

Food Establishment Inspection Report

Local Health Department Name and Address Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317		No. of Risk Factor/Intervention Violations	0	Date	12/18/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:25 AM
Establishment Adams School	License/Permit # 231	Permit Holder LESD #27	Risk Category High/Class I		
Street Address 1311 Nicholson Rd.		Purpose of Inspection Routine Inspection			
City/State Lincoln, IL	ZIP Code 62656				

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	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized	
Employee Health				Time/Temperature Control for Safety			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion		18	N/O	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices				Consumer Advisory			
6	In	Proper eating, tasting, drinking, or tobacco use		20	In	Proper cooling time and temperature	
7	In	No discharge from eyes, nose, and mouth		21	N/O	Proper hot holding temperatures	
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In	Hands clean and properly washed		22	In	Pasteurized foods used; prohibited foods not offered	
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Food/Color Additives and Toxic Substances			
10	In	Adequate handwashing sinks properly supplied and accessible		23	In	Food additives: approved and properly used	
Approved Source				Conformance with Approved Procedures			
11	In	Food obtained from approved source		24	N/A	Time as a Public Health Control; procedures & records	
12	N/O	Food received at proper temperature		Consumer Advisory			
13	In	Food in good condition, safe, and unadulterated		25	N/A	Consumer advisory provided for raw/undercooked food	
14	N/A	Required records available: shellstock tags, parasite destruction		Highly Susceptible Populations			
GOOD RETAIL PRACTICES				Food/Color Additives and Toxic Substances			
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		Pasteurized eggs used where required		43		In-use utensils: properly stored	
31		Water and ice from approved source		44		Utensils, equipment & linens: properly stored, dried, & handled	
32		Variance obtained for specialized processing methods		45		Single-use/single-service articles: properly stored and used	
Food Temperature Control				Utensils, Equipment and Vending			
33		Proper cooling methods used; adequate equipment for temperature control		46		Gloves used properly	
34		Plant food properly cooked for hot holding		Physical Facilities			
35		Approved thawing methods used		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
36		Thermometers provided & accurate		48		Warewashing facilities: installed, maintained, & used; test strips	
Food Identification				49		Non-food contact surfaces clean	
37		Food properly labeled; original container		Employee Training			
Prevention of Food Contamination				50		Hot and cold water available; adequate pressure	
38		Insects, rodents, and animals not present		51		Plumbing installed; proper backflow devices	
39		Contamination prevented during food preparation, storage and display		52		Sewage and waste water properly disposed	
40		Personal cleanliness		53		Toilet facilities: properly constructed, supplied, & cleaned	
41		Wiping cloths: properly used and stored		54		Garbage & refuse properly disposed; facilities maintained	
42		Washing fruits and vegetables		55		Physical facilities installed, maintained, and clean	
				56		Adequate ventilation and lighting; designated areas used	
				Employee Training			
				57		All food employees have food handler training	
				58		Allergen training as required	

