

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 12/21/2022
Establishment Walgreens #05976		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:15 AM
License/Permit # 219		Permit Holder Walgreens Corporate	Time Out 10:45 AM
Street Address 603 Woodlawn Rd.		Risk Category Low/Class III	
City/State Lincoln, IL		Purpose of Inspection Routine 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	Compliance Status	COS	R
Supervision			Protection from Contamination		
1	In	Person in charge present, demonstrates knowledge, and performs duties	15	N/A	Food separated and protected
2	N/A	Certified Food Protection Manager (CFPM)	16	In	Food-contact surfaces; cleaned and sanitized
Employee Health			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	Time/Temperature Control for Safety		
4	In	Proper use of restriction and exclusion	18	N/A	Proper cooking time and temperatures
5	In	Procedures for responding to vomiting and diarrheal events	19	N/A	Proper reheating procedures for hot holding
Good Hygienic Practices			20	N/A	Proper cooling time and temperature
6	In	Proper eating, tasting, drinking, or tobacco use	21	N/A	Proper hot holding temperatures
7	In	No discharge from eyes, nose, and mouth	22	In	Proper cold holding temperatures
Preventing Contamination by Hands			23	In	Proper date marking and disposition
8	In	Hands clean and properly washed	24	N/A	Time as a Public Health Control; procedures & records
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	Consumer Advisory		
10	In	Adequate handwashing sinks properly supplied and accessible	25	N/A	Consumer advisory provided for raw/undercooked food
Approved Source			Highly Susceptible Populations		
11	In	Food obtained from approved source	26	N/A	Pasteurized foods used; prohibited foods not offered
12	N/O	Food received at proper temperature	Food/Color Additives and Toxic Substances		
13	In	Food in good condition, safe, and unadulterated	27	N/A	Food additives: approved and properly used
14	N/A	Required records available: shellstock tags, parasite destruction	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>							
		COS	R			COS	R
Safe Food and Water				Proper Use of Utensils			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water and ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used		
Food Temperature Control				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate			49	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure		
Prevention of Food Contamination				51	Plumbing installed; proper backflow devices		
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed		
39	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used and stored			55	Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables			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: Walgreens #05976

Establishment #: 219

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							
All Cold Holding Units ≤	41						
Cold holding units	32						

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	No Violations noted during inspection

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

N/A			
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HACCP Topic: Discussed storage of toxic materials in establishment



Person in Charge (Signature)

Dec 21, 2022

Date



Inspector (Signature)

Follow-up: ☐ Yes ☐ No (Check one)

Follow-up Date: N/A