Food Establishment Inspection Report

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Local Health Department Name and Address	No. of Risk Factor/Intervention Violations		0	Date	12/12/2023		
Logan County Department of Public Health	140. Of Mak Factory intervention violations			Time In	1:15		
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2	317				111110 1111	1.13	
Establishment	License/P	ermit #	No. of Repeat Risk Factor/Intervention Violat		0	Time Out	2:00
Walmart Deli #199	205		Permit Holder		ategory	/	
Street Address	Walmart Inc.	High / Class I					
825 Malerich Dr.	Purpose of Inspection						
City/State	Routine Inspection						
Lincoln, IL	62656	Nouthe 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 violation	n						
Compliance Status									
Supervision									
1	In	Person in charge present, demonstrates knowledge, and performs duties							
2	In	In 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	7 In No discharge from eyes, nose, and mouth								
		Preventing Contamination by Hands							
8	ln	Hands clean and properly washed							
9	N/O	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	ln	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		\perp					
		2000	DET						

Co	mpliance 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	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	ln	Proper hot holding temperatures							
22	ln	Proper cold holding temperatures							
23	ln	Proper date marking and disposition							
24	ln	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	ln	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

Safe Food and Water

Safe Food and Water

Pasteurized eggs used where required
Water and ice from approved source
Variance obtained for specialized processing methods

Food Temperature Control

Proper cooling methods used; adequate equipment for temperature control
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		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	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		

Food Establishment Inspection Report

Establishn	ment: Walmart Deli #199				E	stablishme	ent #: 20	05	Page 2
	oply: 🛛 Public 🗌 Priv	er System: 🔀 P		ivate	_				
		ate w	aste wat		_	ivacc			
Sanitizer 1	Гуре: Quat			PPM	: 200		— Не —	at:	
			Т	EMPERATURE (OBSERVAT	IONS			
	Item/Location	Temp		Item/Location	on	Temp		Item/Location	Temp
	All Temps in ∘F								
All Cold Holding Units ≤ 41			E	gg rolls, in warmi	ng table	135		Meat slices, deli cooler	40
Ham,	in deli walk-in cooler	41	Ma	ashed potatoes, i	n hot bar	165			
Cheese	e block , in deli walk-in	41		Chicken wings, in hot bar 135					
	cooler			White gravy, in h		135			
				Bbq wings, in ho		140			
Bavarian	filling, in bakery walk-in	38		1 0 /					
	cooler								
		· · · · · ·	OBSER	VATIONS AND	CORRECTIV	E ACTION	NS .		<u> </u>
Item Number		Viola	tions cited	I in this report mus	t be corrected	d within the	time fra	mes below.	
49	Soil residue pres	ent on fror	nt and sid	les of frver and ov	vens. Clean	all non-foc	od conta	ct surfaces frequently to pro	event
								d by Next Routine Inspection	
55	Walk-in freezer floor f	ound with	soil resid	e and abandoned	d packaging.	Physical 1	facilities	shall be cleaned as often as	necessary
	to keep them clean.	Except for	cleaning	up a spill or othe	r accident, o	cleaning sh	nould be	done during periods when	the least
	amount of food is exposed such as after closing. Reference section 6-501.12 (A & B) in the Food Code. To be corrected								
	by Next Routine Inspection.								
CFPM Ve	rification (name, expiration	on date, ID	#):						
	Joshua Logan								
21947040 Exp: 04/02/2028									
	opic: Discussed cleaning s	schedule fo	or deli and	d bakery.					
^	, ,, , , , , ,								
Homa	nda Walt			Dec 12, 2023					
Person in Charge (Signature)			Date						
011									
	telm boell	7		Follow-up:	Yes 🔀	No (Check	one)	Follow-up Date: N/A	
Inspector (Si	ignature)	-						·	