Food Establishment Inspection Report

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Local Health Department Name and Address	No. of Risk Factor/Intervention Violations		n	Date	12/28/2022		
Logan County Department of Public Health			<u> </u>	Time In	2:00PM		
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2			_ 1				
Establishment	Permit #	No. of Repeat Risk Factor/Intervention Violations 0		0	Time Out	2:45PM	
Stagecoach Bar & Grill		Permit Holder Risk C		sk Category			
Street Address	Stagecoach Bar & Grill, LLC		Medium Risk/Class II				
104 S Main St.	Purpose of Inspection						
City/State ZIP Coo			Routine Inspection				
Middletown, IL		62666	Noutile inspection				
		21014 24 62 62					

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.

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	COS:	corrected on-site during inspection R=repeat violatio	n				
Compliance Status							
		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	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					
10	In	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	In	Food in good condition, safe, and unadulterated					
14	N/A	Required records available: shellstock tags, parasite destruction					
		GOOD	RET	ΔΙ			

Compliance Status C								
Protection from Contamination								
15	ln ln	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/O	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/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						
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

		1000	. ' '			
	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		ı.			
34	Plant food properly cooked for hot holding		, ,			
35	Approved thawing methods used	3 5	-			
36	Thermometers provided & accurate	10	/:-			
	Food Identification					
37	Food properly labeled; original container					
- 55	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					

OS	R				cos	R					
			Proper Use of Utensils								
		43		In-use utensils: properly stored							
R		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									
9		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								
	ł	50		Hot and cold water available; adequate pressure							
		51		Plumbing installed; proper backflow devices							
_		52		Sewage and waste water properly disposed							
	1	53		Toilet facilities: properly constructed, supplied, & cleaned							
-	+	54		Garbage & refuse properly disposed; facilities maintained							
	55	X	Physical facilities installed, maintained, and clean		X						
	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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Establishn	ment: Stagecoach Bar & G	irill	Es	tablishmer	nt #: 250		
Water Sup	pply: 🛛 Public 🗌 Priv	rate Wa	aste Water System: 🛛 Public 🗌 Pri	vate			
Sanitizer 1	Type: Chlorine		PPM: 100		Heat:		
			TEMPERATURE OBSERVATION	ONS			
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	
	All Temps in ∘F						
·			Mashed Potatoes, keeping				
			warm on stovetop	179			
Cup of ra	nch, white kitchen fridge						
	bottom shelf	38	Corn, keeping warm on stovetop	142			
Orange	juice, walk-in top shelf	37	Chicken breast, silver fridge	40			
	, , ,		bottom shelf				
			OBSERVATIONS AND CORRECTIVE	E ACTIONS	 S		
Item		Violati	ions cited in this report must be corrected	within the t	time frames below.		
Number 49	Frants and sides of kit		ment (fryers, oven, hand sink) observe			c fraguantly	
49			eference section 4-602.13 of the Food				
	to prevent son accum	iulation. Ne	ereferice section 4-002.13 of the root	coue. 10 L	be corrected by the Next Routine	inspection.	
55	Floors behind car in	disrenair D	rawer under nizza oven missing front i	nlate floor	s floor coverings walls wall cove	erings and	
- 33	Floors behind car in disrepair. Drawer under pizza oven missing front plate. floors, floor coverings, walls, wall covering ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Reference section 6-20						
	of the Food Code. To be corrected by the Next Routine Inspection.						
CFPM Ve	rification (name, expirati	on date, ID#	t):				
Carla	present, info on file.						
НАССР То	opic: Discussed cooking a	nd hot hold	ling temperatures used in establishme	ent.			
	I Simons		Dec 20, 2022				
Person in Ch	narge (Signature)		Dec 28, 2022 				
^	<u> </u>						
S			Follow-up: ☐ Yes ☒ N	do (Chock s	Sol Fallow Data: N/A		
Inspector Si	ignature)			TO (CHECK OF	ne) Follow-up Date: N/A		