## Food Establishment Inspection Report

Page 1 of 2

Local Health Department Name and Address					No. of Bick Factor /Intervention Vielations 1						11/01/	/2023		
Logan County Department of Public Health											2:2			
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317					No. of Depart Dick Factor (Intervention ) (inlations 0								_	
Establishment License/Permit #											3:0	0		
Rusty Rail Pub 366						Permit Holder Risk Category Stephen Hannel Medium / Class II								
Street Address						Purpose of Inspection								
405 Pulaski St City/State ZIP Code														
	coln, IL		62656		Routine Inspection									
							חח							
		FOODBORNE IL					ייט		INTERVENT	10113				_
	0	ed compliance status (IN, OUT, N						Risk factors are	e important prac	tices or proce	dures identifie	d as the	e mos	st
	IN=in compliance	OUT=not in compliance N/O Mark "X" in appropriate box for	pplicable prevalent contributing factors of foodborne illness or injury. Public healt											
	COS=0	corrected on-site during inspectio		on				interventions a	re control measu	ires to prever	nt foodborne ill	ness or	injur	у.
Cor	npliance Status			cos	R	R Compliance Status							cos	R
		Supervision		1000		Protection from Contamination							000	IX.
		Person in charge present, demonstra	tes knowledge, and		[		15	In	Food separated a					_
1	In	performs duties	tes meage, and				16	ln	Food-contact surf		ind sanitized			
2	Out	Certified Food Protection Manager (C	CFPM)						Proper disposition					
		Employee Health					17	In	reconditioned and	· ·	,			
3	In	Management, food employee and co						т	ime/Temperatu	re Control fo	r Safety			
		knowledge, responsibilities and report	-			$\left  \right $	18	N/O	Proper cooking tir	me and temper	atures			
4	In	Proper use of restriction and exclusio				$\left  \right $	19	N/O	Proper reheating	procedures for	hot holding			
5	In	Procedures for responding to vomitin	ig and diarrheal events				20	N/O	Proper cooling tin	ne and tempera	ature			
	L.	Good Hygienic Practices		-	1		21	N/O	Proper hot holdin	g temperatures	5			
6 7	In	Proper eating, tasting, drinking, or to				-	22	In	Proper cold holdin	ng temperature	S			
/	In	No discharge from eyes, nose, and m					23	In	Proper date mark	ing and disposi	tion			
	L.	Preventing Contamination by I	Hands	-	1		24	N/A	Time as a Public H	lealth Control;	procedures & rec	ords		
8	In	Hands clean and properly washed No bare hand contact with RTE food	ar a pro approved			-			Consum	er Advisory				
9	N/A	alternative procedure properly allow					25	N/A	Consumer advisor	ry provided for	raw/undercooke	d food		
10	In	Adequate handwashing sinks properl		2					Highly Suscep	tible Populat	ions			
		Approved Source					26	N/A	Pasteurized foods			red		
11	In	Food obtained from approved source	2			1.		Foo	d/Color Additive					
12	N/A	Food received at proper temperature					27	In	Food additives: ap					
13	In	Food in good condition, safe, and una	adulterated				28	In	Toxic substances			used		
14	N/A	Required records available: shellstocl	< tags, parasite						nformance with					
		destruction					29	N/A	Compliance with	variance/specia	lized process/HA	ICCP		
			GOOL	D RE	ΓΑΙ	L P	<b>RA</b>	CTICES						
		Good Retail Practices are prevent								-				
N	lark "X" in box if nur	nbered item is not in compliance	Mark "X" in appro	·	box	tor	r COS	Sand/or R COS=	corrected on-site	e during inspe	ction R=rep	peat vio		_
COS R						Proper Use of Utensils						COS	R	
		Safe Food and Water							-	e of Utensils				
30		sed where required			-	43		In-use utensils: prope		torod d	handlad			
31		Water and ice from approved source			-	44     Utensils, equipment & linens: properly stored, dried, & handled       45     X       45     X					-+			
32	variance obtained	for specialized processing methods				45	<u> </u>	3 , 3	nce articles: proper	iy stored and u	seu	-+		
22	Drapar cooling mat	Food Temperature Control				46		Gloves used properly	Utoncile Equipm	ant and Van	ding			
33 34		thods used; adequate equipment for t	emperature control	—	-		T	Food and non-food co	Utensils, Equipm		0	ructed		
	Plant food properly cooked for hot holding Approved thawing methods used				_	47	7	and used		anable, propert	y designed, const	Tucieu,		
35 36	Thermometers pro				-	48	8	Warewashing facilitie	s: installed, mainta	iined, & used; t	est strips			-
50	mermometers pro	Food Identification				49	Э	Non-food contact sur	faces clean					
37	Food properly labo	led; original container		1					Physical	Facilities				
37	Food property labe	Prevention of Food Contamina	tion			50	D	Hot and cold water av	vailable; adequate	pressure				
38	Insects, rodents, and animals not present					51 Plumbing installed; proper backflow devices								
30 39	Contamination prevented during food preparation, storage and display			-+	-	52 Sewage and waste water properly disposed								
40	Personal cleanliness				$\neg$	53         Toilet facilities: properly constructed, supplied, & cleaned								
40	Wiping cloths: properly used and stored				$\neg$	54 Garbage & refuse properly disposed; facilities maintained								
42 Washing fruits and vegetables					$\neg$	55	-	Physical facilities insta				$ \longrightarrow $		
<b>3</b> • • • • • • • • • • • • • • • • • • •						56	5	Adequate ventilation			ed			
							-	1		e Training				
						57	-	All food employees ha		aining		$ \longrightarrow $		
						58	8	Allergen training as re	equired					

## Food Establishment Inspection Report

Establishment #: 366 Water Supply:  Public Private Water Supply:  Public Private Water Supply:  Phile:  Phile:								Page 2				
Sanitizer Type: Quat PPM: 20 Heat:	Establishn	nent: Rusty Rail Pub			Establishn	nent #: 366						
TEMPERATURE OBSERVATIONS         Item/Location       Temp       Item/Location       Temp         All Temps in -F       I       I       I         All Cold Holding Units 4       I       I       I       I         Ketchup, top L shelf in beer       42       I       I       I       I         Fridge       I       I       I       I       I       I       I         Better       I	Water Sup	oply: 🛛 Public 🗌 Pri	vate W	/aste Water System: 🔀 F	Public 🗌 Private							
Item/Location       Temp         All Temps in -F       Item/Location       Temp         All Cold Holding Units ≤       41       Item/Location       Temp         Ketchup, top L shelf in beer       42       Item/Location       Item/Location       Temp         Ketchup, top L shelf in beer       42       Item/Location       Item/Location       Temp         Mindee       Item/Location       Item/Location       Item/Location       Temp         Mindee       Item/Location       Item/Location       Item/Location       Temp         Ketchup, top L shelf in beer       42       Item/Location       Item/Location       Item/Location         Mindee       Item/Location       Item/Location       Item/Location       Item/Location       Item/Location         Mindee       Item/Location       Item/Location       Item/Location       Item/Location       Item/Location         Item/Location       Item/Location       Item/Location       Item/Location       Item/Location       Item/Location         Item/Location       Item/Location       Item/Location       Item/Location       Item/Location       Item/Location       Item/Location         Item/Location       Item/Location       Item/Location       Item/Location       Item/Location       Item/Loc	Sanitizer T	ype: Quat		PPM	1: 200	Heat:						
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fridge												
Image: Control of the second state	Ketchu	up, top L shelf in beer	42									
Item Number       Violations cited in this report must be corrected within the time frames below.         45       Paper plates being stored on floor in dry storage room. Single-Use Articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Reference section 4-903.11(A) and (C) in the Food Code. COS, moved plated up off the floor.         2       The food establishment is not under the operational supervision of a Certified Food Service Sanitation Manager that is present at appropriate times. Provide an adequate number of staff with approved training. Reference section 750.540 in the Food COde.         2       The food establishment is not under the operational supervision of a Certified Food Service Sanitation Manager that is present at appropriate times. Provide an adequate number of staff with approved training. Reference section 750.540 in the Food COde.         2       The food establishment is not under the operational supervision of a Certified Food Service Sanitation Manager that is present at appropriate times. Provide an adequate number of staff with approved training. Reference section 750.540 in the Food COde.         2       The food establishment is not under the operational supervision of a Certification (name, expiration date, ID#):         2       HACCP Topic: Discussed proper storage of single-use items         3       Nov 1, 2023		fridge				_						
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	- JUC Borron in Ch	argo (Signaturo)										
				Date								
Follow-up: ☐ Yes ⊠ No (Check one) Follow-up Date: N/A	Ma	Andal	h	Follow-up:	🗌 Yes 🔀 No (Chec	k one) <b>F</b> a	bllow-up Date: N/A					

Inspector (Signature)