Food Establishment Inspection Report

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Local Health Department Name and Address						No. of Dick Foster (Intervention Violations 4 Date 12/						12/22	/2023	3
Logan County Department of Public Health														
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317						No. of Poppat Pick Easter/Intervention Violations							_	
Establishment License/Permit #												o PIVI		
Dovetail Inn 274						Permit Holder Risk Category Todd Schmitgall High / Class I								
Street Address						Purpose of Inspection							_	
219 Lincoln St.														
City/State ZIP Code Emden. IL 62635						Routine Inspection								
								_						
FOODBORNE ILLNESS RISK FACTORS AN							יץ ט		INTERVENT					
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered								Risk factors are	e important pract	ices or proce	edures identifi	ed as th	e mo	st
IN=in compliance OUT=not in compliance N/O=not observed N/A=not ap Mark "X" in appropriate box for COS and/or R						icat	bie		ibuting factors of					
COS =corrected on-site during inspection R =repeat violation								interventions are control measures to prevent foodborne illness or injur						у.
Compliance Status COS							R Compliance Status CC						cos	R
Supervision							Protection from Contamination							
		Person in charge present, demonstra	tes knowledge, and	1	<u> </u>	11	15	Out	Food separated ar				X	_
1	In	performs duties					16	In	Food-contact surfa		and sanitized			
2	In	Certified Food Protection Manager (C	FPM)						Proper disposition	of returned, p	previously served	d,		_
		Employee Health		_			17	In	reconditioned and	unsafe food				
3	In	Management, food employee and co				Time/Temperature Control for Safety								
4	In	knowledge, responsibilities and repor Proper use of restriction and exclusio	0			$\left \right $	18	N/O	Proper cooking tin	ne and temper	atures			
5	ln	Procedures for responding to vomitin				$\left \right $	19	N/O	Proper reheating p					
5		Good Hygienic Practices					20	N/O	Proper cooling tim					
6	In	Proper eating, tasting, drinking, or to	haccoluse	Т	1		21	Out	Proper hot holding				X	
7	In	No discharge from eyes, nose, and m		-			22	In	Proper cold holdin				~ /	
-		Preventing Contamination by I		_			23	Out	Proper date marki				\times	
8	In	Hands clean and properly washed	idildo		<u> </u>	1	24	N/A	Time as a Public H		procedures & re	cords		
		No bare hand contact with RTE food	or a pre-approved							er Advisory				
9	In	alternative procedure properly allow					25	N/A	Consumer advisor			ed food		
10	In	Adequate handwashing sinks properly	y supplied and accessibl	e			26	N1/A	Highly Suscept					
		Approved Source					26	N/A	Pasteurized foods			ered		
11	In	Food obtained from approved source					27	In	d/Color Additive			T		
12	N/O	Food received at proper temperature	!				27	Out	Food additives: ap Toxic substances p			lucod	X	_
13	In	Food in good condition, safe, and una	adulterated				20		nformance with			useu		
14	N/A	Required records available: shellstock	tags, parasite				29	N/A				ACCP		_
Image: Construction Image: Construction Image: Construction GOOD RETAIL PRACTICES														
		Good Retail Practices are prevent				_			calc and physical	objects into	foods			_
		nbered item is not in compliance						1 0 /	, , ,	,		eneat vic	olatio	n
									R					
		Safe Food and Water	I						Proper Use	of Utensils				
30	Pasteurized eggs u	sed where required				43	3	In-use utensils: prope						
31	Water and ice from					\vdash	1 X	Utensils, equipment &	,	ored, dried, &	handled	-+	х	\neg
32		Variance obtained for specialized processing methods			\neg	45 Single-use/single-service articles: properly stored and used					-+		\neg	
		Food Temperature Control				46	-	Gloves used properly						\neg
33	Proper cooling met	thods used; adequate equipment for to	emperature control				1		Utensils, Equipm	ent and Ven	ding			
34	Plant food properly	y cooked for hot holding				47	7	Food and non-food co	ontact surfaces clea	nable, properl	y designed, cons	structed,		
35	Approved thawing						_	and used				\longrightarrow		-
36	Thermometers provided & accurate					48	-	Warewashing facilitie		nea, & used; t	est strips	\longrightarrow		-
Food Identification						49	"	Non-food contact sur		Facilities				
37	Food properly labeled; original container					50		Hot and cold water a	Physical					
		Prevention of Food Contamination					1	Hot and cold water av Plumbing installed; pr				\rightarrow		-
38	Insects, rodents, an	Insects, rodents, and animals not present					-					+		_
39	imes Contamination pre	Contamination prevented during food preparation, storage and display				52 Sewage and waste water properly disposed 53 Toilet facilities: properly constructed, supplied, & cleaned						-		
40	Personal cleanlines	Personal cleanliness					53 Follet facilities, properly constructed, supplied, a cleaned 54 Garbage & refuse properly disposed; facilities maintained							
41						55		Physical facilities insta				-+		-
42 Washing fruits and vegetables						56		Adequate ventilation			ed	-+		\neg
							1		Employee					
						57	7	All food employees ha		-				
							3	Allergen training as re						

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Establishm	nent: Dovetail Inn			Establishment #: 274					
Water Sup	ply: 🛛 Public 🗌 Priv	ate V	Vast	e Water System: 🔀 Public 🗌 Pri	vate				
Sanitizer T				PPM: 200					
				TEMPERATURE OBSERVATI	ONS				
	Item/Location	Temp		Item/Location	Temp	Item/Location	Temp		
	All Temps in ∘F								
All C	old Holding Units ≤	41		Shredded cheese, in salad	41	Potato, in R double-door	41		
				make-table		fridge in back kitchen			
Chicken v	ving, in fridge in kitchen	41		Cottage cheese, in fridge	41	Gravy, in R double-door fridge 3			
Chicke	en breast, in fridge in	41		below salad make-table		in back kitchen			
	kitchen								
Beans, in	90		Carrots, in fridge next to salad	41	Fish, in L double door meat	38			
Sloppy	165		make-table		fridge in back kitchen				
Sa									
			0	BSERVATIONS AND CORRECTIVI	E ACTIONS	5			
ltem Number									
15									
	contamination. Reference section 3-302.11 in the Food Code. COS, tomatoes moved off rack away from raw meat.								
21	21 Baked beans in steam table is 90 °F. Time/Temperature Control for Safety Food is not maintained at 135°F, or above. Review								
	hot holding requirements and discussed HACCP concept with employee and person in charge. Inadequately held for						od		
was rapidly reheated to above 165°F. Reference 3-501.16(A)(1). COS, rapidly reheated baked bea						pidly reheated baked beans.			
23 Date marking is not on multiple items in fridges in all areas of the kitchen Food shall be clearly mark					od 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								
	maximum of 7 days (not exceeding a manufacturer's use-by date). Discussed applicable sections of 3-501.17 and re								
	HACCP concepts with person in charge. Reference section 3-501.17 in the Food Code. COS, food labeling system establ								
28	28 Box of vape pods found on prep table in back kitchen 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								
				L in the Food Code. COS, vape pods					
				·		ials must be stored so that they canno			
	contaminate food, equipment, utensils, linens or single-service articles. Employee moved materials to separated storage.								
	Refere	nce sectio	on 7-	201.11 in the Food Code. COS, ice n	nelt moved	l away from produce.			
CFPM Ver	ification (name, expiration	on date, I	D#):						
E	Jeff Vaughn 20850456 xp: 07/31/2026								
НАССР То	ppic: Discussed proper la	beling an	d sto	prage of food.					
Derson in Cha	large (Signature)			Dec 22, 2023					

form

Follow-up: 🗌 Yes 🔀 No (Check one)

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Establishment: Dovetail Inn

Establishment #: 274

	OBSERVATIONS AND CORRECTIVE ACTIONS							
ltem Number	Violations cited in this report must be corrected within the time frames below.							
39	Multiple canned items stored on floor in back kitchen area. Food shall be protected by contamination by storing it: 1) in a clean,							
	dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor.							
	Reference section 3-305.11 in the Food Code. COS, cans moved 6in off ground.							
	Multiple food items without covers throughout kitchen, salad station, and back kitchen area. Food shall be protected from							
	contamination. Reference section 3-307.11 in the Food Code. To be corrected by next Routine Inspection.							
44	Plates in fridge below salad make-table and plates as waitress station across from kitchen were stored improperly . 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) in the Food Code. COS, plates in both areas were inverted.							
55	Wall behind steam table, and corner of prep table in main kitchen area were found in a state of disrepair, or not to be							
	smooth and easily cleanable. Except as specified in Section 6-201.14 and except for antislip floor coverings or applications that							
	may be used for safety reasons, 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 in the Food Code. To be corrected by next Routine							
	Inspection.							
	Bottoms of fridges, back prep area, walls and floors were found soiled with food debris. Physical facilities shall be cleaned as ofter							
	as necessary to keep them clean. Except for cleaning up a spill or other accident, cleaning should be done during periods when							
	the least amount of food is exposed such as after closing. Reference section 6-501.12 (A & B) in the Food Code. To be corrected							
	by next Routine Inspection.							
Loff	eg 5 / eg							
Person in Ch	arge (Signature) Date							
Ma	Follow-up: Yes X No (Check one) Follow-up Date: N/A							
Inspector (Si	gnature)							