Food Establishment Inspection Report

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Local Health Department Name and Address			No. of Risk Factor/Intervention Violations		2	Date	10/11/2023
Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2	217) 725 23	217	The straight determined the straight straight and straight straigh			Time In	1:45
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317			No. of Repeat Risk Factor/Intervention Violations		0		
Establishment	License/Po	ermit #	No. of Repeat Nisk Factor/Intervention Violatio	7115	U	Time Out	2:30
Peggy's Place	207		Permit Holder		ategory	/	
Street Address			Peggy Payne	High/0	Class I		
110 Clinton St.			Purpose of Inspection				
City/State	Z	ZIP Code	Routine Inspection				
Lincoln, IL 62656		52656	Notifie 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=	corrected on-site during inspection R=repeat violatio	n	
Co	mpliance Status		cos	R
		Supervision		
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	ln	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	Out	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	ln	Food in good condition, safe, and unadulterated		
14	N/A	Required records available: shellstock tags, parasite destruction		
		COOD	DET	'A II

Со	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				
	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	N/O	Proper hot holding temperatures				
22	ln	Proper cold holding temperatures				
23	Out	Proper date marking and disposition	X			
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	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			. [
Pasteurized eggs used where required			. [
Water and ice from approved source			4
Variance obtained for specialized processing methods			
Food Temperature Control			. [
Proper cooling methods used; adequate equipment for temperature control			
Plant food properly cooked for hot holding			2
Approved thawing methods used			
Thermometers provided & accurate			.
Food Identification			.
Food properly labeled; original container			5
Prevention of Food Contamination			5
Insects, rodents, and animals not present			5
Contamination prevented during food preparation, storage and display			5
Personal cleanliness			5
Wiping cloths: properly used and stored			5
Washing fruits and vegetables			
	Pasteurized eggs used where required Water and ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided & accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored	Safe Food and Water Pasteurized eggs used where required Water and ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided & accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored	Safe Food and Water Pasteurized eggs used where required Water and ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided & accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored

		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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Establishm	nent: Peggy's Place			Establish	ment #: 207		rage 2
Water Sup	pply: Public Priv	ate W	aste Water System: 🔀 F	ublic Private			
Sanitizer T	ype: Chlorine		PPM	: 100	Heat:		
			TEMPERATURE	OBSERVATIONS			
	Item/Location	Temp	Item/Locati	on Temp		Item/Location	Temp
	All Temps in ∘F						
All C	old Holding Units ≤	41					
Green b	eans, in walk-in cooler	40					
BLT pa	asta salad, in walk-in	40			1		
	cooler						
Shred	ded meat in fridge in	39					
	kitchen				1		
Waterm	nelon, fridge in kitchen	38					
			OBSERVATIONS AND	CORRECTIVE ACTION	ONS		·
Item Number		Viola	tions cited in this report mus	t be corrected within t	he time frame	s below.	
10	Liquid hand s	soap not pr	rovided at the hand washi	ng sink in kitchen. Pr	ovide liquid s	soap at hand washing sir	nk.
	Ref	erence sec	tion 6-301.11 in the Food	Code. To be correct	ed by next ro	utine inspection.	
23	Chocolate pie filling,	chocolate	ganache, and a few cateri	ng items do not mee	t date marki	ng requirements and has	s not been
	discarded. Dis	scussed app	plicable sections of 3-501.	17 and 3-501.18 wit	n person in c	harge. Food was discard	ed.
	Refere	nce section	3-501.18 in the Food Coo	e. COS, willingly rem	oved outdat	ed items from fridge.	
CFPM Ver	ification (name, expirati	on date, ID	#):				
	Amanda Shull		Hilary Rempe				
21989094 Exp: 09/18/28		E	21774167 Exp: 09/16/2026				
	ppic: Discussed proper da	-				•	
40	aux Comp	R	Oct 11, 2023				
Person in Cha	arge (Signature)	la	Date Follow-up:	☐ Yes ⊠ No (Che	ck one)	Follow-up Date: N/A	