Food Establishment Inspection Report

Page 1 of 2

Local Health Department Name and Address		No. of Risk Factor/Intervention Violations		0	Date	09/29/2023
Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (21	· ·			Time In	9:15	
Establishment L	License/Permit #	No. of Repeat Risk Factor/Intervention Violation	ons	0	Time Out	10:15 AM
Walgreens #05976	219	Permit Holder Risk Ca		0 ,		
Street Address	Walgreens Corporate		Low/Class III			
603 Woodlawn Rd.		Purpose of Inspection				
City/State	ZIP Code	Routine Inspection				
Lincoln, IL	noutile inspection					

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.

	COS=	corrected on-site during inspection R=repeat violatio	n	
Со	mpliance Status		cos	R
		Supervision		
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	N/A	Certified Food Protection Manager (CFPM)		
		Employee Health		
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	ln	Proper use of restriction and exclusion		
5	ln	Procedures for responding to vomiting and diarrheal events		
		Good Hygienic Practices		
6	ln	Proper eating, tasting, drinking, or tobacco use		
7	ln	No discharge from eyes, nose, and mouth		
		Preventing Contamination by Hands		
8	ln	Hands clean and properly washed		
9	ln	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	ln	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	ln	Food in good condition, safe, and unadulterated		
14	N/A	Required records available: shellstock tags, parasite destruction		

Co	ompliance Status		cos	R					
	Protection from Contamination								
15	15 N/A Food separated and protected								
16	16 In Food-contact surfaces; cleaned and sanitized								
17	In Proper disposition of returned, previously served, reconditioned and unsafe food								
	Т	ime/Temperature Control for Safety							
18	N/A	Proper cooking time and temperatures							
19	N/A	Proper reheating procedures for hot holding							
20	20 N/A Proper cooling time and temperature								
21	21 N/A Proper hot holding temperatures								
22	ln	Proper cold holding temperatures							
23	ln	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	N/A	Food additives: approved and properly used							
28	ln	Toxic substances properly identified, stored, and used							
	Co	nformance 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					
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					

				, , , , , , , , , , , , , , , , , , , ,				
os	R				cos	R		
Ī				Proper Use of Utensils				
		43		In-use utensils: properly stored				
	1	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 \ensuremath{U}				
		48		Warewashing facilities: installed, maintained, & used; test strips				
		49		Non-food contact surfaces clean				
	ł		Physical Facilities					
		50		Hot and cold water available; adequate pressure				
		51		Plumbing installed; proper backflow devices				
		52		Sewage and waste water properly disposed				
		53	X	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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Page 2

Establishm	ent: Walgreens #05976	;		Establishi	ment #: 219	rage 2
Water Sup	ply: 🛛 Public 🗌 Pri	vate Wa	ste Water System: 🔀 F	Public Private		
Sanitizer T	ype: Quat		PPN	: 200	Heat:	_
			TEMPERATURE	OBSERVATIONS		
	Item/Location	Temp	Item/Locati	on Temp	Item/Loca	ation Temp
,	All Temps in ∘F					
All Co	old Holding Units ≤	41				
Cheese	e slice pack, in fridge	38				
Fr	idge ambient air	41				
Fre	eezer ambient air	31				
			OBSERVATIONS AND	CORRECTIVE ACTION	DNS	
Item Number		Violati	ons cited in this report mus	st be corrected within t	he time frames below.	
55	Bathroom floor in	womens rest	troom was found soiled.	Refridgeraor floors s	oiled with liquid and debri	s. Physical facilities
	sha	all be cleaned	d as often as necessary to	o keep them clean. E	xcept for cleaning up a spil	l or
		0	other accident, cleaning s	hould be done durin	g periods when	
	the least amount of	food is expo	osed such as after closing	. Reference Section	6-501.12 (A & B) in the Foo	od Code. To be fixed
				Routine Inspection.		
					in a position that allows the	
	without soilin	g walls, equip	oment, or supplies. Refe	rence Section 6-501.	16 in the Food Code. COS,	Hung mop up.
CFPM Ver	ification (name, expirat	ion date, ID#):			
	N/A					
НАССР То	pic: Discussed proper s	torage of mo	pp.	<u> </u>		
Daw	- Ald -		Sep 29, 2023			
Person in Cha	arge (Signature)		Date			
Mad	thir Loch	'M	Follow-up:	Yes No (Chec	ck one) Follow-up Date:	, N/A