

Food Establishment Inspection Report

Local Health Department and Address Adams County Health Department 330 Vermont Street Quincy, IL 62301 (217) 222-8440		Number of Risk Factor/ Intervention Violations		1	Date	09/16/2026
		Number of Repeat Risk Factor/ Intervention Violations		0	Time In	10:41 AM
					Time Out	12:53 PM
Establishment Down Home Pub		Phone (217) 214-4663		Email downhomepubandeatery@gmail.com		
Address 3364 Quincy Mall		City Quincy		ZIP Code 62301		
License/Permit # 26-363/001-2794	Permit Holder Down Home LLC	Purpose of Inspection Routine		Risk Category Category I - High		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item				Mark "X" in the appropriate box for COS and/or R	
IN: in compliance		OUT: not in compliance		N/O: not observed	
		N/A: not applicable		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
Supervision				
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		
2	IN	Certified Food Protection Manager (CFPM).		
Employee Health				
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting.		
4	IN	Proper use of restriction and exclusion.		
5	IN	Procedures for responding to vomiting and diarrheal events.		
Good Hygienic Practices				
6	IN	Proper eating, tasting, drinking, or tobacco use.		
7	IN	No discharge from eyes, nose, and mouth.		
Preventing Contamination by Hands				
8	IN	Hands clean and properly washed.		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		
10	IN	Adequate handwashing sinks properly supplied and accessible.		
Food From a Source that Complies with Law				
11	IN	Food obtained from approved source.		
12	N/O	Food received at proper temperature.		
13	OUT	Food in good condition, safe, and unadulterated.	X	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		

#	Compliance 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	IN	Proper cooking time and temperatures.		
19	IN	Proper reheating procedures for hot holding.		
20	N/O	Proper cooling time and temperature.		
21	IN	Proper hot holding temperatures.		
22	IN	Proper cold holding temperatures.		
23	IN	Proper date marking and disposition.		
24	N/A	Time as a Public Health Control; procedures & records.		
Consumer Advisory				
25	IN	Consumer advisory provided for raw/undercooked food.		
Highly Susceptible Populations				
26	N/A	Pasteurized foods are used; prohibited foods are not offered.		
Food/Color Additives and Toxic Substances				
27	N/A	Food additives: approved and properly used.		
28	IN	Toxic substances properly identified, stored and used.		
Conformance 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 the box if the numbered item is not in compliance			Mark "X" in the appropriate box for COS and/or R		COS: Corrected on-site during inspection
					R: Repeat violation

#	X	Compliance Status	COS	R
Safe Food and Water				
30	N/A	Pasteurized eggs are used where required.		
31		Water and ice from approved source.		
32	N/A	Variance obtained for specialized processing methods.		
Food Temperature Control				
33	IN	Proper cooling methods used; adequate equipment for temperature control.		
34		Plant food properly cooked for hot holding.		
35		Approved thawing methods used.		
36		Thermometers are provided and accurate.		
Food Identification				
37		Food properly labeled; original container.		
Prevention of Food Contamination				
38	X	Insects, rodents, and animals not present.		X
39		Contamination prevented during food preparation, storage and display.		
40		Personal cleanliness.		
41		Wiping cloths: properly used and stored.		
42		Washing fruits, vegetables, and other plant food.		
Proper Use of Utensils				
43		In-use utensils: properly stored.		

#	X	Compliance Status	COS	R
Proper Use of Utensils (continued)				
44		Utensils, equipment, and linens: properly stored, dried, and handled.		
45		Single use/single service articles are properly stored and used.		
46		Gloves used properly.		
Utensils, Equipment, and Vending				
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
48		Warewashing facilities: installed, maintained, and 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, and cleaned.		
54	X	Garbage and refuse are properly disposed; facilities are maintained.		
55	X	Physical facilities installed, maintained, and cleaned.		X
56		Adequate ventilation and lighting; designated areas used.		
Requirements for Food Establishments				
57		Food handler training		
58		Allergen awareness training for CFPM		
59		Allergen awareness notice		

Person in Charge (Signature) SK Date: 09/16/2026

Inspector (Signature) Dustin Rhoades Follow-up: Yes Follow-up Date: 09/23/2026

Food Establishment Inspection Report

Name: Down Home Pub

Establishment #: 001-2794

Water Supply: PUBLIC

Waste Water System: PUBLIC

Inspection Date: 09/16/2026

Sanitizer Type: _____

PPM: _____

Heat: _____

TEMPERATURE OBSERVATIONS

Item/Location	Temp /PPM	Item/Location	Temp /PPM	Item/Location	Temp /PPM
milk / walk in cooler	37	chicken / pizza prep cooler	40	taco meat / steam table	136
beer / beer walk in cooler	40	quats / 3 compartment sink	300	chlorine / dish machine	100

NOTES

NOTICE OF REPEATED VIOLATION INSPECTION PROCEDURE:

Item 38 (Mouse droppings observed in dry storage area) noted on this inspection has not been corrected from previous inspections. The date of 9/23/26 has been set for this repeated violation to be corrected. If this violation has not been corrected by the indicated date, another inspection will occur. The Adams County Health Department will assess a one hundred dollar (\$100.00) fee to the food establishment for that inspection. If the violation is still not corrected, subsequent inspections will be assessed an additional \$150.00.

NOTICE OF REPEAT VIOLATION(S) (PREVIOUSLY CORRECTED/REOCCURRING VIOLATIONS):

Item(s) #55 noted on this inspection has been observed on the previous inspection(s). Even though the violation may have been corrected at the time of inspection, it is considered a repeat violation. If this violation is observed on the next inspection, the Adams County Health Department will assess a one hundred dollar (\$100) fee to the food establishment for that inspection. If the violation is still not corrected, subsequent inspections will be assessed an additional \$150.00.

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

Stephanie Kaufman MGR. Exp. Date: 04/16/2031 I.D. 28990441	MGR. Exp. Date: I.D.	MGR. Exp. Date: I.D.	MGR. Exp. Date: I.D.
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HACCP Topic

HACCP #7

Requirements

Yes Is IN compliance by using non-latex gloves for food handling and preparation.

Yes Is IN compliance by offering appropriate default beverage for children's meal.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the timeframes below	Corrected by
13	3-101.11 At time of inspection, mouse droppings were observed in sugar container located at the dry storage area. Corrected by manager discarding the sugar. (P)	COS
38 REPEAT	38 (C) Mouse droppings observed throughout the dry storage area, behind the buffet line, and around the pizza conveyor oven. The premises shall be maintained free of insects, rodents and other pests. Clean droppings, monitor areas, and provide pest control. A follow up inspection will occur on 9/23/26.	09/23/2026
38	6-202.15(A) Food establishment outer openings are not protected against the entry of insects or rodents due to a gap located at the front entrance door. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) Filling or closing holes and other gaps along floors, walls, and ceilings, (2) Closed, tight-fitting windows and (3) Solid, self-closing, tight-fitting doors.	Next Routine Insp
38	6-501.111(C) Establishment premises are not maintained free of insects, rodents, or other pests, as evidenced by the presence of drain flies around floor sink located at the dish machine area and by floor sink located next to the door to walk in cooler. When pests are found, appropriate methods shall be used to eliminate the presence of pests, i.e., trapping devices, elimination of harborage conditions, servicing by a licensed pest control operator. A follow up inspection will occur on 9/23/26.	09/23/2026
47	4-501.11 Prep cooler accumulates water. Have the prep cooler serviced so that it does not accumulate water at bottom of shelving.	Next Routine Insp
49	4-601.11(C) Walk in cooler fan guard and shelving in walk in cooler are heavily soiled/grimy. Clean all surfaces. A follow up inspection will occur on 10/19/26.	10/19/2026

Food Establishment Inspection Report

Name: Down Home Pub

Establishment #: 001-2794

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the timeframes below	Corrected by
54	5-501.111 Filled fryer grease storage containers and devices stored without tight fitting lids in kitchen. Storage areas, enclosures and waste receptacles and waste handling units used for grease/oil, refuse, recyclables and/or returnables and for use with materials containing food residue shall be maintained in good repair with a tight-fitting lids, doors or covers.	Next Routine Insp
55 REPEAT	6-501.12 Cleaning, Frequency and Restrictions. Floor drains and floor sinks throughout kitchen are dirty. Clean all surfaces. A follow up inspection will occur on 10/19/26.	10/19/2026
55	6-501.12 Floors at cookline are dirty with grease. Floors, walls, and ceilings shall be cleaned as often as necessary to keep them clean. Except for cleaning up a spill or other accident, cleaning should be done during periods when the least amount of food is exposed such as after closing. A follow up inspection will occur on 10/19/26.	10/19/2026
55 REPEAT	6-501.114 Maintaining Premises, Unnecessary Items and Litter. The premise shall be free of: (A) Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used. Remove un-needed items from the kitchen and organize so that potential pest harborage is prevented.. Note, this has been observed on previous routine inspections. A follow up inspection will occur on 10/19/26.	10/19/2026