

# Food Establishment Inspection Report

|                                                                                                                 |                                |                                                       |  |                                         |                                    |            |
|-----------------------------------------------------------------------------------------------------------------|--------------------------------|-------------------------------------------------------|--|-----------------------------------------|------------------------------------|------------|
| Local Health Department and Address<br>Adams County Health Department<br>330 Vermont Street<br>Quincy, IL 62301 |                                | Number of Risk Factor/ Intervention Violations        |  | 0                                       | Date                               | 09/23/2026 |
|                                                                                                                 |                                | Number of Repeat Risk Factor/ Intervention Violations |  | 0                                       | Time In                            | 11:48 AM   |
|                                                                                                                 |                                |                                                       |  |                                         | Time Out                           | 12:21 PM   |
| Establishment<br>Down Home Pub                                                                                  |                                | Phone<br>(217) 214-4663                               |  | Email<br>downhomepubandeatery@gmail.com |                                    |            |
| Address<br>3364 Quincy Mall                                                                                     |                                | City<br>Quincy                                        |  | ZIP Code<br>62301                       |                                    |            |
| License/Permit #<br>26-363/001-2794                                                                             | Permit Holder<br>Down Home LLC | Purpose of Inspection<br>Re-Inspection                |  |                                         | Risk Category<br>Category I - High |            |

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

|                                                                                                                                                                                                                                      |  |                        |  |                                                         |  |                     |  |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------------------------|--|---------------------------------------------------------|--|---------------------|--|
| <b>Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item</b>                                                                                                                                                |  |                        |  | <b>Mark "X" in the appropriate box for COS and/or R</b> |  |                     |  |
| 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.<br>Public health interventions are control measures to prevent foodborne illness or injury. |  |                        |  |                                                         |  |                     |  |

| #                                                | Compliance Status                                                                              | COS | R |
|--------------------------------------------------|------------------------------------------------------------------------------------------------|-----|---|
| <b>Supervision</b>                               |                                                                                                |     |   |
| 1                                                | Person in charge present, demonstrates knowledge, and performs duties.                         |     |   |
| 2                                                | Certified Food Protection Manager (CFPM).                                                      |     |   |
| <b>Employee Health</b>                           |                                                                                                |     |   |
| 3                                                | Management, food employee and conditional employee; knowledge, responsibilities and reporting. |     |   |
| 4                                                | Proper use of restriction and exclusion.                                                       |     |   |
| 5                                                | Procedures for responding to vomiting and diarrheal events.                                    |     |   |
| <b>Good Hygienic Practices</b>                   |                                                                                                |     |   |
| 6                                                | Proper eating, tasting, drinking, or tobacco use.                                              |     |   |
| 7                                                | No discharge from eyes, nose, and mouth.                                                       |     |   |
| <b>Preventing Contamination by Hands</b>         |                                                                                                |     |   |
| 8                                                | Hands clean and properly washed.                                                               |     |   |
| 9                                                | No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.   |     |   |
| 10                                               | Adequate handwashing sinks properly supplied and accessible.                                   |     |   |
| <b>Food From a Source that Complies with Law</b> |                                                                                                |     |   |
| 11                                               | Food obtained from approved source.                                                            |     |   |
| 12                                               | Food received at proper temperature.                                                           |     |   |
| 13                                               | Food in good condition, safe, and unadulterated.                                               |     |   |
| 14                                               | Required records available: molluscan shellfish identification, and parasite destruction.      |     |   |

| #                                                | Compliance Status                                                                 | COS | R |
|--------------------------------------------------|-----------------------------------------------------------------------------------|-----|---|
| <b>Protection from Contamination</b>             |                                                                                   |     |   |
| 15                                               | Food separated and protected.                                                     |     |   |
| 16                                               | Food-contact surfaces; cleaned and sanitized.                                     |     |   |
| 17                                               | Proper disposition of returned, previously served, reconditioned and unsafe food. |     |   |
| <b>Time/Temperature Control for Safety</b>       |                                                                                   |     |   |
| 18                                               | Proper cooking time and temperatures.                                             |     |   |
| 19                                               | Proper reheating procedures for hot holding.                                      |     |   |
| 20                                               | Proper cooling time and temperature.                                              |     |   |
| 21                                               | Proper hot holding temperatures.                                                  |     |   |
| 22                                               | Proper cold holding temperatures.                                                 |     |   |
| 23                                               | Proper date marking and disposition.                                              |     |   |
| 24                                               | Time as a Public Health Control; procedures & records.                            |     |   |
| <b>Consumer Advisory</b>                         |                                                                                   |     |   |
| 25                                               | Consumer advisory provided for raw/undercooked food.                              |     |   |
| <b>Highly Susceptible Populations</b>            |                                                                                   |     |   |
| 26                                               | Pasteurized foods are used; prohibited foods are not offered.                     |     |   |
| <b>Food/Color Additives and Toxic Substances</b> |                                                                                   |     |   |
| 27                                               | Food additives: approved and properly used.                                       |     |   |
| 28                                               | Toxic substances properly identified, stored and used.                            |     |   |
| <b>Conformance with Approved Procedures</b>      |                                                                                   |     |   |
| 29                                               | 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. |  |  |  |                                                         |  |                     |  |
| <b>Mark "X" in the box if the numbered item is not in compliance</b>                                                              |  |  |  | <b>Mark "X" in the appropriate box for COS and/or R</b> |  |                     |  |
|                                                                                                                                   |  |  |  | COS: Corrected on-site during inspection                |  | R: Repeat violation |  |

| #                                       | X | Compliance Status                                                        | COS | R |
|-----------------------------------------|---|--------------------------------------------------------------------------|-----|---|
| <b>Safe Food and Water</b>              |   |                                                                          |     |   |
| 30                                      |   | Pasteurized eggs are used where required.                                |     |   |
| 31                                      |   | Water and ice from approved source.                                      |     |   |
| 32                                      |   | Variance obtained for specialized processing methods.                    |     |   |
| <b>Food Temperature Control</b>         |   |                                                                          |     |   |
| 33                                      |   | 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.                                  |     |   |
| <b>Food Identification</b>              |   |                                                                          |     |   |
| 37                                      |   | Food properly labeled; original container.                               |     |   |
| <b>Prevention of Food Contamination</b> |   |                                                                          |     |   |
| 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, vegetables, and other plant food.                        |     |   |
| <b>Proper Use of Utensils</b>           |   |                                                                          |     |   |
| 43                                      |   | In-use utensils: properly stored.                                        |     |   |

| #                                           | X | Compliance Status                                                                       | COS | R |
|---------------------------------------------|---|-----------------------------------------------------------------------------------------|-----|---|
| <b>Proper Use of Utensils (continued)</b>   |   |                                                                                         |     |   |
| 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.                                                                   |     |   |
| <b>Utensils, Equipment, and Vending</b>     |   |                                                                                         |     |   |
| 47                                          |   | Food and non-food contact surfaces cleanable, properly designed, constructed, and used. |     |   |
| 48                                          |   | Warewashing facilities: installed, maintained, and used; test strips.                   |     |   |
| 49                                          |   | Non-food contact surfaces clean.                                                        |     |   |
| <b>Physical Facilities</b>                  |   |                                                                                         |     |   |
| 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                                          |   | Garbage and refuse are properly disposed; facilities are maintained.                    |     |   |
| 55                                          |   | Physical facilities installed, maintained, and cleaned.                                 |     |   |
| 56                                          |   | Adequate ventilation and lighting; designated areas used.                               |     |   |
| <b>Requirements for Food Establishments</b> |   |                                                                                         |     |   |
| 57                                          |   | Food handler training                                                                   |     |   |
| 58                                          |   | Allergen awareness training for CFPM                                                    |     |   |
| 59                                          |   | Allergen awareness notice                                                               |     |   |

Person in Charge (Signature) SK Date: 09/23/2026

Inspector (Signature) Dustin Rhoades Follow-up: \_\_\_\_\_ Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Name: Down Home Pub Establishment #: 001-2794

Water Supply: PUBLIC Waste Water System: PUBLIC Inspection Date: 09/23/2026  
Sanitizer Type: \_\_\_\_\_ PPM: \_\_\_\_\_ Heat: \_\_\_\_\_

## NOTES

A reinspection occurred for Item #38 (Pest Control). Facility receives Pest Control services from Plunkett Pest Control.  
At time of visit, mouse droppings were removed and dry storage area was cleaned. Pantry food items were placed into sealed plastic containers.  
Floor sinks and drained were cleaned to treat drain fly issue.  
Continue active monitoring for pests, continue pest control services, and continue organizing/removing unneeded items from kitchen.  
Reviewed cleaning and sanitizing food contact and non food contact surfaces.

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

|                                                                  |                         |                         |                         |
|------------------------------------------------------------------|-------------------------|-------------------------|-------------------------|
| Stephanie Kaufman<br>MGR. Exp. Date: 04/16/2031<br>I.D. 28990441 | MGR. Exp. Date:<br>I.D. | MGR. Exp. Date:<br>I.D. | MGR. Exp. Date:<br>I.D. |
|------------------------------------------------------------------|-------------------------|-------------------------|-------------------------|

## HACCP Topic

n/a

## Requirements

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