

# 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	1	Date	09/30/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	8: 00 AM
Establishment Dovetail Inn	License/Permit #	Permit Holder Todd Schmitcgall	Risk Category High/Class I		
Street Address 219 Lincoln St		Purpose of Inspection Routine Inspection			
City/State Emden IL	ZIP Code 62634				

## 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	N/A	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	N/O	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	N/O	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	Out	Proper date marking and disposition	X
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	N/A	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	N/O	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				<b>Proper Use of Utensils</b>			
<b>Safe Food and Water</b>				<b>Utensils, Equipment and Vending</b>			
30		Pasteurized eggs used where required		43	X	In-use utensils: properly stored	X
31		Water and ice from approved source		44		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>Physical Facilities</b>			
34		Plant food properly cooked for hot holding		50		Hot and cold water available; adequate pressure	
35		Approved thawing methods used		51		Plumbing installed; proper backflow devices	
36		Thermometers provided & accurate		52		Sewage and waste water properly disposed	
<b>Food Identification</b>				53		Toilet facilities: properly constructed, supplied, & cleaned	
37		Food properly labeled; original container		54		Garbage & refuse properly disposed; facilities maintained	
<b>Prevention of Food Contamination</b>				55		Physical facilities installed, maintained, and clean	
38		Insects, rodents, and animals not present		56		Adequate ventilation and lighting; designated areas used	
39		Contamination prevented during food preparation, storage and display		<b>Employee Training</b>			
40		Personal cleanliness		57		All food employees have food handler training	
41		Wiping cloths: properly used and stored		58		Allergen training as required	
42		Washing fruits and vegetables					

# Food Establishment Inspection Report

Establishment: Dovetail Inn Establishment #: \_\_\_\_\_

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Chlorine PPM: 100 Heat: \_\_\_\_\_

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
All Temps in °F		Raw Hamburger in bottom shelf	
		in single door in kitchen	38
Raw chicken wings in double door		Pickles in right side of double	
fridge in stock room	40	fridge in dry goods room	39
Cheese sauce in double door		Potato salad in left side of double	
fridge in the the stock room	38	door fridge in dry goods room	38
Diced tomatoes in kitchen	41		
Raw porkchops in bottom shelf			
in single door fridge in kitchen	39		


### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
23	Several food items in kitchen without dates. 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 labeled.
43	Soiled utensils observed sitting on counter 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 135 F in a container of hot water maintained at or above 135 °F. Reference section 3-304.12 of Food Code. COS, utensils put in ware washing.


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

Jeff Vaughn present			
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HACCP Topic: Discussed proper hand washing procedures in establishment

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

Sep 30, 2022  
 \_\_\_\_\_  
 Date

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

Follow-up:  Yes  No (Check one)

Follow-up Date: N/A