Food Establishment Inspection Report

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							9
Local Health Department Name and Address			No. of Risk Factor/Intervention Violations		0	Date	12/28/2022
Logan County Department of Public Health			Troi of thisk ractory intervention violations			Time In	9:50AM
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317			No. of Bounds Birly Fortand between anti-un Minister		_ 1	11111C 111	3.507 (17)
Establishment License/I		Permit #	No. of Repeat Risk Factor/Intervention Violations		0	Time Out	10:30AM
American Legion Post #447 319			Permit Holder Risk Ca		υ,	1	
Street Address		American Legion Post #477		High/Class I			
			Purpose of Inspection				
City/State ZIP Cod		ZIP Code	Routine Inspection				
Mt. Pulaski, IL 62548			no and position				
			•				

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.

	COS	corrected on-site during inspection R =repeat violatio	n ——	
Co	mpliance Status		cos	R
Ξ,		Supervision		
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	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	In	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		
		GOOD	RET	ΓΔΙ

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		
	Ť	ime/Temperature Control for Safety		
18	In	Proper cooking time and temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperature		
21	N/O	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	In	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	In	Food additives: approved and properly used		
28	In	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

		cos	R	
	Safe Food and Water	21. 17		
30	Pasteurized eggs used where required			4
31	Water and ice from approved source			4
32	Variance obtained for specialized processing methods	V V	, ,	4
	Food Temperature Control			4
33	Proper cooling methods used; adequate equipment for temperature control		u	
34	Plant food properly cooked for hot holding			4
35	Approved thawing methods used			4
36	Thermometers provided & accurate	10	7:	4
	Food Identification			4
37	Food properly labeled; original container	4 6	-	-
	Prevention of Food Contamination	0 8		5
38	Insects, rodents, and animals not present			5
39	Contamination prevented during food preparation, storage and display			-
40	Personal cleanliness			5
41	Wiping cloths: properly used and stored			5
42	Washing fruits and vegetables			5

		cos	R
	Proper Use of Utensils		
43	In-use utensils: properly stored		П
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		Γ
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

Establish	ment: American Legion Po	ost #477	-	Establishmer	ot #: 210	Page 2
Water Su	pply: 🛛 Public 🗌 Priv	vate was	ste Water System: 🛛 Public 🗌 Pr	rivate		
Sanitizer ⁻	Type: Chlorine		PPM: 100		Heat:	
			TEMPERATURE OBSERVAT	IONS		
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
	All Temps in ∘F					
All (Cold Holding Units ≤	41	Chicken in walk-in	34		
			Water bottle in storage room			
Bacon a	and Onions on stovetop	199	fridge	36		
Ranch	, R side of double door		Margarita mix in bar fridge	33		
	lass kitchen fridge	35				
_	utter cream frosting, L					
	of glass kitchen fridge	37				
	<u> </u>		OBSERVATIONS AND CORRECTIV	/E ACTIONS	5	
Item		Violatio	ons cited in this report must be correcte	d within the t	ime frames below.	
Number			'			
			No Violations Noted Durin	ng Inspection	า	
			140 Violations Noted Burns	18 mapeerior	<u>'</u>	
CFPM Ve	erification (name, expirati	on date, ID#)	:			
Mike Ric	chner present, info on file					
нассь т	anie: Discussed cooking t	comporature	s and cooling methods used in estab	lichmont		
TIACCE I	opic. Discussed Cooking (emperatures	s and cooming methods used in estab	mannent.		
Om.	De Righel	1.	Dec 28, 2022			
Person in Ch	harge (Signature)	Date				
0	6/ .					
			Follow-up: Yes 🔀	No (Check or	ne) Follow-up Date: N/A	
Inspector \S	ignafture)					