

Food Establishment Inspection Report

Local Health Department Name and Address Cumberland County Health Department PO Box 130 200 S. Indiana St. Toledo, IL 62468		No. of Risk Factor/Intervention Violations	2	Date	01/12/2022
		No. of Repeat Risk Factor/Intervention Violations	1	Time In	8:30 AM
Establishment Neoga Market	License/Permit # 196	Permit Holder Mahirkumar Patel	Risk Category 1		
Street Address 183 W. 6th St.		Purpose of Inspection Routine Inspection			
City/State Neoga, IL	ZIP Code 62447				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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.

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In			15	Out	X	X
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	In		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				Consumer Advisory			
6	In			20	In		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	In		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In			22	In		
Hands clean and properly washed				Time as a Public Health Control; procedures & records			
9	In			23	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Food/Color Additives and Toxic Substances			
10	In			24	N/A		
Adequate handwashing sinks properly supplied and accessible				Consumer advisory provided for raw/undercooked food			
Approved Source				Conformance with Approved Procedures			
11	In			25	N/A		
Food obtained from approved source				Compliance with variance/specialized process/HACCP			
12	In			26	N/A		
Food received at proper temperature				Physical Facilities			
13	Out		X	27	N/A		
Food in good condition, safe, and unadulterated				Hot and cold water available; adequate pressure			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Plumbing installed; proper backflow devices			

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

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				Utensils, Equipment and Vending			
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				Physical Facilities			
Plant food properly cooked for hot holding				50			
35				Hot and cold water available; adequate pressure			
Approved thawing methods used				51			
36				Plumbing installed; proper backflow devices			
Thermometers provided & accurate				52			
Food Identification				Sewage and waste water properly disposed			
37	X		X	53			
Food properly labeled; original container				Toilet facilities: properly constructed, supplied, & cleaned			
Prevention of Food Contamination				54			
38				Garbage & refuse properly disposed; facilities maintained			
Insects, rodents, and animals not present				55	X		X
39				Physical facilities installed, maintained, and clean			
Contamination prevented during food preparation, storage and display				56			
40				Adequate ventilation and lighting; designated areas used			
Personal cleanliness				Employee Training			
41				57			
Wiping cloths: properly used and stored				All food employees have food handler training			
42				58			
Washing fruits and vegetables				Allergen training as required			

Food Establishment Inspection Report

Establishment: Neoga Market

Establishment #: 196

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: bleach

PPM: 50

Heat: _____

TEMPERATURE OBSERVATIONS						
Item/Location	Temp		Item/Location	Temp		
egg rolls	156		floor coolers		fries	-19
deli: meat	38		eggs	32	pizza	-18
walk in lettuce	23		cheese	38	waffles	-19
meat walk in hamburger	39		reduced	40	ice cream	-19
freezer walk in chicken	-34		yogurt	33	ice cream chest freezer	9
Milk walk in	38		turkey	-20	soda	31
Deli floor case - salads	38		ribs	-13	juice	32
meat case	37				beer	41
chest freezer deli	10		produce lettuce	41		


OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-101.11 - Spoiled tomatoes, lettuce, cucumbers, apples in produce display cooler and produce walk-in. Corrected by discarding items during inspection. Cull produce department daily.
15	3-302.11 - Eggs over ready to eat items in deli walk-in. Corrected by moving eggs during inspection. REPEAT
37	3-602.11B2 - Deli salads in floor case do not have ingredients on labeling. Label properly before next inspection. REPEAT
47	4-202.11 - Counter in meat room is damaged and no longer easily cleanable. Cutting board damaged and no longer easily cleanable. Areas of bare wood in beer cooler. Interior of milk walk in damaged. Shelves in pizza cooler damaged. Repair before next inspection. REPEAT
47	4-202.16 - Areas of bare wood under fountain soda machine. Paint to be easily cleanable before next inspection. REPEAT
55	6-201.11 - Floor heavily damaged in deli, wall damaged in meat room behind open cooler. Ceilings damaged throughout facility. Ceiling in meat room heavily damaged. Correct before next inspection. REPEAT
55	6-501.12 - Floors and ceilings throughout facility are unclean. Clean more often. Correct before next inspection. REPEAT
47	4-402.11 - Prep sink in back deli area needs sealed to wall. Correct before next inspection. REPEAT
55	6-201.18 - Approved ceiling must be installed over back deli prep area. Correct before next inspection. REPEAT

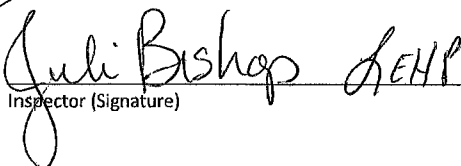
CFPM Verification (name, expiration date, ID#):

Chase Lanham 9/28/24 18410570	Mahirkumar Patel 2/23/24 17505992	
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HACCP Topic: Date Marking


Person in Charge (Signature)

01/12/22
Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____