Food Establishment Inspection Report

Page 1 of 2

Local Health Department Name and Address		No. of Risk Factor/Intervention Violations		1	Date	11/01/2023
Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2:	17) 735-2317	,	•	_	Time In	3:00
	License/Permit #	No. of Repeat Risk Factor/Intervention Violation	ons (0	Time Out	3:45
Foxhole Pub & Grub	290	Permit Holder	Risk Cat	Ο,		
Street Address		Ken Greenslate	Mediun	n/Clas	ss II	
915 5th St		Purpose of Inspection				
City/State	ZIP Code	Routine Inspection				
Lincoln, IL	62656	noutrie inspection				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

N=in compliance

OUT=not in compliance

N/O=not observed

N/A=not applicable

Mark "X" in appropriate box for COS and/or R

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.

	COS=	corrected on-site during inspection R=repeat violatio	n						
Со	mpliance Status		cos	R					
	Supervision								
1	ln	Person in charge present, demonstrates knowledge, and performs duties							
2	ln	Certified Food Protection Manager (CFPM)							
Employee Health									
3	ln	Management, food employee and conditional employee; knowledge, responsibilities and reporting							
4	ln	Proper use of restriction and exclusion							
5	In Procedures for responding to vomiting and diarrheal events								
		Good Hygienic Practices							
6	ln	Proper eating, tasting, drinking, or tobacco use							
7	ln	No discharge from eyes, nose, and mouth							
		Preventing Contamination by Hands							
8	ln	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	\times						
Approved Source									
11	ln	Food obtained from approved source							
12	N/O	Food received at proper temperature							
13	ln	Food in good condition, safe, and unadulterated							
14	N/A	Required records available: shellstock tags, parasite destruction							

Co	mpliance 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				
	Т	ime/Temperature Control for Safety				
18	N/O	Proper cooking time and temperatures				
19	N/O	Proper reheating procedures for hot holding				
20	N/O	Proper cooling time and temperature				
21	21 N/O Proper hot holding temperatures					
22	In	Proper cold holding temperatures				
23	In	Proper date marking and disposition				
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				
	Foo	d/Color Additives and Toxic Substances				
27	ln	Food additives: approved and properly used				
28	ln	Toxic substances properly identified, stored, and used				
	Co	nformance 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

				í	
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		Contamination prevented during food preparation, storage and display			
40		Personal cleanliness			
41		Wiping cloths: properly used and stored			
42		Washing fruits and vegetables			

- 1								
cos	R				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		Non-food contact surfaces clean				
Т			Physical Facilities					
		50		Hot and cold water available; adequate pressure				
T		51		Plumbing installed; proper backflow devices				
1		52		Sewage and waste water properly disposed				
		53		Toilet facilities: properly constructed, supplied, & cleaned				
		54		Garbage & refuse properly disposed; facilities maintained				
	\vdash	55		Physical facilities installed, maintained, and clean				
		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

Page 2

Establishm	ent: Foxhole Pub & Gru	ıb	E	Establishment	#: 290	rage 2			
Water Sup	ply: 🛛 Public 🗌 Pri	vate Was	ste Water System: 🛛 Public 🗌 P	rivate					
Sanitizer T	ype:		PPM:		Heat:				
			TEMPERATURE OBSERVAT	IONS					
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp			
,	All Temps in ∘F								
All Co	old Holding Units ≤	41	Shredded cheese, in fridge	39					
			below make-table						
Crea	m cheese, in fridge	34							
	in kitchen		Hotdogs,in fridge below	38					
			make-table						
Butter	, in fridge in kitchen	40							
			OBSERVATIONS AND CORRECTIN	/E ACTIONS					
Item		Violatio	ons cited in this report must be correcte	ed within the tir	ne frames below.				
Number	A cian an actor that								
10			employees to wash their hands is no						
	by food employees. F		rly visible handwashing sign at each			Food Code.			
			COS, sign added to hand sink behind	bar and in ba	athrooms.				
43	Ice scoop stored incorrectly in ice machine. 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. Reference section 3-304.12 in the Food Code. COS, handle of ice scoop moved to where handle is above ice.								
	Reference s	ection 3-304.	.12 in the Food Code. COS, handle of	fice scoop mo	oved to where handle is above ic	e.			
CFPM Ver	ification (name, expirat	ion date, ID#)):						
	Alecia Sutton								
	21962624 Exp: 6/21/28								
HACCDTO	• • • • • • • • • • • • • • • • • • • •	andwaching (sink supplies and signage.						
TIACCE 10	A Market Market II	anuwasining s	onin supplies and signage.						
SV.	W/ INN		Nov 1, 2023						
Person in Cha	arge (Signature)		Date						
Model	Modelle		Follow-up: ☐ Yes 🖂	No (Check one	e) Follow-up Date: N/A				