Food Establishment Inspection Report

Page 1 of 2

							1 480 1 01 2		
Local Health Department Name and Address	No. of Risk Factor/Intervention Violations		1	Date	03/14/2022				
Logan County Department of Public Health	The of thisk ractor, intervention violations			Time In	2:15 PM				
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2				Time in	Z.13 FIVI				
Establishment	Permit #	No. of Repeat Risk Factor/Intervention Violations 0			Time Out	3:00PM			
LargeCar Lounge LLC 260			Permit Holder Risk Categor						
Street Address	Ryan Lowers and Chuck Sloan	Medium/Class II							
2821 Woodlawn Rd	Purpose of Inspection								
City/State ZIP Code			Routine Inspection/30 Day inspection						
Lincoln 62656			modulie inspection, so buy 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

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.

		-corrected on-site during inspection - N=repeat violatio	<u>''</u>					
Co	mpliance 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	In	Hands clean and properly washed						
9	N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed							
10	In	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	2					
		GOOD	RET	ΊΑΊ				

Со	Compliance Status								
Protection from Contamination									
15	15 N/A Food separated and protected								
16	16 In Food-contact surfaces; cleaned and sanitized								
17	In	In Proper disposition of returned, previously served, reconditioned and unsafe food							
Time/Temperature Control for Safety									
18	N/A	Proper cooking time and temperatures							
19	N/A	Proper reheating procedures for hot holding							
20	20 N/A Proper cooling time and temperature								
21	21 N/A 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							
Food/Color Additives and Toxic Substances									
27	N/A	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		Ľ-
34	Plant food properly cooked for hot holding		ŝ
35	Approved thawing methods used		-
36	Thermometers provided & accurate		7:
	Food Identification		
37	Food properly labeled; original container		
- 55	Prevention of Food Contamination	0 0	
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		

		cos	R
	Proper Use of Utensils		
43	In-use utensils: properly stored		
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		
	Physical Facilities		
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
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		
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 of 32

		•						60	rage 2 01
Establishment: LargeCar Lounge LLC						Establishm	ent #: 2 _	60	
Water Sup	oply: 🛛 Public 🗌 Priv	ate W	aste Wat	er System: 🔀 P	ublic 🗌 P	rivate			
Sanitizer 1	Гуре: Chlorine			PPM	: 100		Не	eat:	
			1	TEMPERATURE (OBSERVA1	TIONS			
	Item/Location	Temp		Item/Location	on	Temp		Item/Location	Temp
	All Temps in ∘F								
Bloody Mary mix in chest fridge		40							
		20							
	ange juice in short dge under counter	38							
1110	age under counter								
Ranch	in storage room fridge	40							
			OBSER	VATIONS AND (CORRECTIV	/F ACTION			
Item		\							
Number		VIOI	itions cited	d in this report mus	t be correcte	ea within the	e time fra	ames below.	
2	The food establishmen	nt is not u	nder the (onerational super	ryision of a	Cartified E	and San	vice Sanitation Manager tha	t is present
								erence Section 750.540 of F	
	at appropriate times.			To be corrected					
					•	•			
CFPM Ve	l rification (name, expiration	on date, ID)#):						
	·								
HACCP To	opic: Discussed hand was	hing proce	edures us	ed in establishme	ent				
4	Johna Burget	<u>-</u>		Mar 14, 2022					
Person in Charge (Signature)				Date					
A	an Ban			Follow-up:	☐ Yes 🔀	No (Chack	one)	Follow-up Date: N/A	
Inspector (Si	ignature)			Tollow-up:		140 (CHECK	one)	rollow-up Date: 1975	