

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	7	Date	11/27/2023
		No. of Repeat Risk Factor/Intervention Violations	2	Time In	1:45PM
Establishment Imo's Cafe	License/Permit # 278	Permit Holder Ilmi Balazi	Risk Category High/Class I		
Street Address 616 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	In	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	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	N/O	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	X
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 X
16	Out	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	N/O	Proper cooling time and temperature	
21	Out	Proper hot holding temperatures	X
22	In	Proper cold holding temperatures	
23	Out	Proper date marking and disposition	X 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

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

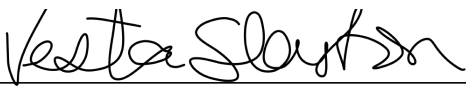
		COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored	X	
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored and used	X	
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices	X	
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	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: Imo's Cafe

Establishment #: 278

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
21	Container of sausage links and patties observed sitting next to grill, temperature reading at 85°F. Employee stated sausage was used for breakfast, unsure of how long it had been out of proper holding temperature. Time/Temperature Control for Safety Food is should be hot held at 135°F, or above. Reference section 3-501.16(A)(1) of the Food Code. COS, sausage patties voluntarily discarded.
23	Food items out of their original container in kitchen observed without proper date marking. 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 the Food Code. COS, food labeled.
28	Package of cigarettes observed stored on shelf with bread, over food prep 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 7-201.11 of the Food Code. COS, cigarettes moved.
39	No containers of food in kitchen observed with a cover. Breading next to fryers and warming container of chili observed without covers. Food shall be protected from contamination. Reference section 3-307.11 of the Food Code. To be corrected by the Next Routine Inspection
43	In-use knives across from grill observed stored in container of water. 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 of the Food Code. COS, knives removed from water.
45	Stacks of drink carriers observed stored on floor in storage room in back hall. 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) and (C) of the Food Code. COS, drink carriers moved
51	Water observed squirting out of handle of cold water in hand sink in food prep area. Contact a licensed plumber to repair/replace to comply with Illinois Plumbing Code. Reference section 5-202.11 of the Food Code. To be corrected by the Next Routine Inspection.
55	Floor in kitchen with some cracked/missing tiles. Physical facilities observed soiled with food debris and grease build up. Physical facilities shall be maintained in good repair. Reference section 6-501.11 of the Food Code. Physical facilities shall be cleaned as often as necessary to keep them clean. Reference section 6-501.12 (A & B) of the Food Code. To be corrected by the Next Routine Inspection.


 Person in Charge (Signature)

Nov 27, 2023
 Date


 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: N/A