

Food Establishment Inspection Report

Local Health Department Name and Address Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317		No. of Risk Factor/Intervention Violations	1	Date	12/22/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:00 AM
Establishment Stag-R-Inn	License/Permit # 282	Permit Holder Travis Schleder	Risk Category High / Class I		
Street Address 102 Lincoln St.		Purpose of Inspection Routine Inspection			
City/State Emden, IL	ZIP Code 62635				

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.

Compliance Status		COS	R
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	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	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 destruction	

Compliance 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	
Time/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	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	N/O	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	In	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	In	Food additives: approved and properly used	
28	In	Toxic substances properly identified, stored, and used	
Conformance 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		
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		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	X Utensils, equipment & linens: properly stored, dried, & handled		X
45	X Single-use/single-service articles: properly stored and used		X
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	X 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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Establishment: Stag-R-Inn Establishment #: 282

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat PPM: 200 Heat: _____

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F			Beef patties, in fridge across	40		Cheese sauce, in warmer	140
All Cold Holding Units ≤	41		from make-table				
			Pork patties, in fridge across	39			
Shredded cheese, in sandwich	41		from make-table			Salad, in salad bar	41
make-table						Cottage cheese, in salad bar	41
Grilled chicken, in fridge below	38					Coleslaw in fridge below	39
sandwich make-table			Greek yogurt, in walk-in cooler	38		salad bar	
			Beef steaks, in walk-in cooler	39			

OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
10	Liquid hand soap not provided at the hand washing sink near bar. Provide liquid soap at hand washing sink. Reference section 6-301.11 in the Food Code. COS, hand soap replaced at handwashing sink.
44	Salad plates above salad bar stored incorrectly. Equipment, Utensils, Linens and 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), (B) and (D) in the Food Code. COS, salad plates inverted above salad bar.
45	Single-Use Articles are stored on floor next to salad bar. 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, single-use items moved 6in off floor.
49	Soil residue present on bottom shelf of double door freezers in back kitchen. Clean all non-food contact surfaces frequently to prevent soil accumulation. Reference section 4-602.13 in the Food Code. To be corrected by next Routine Inspection.

CFPM Verification (name, expiration date, ID#):

Travis R Schleder 21629280 Exp: 09/30/2024			
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HACCP Topic: Discussed proper storage of in-use utensils and tableware.


 Person in Charge (Signature) Dec 22, 2023
 Date


 Inspector (Signature) Follow-up: Yes No (Check one) Follow-up Date: N/A

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
55	Floors in back kitchen covered with cardboard and found in a state of disrepair, or not to be smooth and easily cleanable. Except as specified in Section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Reference section 6-201.11 in the Food Code. To be corrected by next Routine Inspection.



 Person in Charge (Signature)

Dec 22, 2023

 Date



 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: N/A