

Food Establishment Inspection Report

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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 0	Date 12/15/2022
Establishment Thornton's #369		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:00 AM
License/Permit # 280		Permit Holder Thornton's Inc.	Time Out 10:40 AM
Street Address 2903 Woodlawn Rd		Risk Category Medium/Class II	
City/State Lincoln, IL		Purpose of Inspection	
ZIP Code 62656			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>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</p>	<p>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.</p>
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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 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
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 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

<p>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</p>		
Compliance Status	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
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 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		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

Establishment: Thornton's #369

Establishment #: 280

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 100

Heat:

TEMPERATURE OBSERVATIONS

Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F			diced tomaotes in top of make				
All Cold Holding Units ≤	41		table	39			
			Roller dog in hot holding area	145			
premade eggs in top of make							
table in kitchen	39						
pepperoni in top of make table							
in kitchen	35						
Ckn salad in bottom of make							
table in kitchen	38						

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

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

Christopher Callahan
21706119
exp: 10/7/25

Person in Charge (Signature)

Dec 15, 2022

Date _____

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: N/A