

- ☒ Food Service Establishment
☒ Retail Food Service
☐ Temporary/Seasonal
☐ Tavern/Liquor



Macon County Health Department
Environmental Health Office
 1221 E. Condit Street, Decatur, IL 62521-1405
 Phone: (217) 423-6988 * Fax: (217) 423-0992

- ☐ Routine Inspection
☐ Follow-up Inspection
☒ Other Complaint

Zone: 2 Risk: 1

RETAIL FOOD SANITARY INSPECTION REPORT

Telephone: 875-5700

Name of Establishment: County Market

Address: 1400 E Pershing Rd

Owner or Operator: Mike Lawson

City: Decatur

Zip Code: 62526

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules Promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the Enforcement Provisions of these acts. * = Critical Items Requiring Immediate Correction.

ITEM	X	WT	Description	ITEM	X	WT	Description	ITEM	X	WT	Description
			FOOD								
* 1		5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked	34		1	Outside storage area, enclosures properly constructed, clean, controlled incineration
2		1	Original Container, Properly Labeled	19		2	Wash, rinse water; clean, proper temperature				INSECT, RODENT ANIMAL CONTROL
			FOOD PROTECTION	* 20		4	Sanitization rinse: clean, temperature, concentration	* 35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 3		5	Potentially hazardous food meets, temperature requirements during storage preparation, display, service and transportation.	21		1	Wiping cloths: clean, use restricted				FLOORS, WALLS AND CEILINGS
* 4		4	Facilities to maintain product temperature	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
5		1	Thermometers provided & conspicuous	23		1	Non-food contact surfaces of equipment and utensils clean	37		1	Walls, ceiling, attached equipment: constructed good repair, clean surfaces, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	24		1	Storage, handling of clean equipment - utensils				LIGHTING
* 7		4	Unwrapped and potentially hazardous food not re-served, CROSS CONTAMINATION	25		1	Single-service articles, storage, dispensing	38		1	Lighting provided as required - Fixtures shielded
8		2	Food protection during storage, preparation, display, service and transportation	26		2	No re-use of single-service articles				VENTILATION
9		2	Handling of food (ice) minimized, methods				WATER	39		1	Rooms and equipment - vented as required
10		1	Food (ice) dispensing utensils properly stored	* 27		5	Water source, safe: Hot and cold under pressure				DRESSING ROOMS
			PERSONNEL				SEWAGE	40		1	Rooms clean, lockers provided, facilities clean
* 11		5	Personnel with infections restricted	* 28		4	Sewage and waste water disposal				OTHER OPERATIONS
* 12		5	Hands washed and clean, good hygienic practices				PLUMBING	* 41		5	Toxic items properly stored, labeled and used
13		1	Clean clothes, hair restraints	29		1	Installed, maintained	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/ maintenance equipment properly stored, authorized personnel
			FOOD EQUIPMENT AND UTENSILS	* 30		5	Cross-connection, back siphonage, back flow	43		1	Complete separation from living/sleeping quarters, laundry
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located				TOILET AND HAND-WASHING FACILITIES	44		1	Clean, soiled linen properly stored
15		1	Non-Food contact surfaces: designed, constructed, maintained, installed, located	* 31		4	Number, convenient, accessible, designed, installed.	* 45			Management personnel certified
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated.	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean: Hand cleaner, sanitary towels/hand drying devices provided, proper waste receptacles, tissue				Yes <u>X</u> No <u> </u>
17		1	Accurate Thermometers, chemical test kits provided, gauge cock				GARBAGE AND REFUSE DISPOSAL				
				33		2	Containers or receptacles covered: adequate number, insect/rodent proof, frequency, clean				

Temperatures: Temp/PPM Chemical QAT

Hot Foods

Cold Foods

Certified Manager:

Name: Mike Lawson No:

Item	Rule No.	Remarks and Recommendations for Corrections	Corrected by	*
* 35	1160	Presence of rodent infestation observed and identified by a team of inspectors. Observed much corrupted packaging, many feces piles on shelves, amounts of chewed debris on shelves. Infestation appears to be severe. Establishment agreed to cease operations and attack the rodent problem, management will consult with Department daily.	consultation	
	1170			

Report and Instructions Received by:

(Signature of Owner or Representative)

Date: 02-01-18 Time: 11:15 a.m. or p.m.

Sanitation Score 96 (100 Minus Demerits)

Page 1 of 1

Inspector's Signature: Brian Wood

891-8994/4236988

Repeat Violation

* Facility is closed until Department approves reopening after follow-up inspection *