Food Establishment Inspection Report

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Local Health Department Name and Address	No. of Risk Factor/Intervention Violations			Date	09/28/2023		
Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2	217) 735-2	2317				Time In	10:15 AM
, , , , , , , , , , , , , , , , , , , ,			No. of Repeat Risk Factor/Intervention Violation	ons	0	Time Out	11:30AM
Establishment	License/	Permit #				Time Out	11.30/101
Market on the Hill	289		Permit Holder	Risk C	ategory	/	
Street Address			Market on the Hill Cooperative	Mediu	um Risk	/Class II	
125 Lafayette St			Purpose of Inspection				
City/State		ZIP Code	Routine Inspection				
Mt. Pulaski, IL	62548	noutific 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 R Supervision		COS:	corrected on-site during inspection R=repeat violatio	n		
In Person in charge present, demonstrates knowledge, and performs duties In Certified Food Protection Manager (CFPM) Employee Health Management, food employee and conditional employee; knowledge, responsibilities and reporting In Proper use of restriction and exclusion Frocedures for responding to vomiting and diarrheal events Good Hygienic Practices In Proper eating, tasting, drinking, or tobacco use In No discharge from eyes, nose, and mouth Preventing Contamination by Hands In Hands clean and properly washed In No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed Adequate handwashing sinks properly supplied and accessible X Approved Source In Food obtained from approved source N/O Food received at proper temperature In Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite	Со	mpliance Status		cos	R	
In Certified Food Protection Manager (CFPM) Employee Health Management, food employee and conditional employee; knowledge, responsibilities and reporting In Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal events Good Hygienic Practices In Proper eating, tasting, drinking, or tobacco use In No discharge from eyes, nose, and mouth Preventing Contamination by Hands In Hands clean and properly washed In No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed Adequate handwashing sinks properly supplied and accessible X Approved Source In Food obtained from approved source N/O Food received at proper temperature In Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite			Supervision			
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Good Hygienic Practices In Proper eating, tasting, drinking, or tobacco use In No discharge from eyes, nose, and mouth Preventing Contamination by Hands In Hands clean and properly washed No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed Out Adequate handwashing sinks properly supplied and accessible X Approved Source In Food obtained from approved source N/O Food received at proper temperature In Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite	4	ln	Proper use of restriction and exclusion			
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 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	5	ln	Procedures for responding to vomiting and diarrheal events			
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 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			Good Hygienic Practices			
Preventing Contamination by Hands 8	6	ln	Proper eating, tasting, drinking, or tobacco use			
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 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	7	In	No discharge from eyes, nose, and mouth			
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13 In Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite	11	ln	Food obtained from approved source			
Required records available: shellstock tags, parasite	12	N/O	Food received at proper temperature			
14 N/A '	13	In	Food in good condition, safe, and unadulterated			
	14	N/A	, , , , , , , , , , , , , , , , , , , ,			

Compliance Status COS R							
Protection from Contamination							
15	In	Food separated and protected					
16	ln	Food-contact surfaces; cleaned and sanitized					
17	ln	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	ln	Proper hot holding temperatures					
22	ln	Proper cold holding temperatures					
23	ln	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

	·						
		cos	R				
	Safe Food and Water	Safe Food and Water sed where required an approved source for specialized processing methods Food Temperature Control thods used; adequate equipment for temperature control y cooked for hot holding methods used wided & accurate Food Identification sled; original container Prevention of Food Contamination and animals not present vented during food preparation, storage and display seperly used and stored					
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			1 -			
36	Thermometers provided & accurate						
	Food Identification						
37	Food properly labeled; original container						
	Prevention of Food Contamination						
38	Insects, rodents, and animals not present			l ⊢			
39	Contamination prevented during food preparation, storage and display			l ⊢			
40	Personal cleanliness			l ⊢			
41	Wiping cloths: properly used and stored			l ⊢			
42	Washing fruits and vegetables			l E			

	0 1		_
		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

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Fstahlishm	nent: Market on the Hill				Establishme	nt #		ige z
		-+- W	Mast					
water Sup	oply: 🛛 Public 🗌 Priva	ate v	vasi	e Water System: 🔀 Public 🗌 P	rivate			
Sanitizer T	ype: Quat			PPM: 200		_	Heat:	
				TEMPERATURE OBSERVAT	IONS			
	Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
	All Temps in ∘F			Turkey slices, in fridge below	39		Stuffed pepper soup, in crockpot	173
All C	old Holding Units ≤	41		sandwich station				
				Cranberry mayo, in fridge below	40		Beef stew meat (Raw), in fridge	41
Cheddar b	proccoli soup, in fridge in	40		sandwhich station			closest to cash register	
	back of kitchen							
				Pepperjack cheese, in sandwhich	38			
Chicker	salad, in serving case	40		station				
				Pre-cooked bacon, in sandwhich	40			
				station				
			0	BSERVATIONS AND CORRECTIV	/E ACTION	IS		
Item Number		Viol	atio	ns cited in this report must be correcte	d within the	time	frames below.	
10	Kitchen hand washir	ng sink m	issir	ng a hand washing sign. A sign or p	oster that n	otifie	es food employees to wash their ha	ands
				ng sinks used by food employees. I				
	· ·			section 6-301.14 in the Food Code.				
	0.00.1.10.10.00.10.10.10.10.10.10.10.10.							
CFPM Ver	l rification (name, expiratic	n date, II	D#):					
	Dianne G Birge							
	21912670 Exp: 02/07/2028							
	opic: Discussed proper sig	ns at han	nd w	ashing stations.				
(A) -	()		**					
YXV	me sell	X		Sep 28, 2023				
Person in Ch	arge (Signature)			Date				
M	e All			Follow-up: Yes	No (Check o	one)	Follow-up Date: N/A	
	, 0-				(Circon o		Tollow-up Date.	