

FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Thunder Lanes
183 W 6th St
Neoga, IL 62447

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
A09DA	8/5/25	9:05 AM 9:54 AM	Routine	Food Only	D.Clark
Permit Number	Risk	Variance	Estab. Type		
FSF 218	3		Food Only		

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection

Repeat Violations Highlighted in Yellow

Supervisor	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	☒	☐	☐	☐	☐	15. Food separated and protected	☒	☐	☐	☐	☐
2. Certified Food Protection Manager	☒	☐	☐	☐	☐	16. Food-contact surfaces; cleaned & sanitized	☒	☐	☐	☐	☐
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	☒	☐	☐	☐	☐	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	☒	☐	☐	☐	☐
4. Proper use of restriction and exclusion	☒	☐	☐	☐	☐	18. Proper cooking time & temperatures	☒	☐	☐	☐	☐
5. Procedures for responding to vomiting and diarrheal events	☒	☐	☐	☐	☐	19. Proper reheating procedures for hot holding	☒	☐	☐	☐	☐
6. Proper eating, tasting, drinking, or tobacco use	☒	☐	☐	☐	☐	20. Proper cooling time and temperature	☒	☐	☐	☐	☐
7. No discharge from eyes, nose, and mouth	☒	☐	☐	☐	☐	21. Proper hot holding temperatures	☒	☐	☐	☐	☐
8. Hands clean & properly washed	☒	☐	☐	☐	☐	22. Proper cold holding temperatures	☒	☐	☐	☐	☐
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	☒	☐	☐	☐	☐	23. Proper date marking and disposition	☒	☐	☐	☐	☐
10. Adequate handwashing sinks supplied and accessible	☒	☐	☐	☐	☐	24. Time as a Public Health Control; procedures & records	☐	☒	☐	☐	☐
11. Food obtained from approved source	☒	☐	☐	☐	☐	25. Consumer advisory provided for raw/undercooked food	☐	☒	☐	☐	☐
12. Food received at proper temperature	☒	☐	☐	☐	☐	26. Pasteurized foods used; prohibited foods not offered	☐	☒	☐	☐	☐
13. Food in good condition, safe & unadulterated	☒	☐	☐	☐	☐	27. Food additives: approved & properly used	☒	☐	☐	☐	☐
14. Required records available: shellstock tags, parasite destruction	☐	☐	☒	☐	☐	28. Toxic substances properly identified, stored & used	☒	☐	☐	☐	☐
Repeat Violations Highlighted in Yellow						29. Compliance with variance/specialized process/HACCP	☒	☐	☐	☐	☐

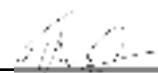
Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	☐	☐	☐	☐	☐	43. In-use utensils: properly stored	☐	☐	☐	☐	☐
31. Water & ice from approved source	☐	☐	☐	☐	☐	44. Utensils, equip. & linens: properly stored, dried & handled	☐	☐	☐	☐	☐
32. Variance obtained for specialized processing methods	☐	☐	☐	☐	☐	45. Single-use/single-service articles: properly stored & used	☐	☐	☐	☐	☐
33. Proper cooling methods used; adequate equip. for temp. control	☐	☐	☐	☐	☐	46. Gloves used properly	☐	☐	☐	☐	☐
34. Plant food properly cooked for hot holding	☐	☒	☐	☐	☐	47. All contact surfaces cleanable, properly designed, constructed, & used	☐	☐	☐	☐	☐
35. Approved thawing methods used	☐	☐	☐	☐	☐	48. Warewashing facilities: installed, maintained & used; test strips	☐	☐	☐	☐	☐
36. Thermometers provided & accurate	☐	☐	☐	☐	☐	49. Non-food contact surfaces clean	☐	☐	☐	☐	☐
37. Food properly labeled; original container	☐	☐	☐	☐	☐	50. Hot & cold water available; adequate pressure	☐	☐	☐	☐	☐
38. Insects, rodents & animals not present	☐	☐	☐	☐	☐	51. Plumbing installed; proper backflow devices	☐	☐	☐	☐	☐
39. Contamination prevented in prep, storage & display	☐	☐	☐	☐	☐	52. Sewage & waste water properly disposed	☐	☐	☐	☐	☐
40. Personal cleanliness	☐	☐	☐	☐	☐	53. Toilet facilities: properly constructed, supplied, & cleaned	☐	☐	☐	☐	☐
41. Wiping cloths; properly used & stored	☐	☐	☐	☐	☐	54. Garbage & refuse properly disposed; facilities maintained	☐	☐	☐	☐	☐
42. Washing fruits & vegetables	☐	☐	☐	☐	☐	55. Physical facilities installed, maintained & clean	☐	☐	☐	☐	☐
						56. Adequate ventilation & lighting; designated areas use	☐	☐	☐	☐	☐
						60. 105 CMR 590 violations / local regulations	☒	☐	☐	☐	☐

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).



D. Clark



Tyler Poe - Expires
Certificate #:

Priority	Pf	Core	Risk Factor	Repeat Risk Factor
0	0	0	0	0

Follow Up Required: ☐ Y Follow Up Date:

FOOD SAFETY INSPECTION REPORT

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2

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9:54 AM

Inspector
D. Clark

Inspection Report (Continued)

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Positive Notes

Proper Food Safety Practices

98 **98 Proper Food Safety Practices - Kitchen -**
N Good clean organized - Excellent.



HACCP

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Conformance with approved procedures

IN

Temperatures

Area

Equipment

Product

Notes

Temps

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Notes

No violations at time of inspection. Knowledge by PIC good. Clean establishment

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3

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