

# 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	3	Date	10/31/2023
		No. of Repeat Risk Factor/Intervention Violations	1	Time In	2:30
Establishment Lincoln Villages Healthcare Center	License/Permit # 396	Permit Holder SIR Management	Risk Category Class 1 / High Risk		
Street Address 2202 N Kickapoo St.		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
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	Certified Food Protection Manager (CFPM)	
<b>Employee Health</b>			
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	
<b>Good Hygienic Practices</b>			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
8	In	Hands clean and properly washed	
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	Out	Adequate handwashing sinks properly supplied and accessible	X X
<b>Approved Source</b>			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	

  

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	In	Food separated and protected	
16	Out	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
<b>Time/Temperature Control for Safety</b>			
18	N/O	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	In	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	
<b>Consumer Advisory</b>			
25	In	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	N/A	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27	In	Food additives: approved and properly used	
28	In	Toxic substances properly identified, stored, and used	
<b>Conformance with Approved Procedures</b>			
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 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

		COS	R
<b>Safe Food and Water</b>			
30	Pasteurized eggs 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 provided & 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	X	
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

  

		COS	R
<b>Proper Use of Utensils</b>			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored and used	X	
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, & used; test strips		
49	Non-food contact surfaces clean	X	
<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, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, and clean	X	
56	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>			
57	All food employees have food handler training		
58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: Lincoln Villages Healthcare Center

Establishment #: 396

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100

Heat: \_\_\_\_\_

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
All Temps in °F			Mandarin oranges, in walk-in cooler	37	
All Cold Holding Units ≤	41				
Hot dogs, in fridge next to plate warmer	38		Cake, cooling in walk-in cooler	51	
Pineapple, in fridge next to warmer	37		Cookie dough, in walk-in cooler	37	
Mashed potatoes, in alto-sham	145				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	A sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks used by food employees. Provide a clearly visible handwashing sign at each hand sink. Reference section 6-301.14 in the Food Code. COS, handwashing sign provided.
16	Top of stove is not clean to sight and touch, and soiled with food debris. Wash, rinse, sanitize routinely. Reference section 4-601.11(A) in the Food Code. To be corrected by Next Routine Inspection.
39	Food stored on floor in walk-in cooler and freezer. Food shall be protected by contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Reference section 3-305.11 in the Food Code. Cakes in walk- in cooler found without covers and not protected from contamination. Food shall be protected from contamination. Reference section 3-307.11 in the Food Code. COS, covers added to cakes.
45	Plates and bowls above plate warmer stored incorrectly. Single-Service Articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Reference section 4-903.11(A) and (C) in the Food Code. COS, plates and bowls inverted.
49	Grease and soil accumulation present on bottom shelves of alto-shams, and bottoms of ovens under flattop. Thoroughly clean all cooking equipment and pans. Reference section 4-601.11(B) and (C) in the Food Code. To be corrected by Next Routine Inspection.

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

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HACCP Topic: Discussed proper storage of tableware.

Jaime Graham Oct 31, 2023  
 Person in Charge (Signature) Date

Martin L. Baker Follow-up:  Yes  No (Check one)      Follow-up Date: N/A  
 Inspector (Signature)

