Food Establishment Inspection Report

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							0
Local Health Department Name and Address	No. of Risk Factor/Intervention Violations		0	Date	05/22/2019		
Logan County Department of Public Health			THO. OF MISK I decory intervention violations		U	Time In	2.50000
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2	217) 735-	2317			_ 1	Time in	2:50pm
Establishment License/F		Permit #	No. of Repeat Risk Factor/Intervention Violation		0	Time Out	3:20pm
OK Tavern 292			Permit Holder Risk		ategory	1	
Street Address			Norma Edwards	Low/Class III			
1215 N McLean St.	Purpose of Inspection						
City/State		ZIP Code	Routine Inspection				
Lincoln, IL	62656	The same map content					
ECODDODUE II	LAIFCE	DIGIT EAGE	C AND DUDIES HEALTH INTEDVENI				

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.

	CO3=	corrected on-site during inspection R =repeat violatio	11				
Compliance Status COS R							
	Supervision						
1	In	Person in charge present, demonstrates knowledge, and performs duties					
2	N/A	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		T i			
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		T i			
		Approved Source					
11	In	Food obtained from approved source		- 1			
12	N/A	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 RETAIL						

Te			COC	n					
Co	mpliance Status		cos	R					
Protection from Contamination									
15	N/A	Food separated and protected							
16	In	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/A	Proper cooking time and temperatures							
19	N/A	Proper reheating procedures for hot holding							
20	N/A	Proper cooling time and temperature							
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							
	Foo	d/Color Additives and Toxic Substances							
27	N/A	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			
30	Pasteurized eggs used where required			4
31	Water and ice from approved source	/ S		4
32	Variance obtained for specialized processing methods		, ,	4
	Food Temperature Control			4
33	Proper cooling methods used; adequate equipment for temperature control		r	
34	Plant food properly cooked for hot holding			4
35	Approved thawing methods used			4
36	Thermometers provided & accurate		7:0	4
	Food Identification			4
37	Food properly labeled; original container			-
- 1.5	Prevention of Food Contamination	0		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		
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	X	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		

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Establishm	nent: OK Tavern			Establishmen	t #: 292	
Water Sup	oply: 🛛 Public 🗌 Pr	ivate Waste	e Water System: 🔀 Public 🗌] Private		
Sanitizer T	ype: Quat		PPM: <u>200</u>		Heat:	
			TEMPERATURE OBSER\	/ATIONS		
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
	All Temps in ∘F					
All C	old Holding Units ≤	41				
	Juice in walk-in	37				
		Ol	BSERVATIONS AND CORREC	TIVE ACTIONS		
Item Number		Violation	s cited in this report must be corre	ected within the ti	me frames below.	
55	Floor in dis	srepair in some a			d in good repair. Reference Section	n
			6-501.11 of the F	ood Code.		
CFPM Ver	rification (name, expira	tion date, ID#):				
HACCP To	ppic: Discussed cleaning	schedule	1		•	
P	vian-Educ	dia	May 22, 2010			
	arge (Signature)		May 22, 2019 Date	_		
\mathcal{N}	· ·		_			
Inspector (Signature)	gnature)		Follow-up: Yes	No (Check on	e) Follow-up Date: N/A	