptacles All toilet rooms located within a food establishment must be enclosed with a tight-fitting and self-closing door. At least one trashcan in women's restroom needs a lid present. Reference Section 6-202.14 of the Food Code. To be corrected by next routine inspection
55	Floors, Walls and Ceilings in the kitchen were found in a state of disrepair, or not to be smooth and easily cleanable, properly constructed, or nonabsorbent. 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 the Food Code. To be corrected by next routine inspection
56	56 (C) Lighting in the men's restroom was found to be insufficient for that area. Lights throughout kitchen uncovered. Light intensity shall be A) at least 10 foot candles (108 lux) 30 inches above the floor in walk-in refrigeration units and dry food storage areas and other areas during periods of cleaning; B) At least 20 foot candles (215 lux) in areas where food is provided for consumer self-service or where fresh produce or packaged foods are sold or offered for consumption; inside equipment such as reach-in and under-counter refrigeration units; and in areas used for handwashing, warewashing, and equipment and utensil storage, and in restrooms; C) at least 50 foot candles (540 lux) in areas where employees are working with food or working with utensils or equipment where employee safety is a factor. Lights need to be covered. Reference section 6-303.11(A, B, C) of the Food Code. To be corrected by next routine inspection
58	No employee has a present allergen training. All CFPM's in the State of Illinois are required to have allergen training, and one must always be present during operating hours of a high facility. Reference Illinois State Code. To be corrected by next routine inspection

Innocente Antunez

Person in Charge (Signature)



5/31/2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: June 12, 2023

Inspector (Signature)