

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	12/15/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:00 AM
Establishment West Lincoln-Broadwell School	License/Permit # 311	Permit Holder West Lincoln-Broadwell ESD #92	Risk Category High/Class I		
Street Address 2695 Woodlawn 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			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	N/O			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	In		
12	In			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	In		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
				29	N/A		
				Compliance with variance/specialized process/HACCP			

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			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			50	Hot and cold water available; adequate pressure		
36	Thermometers provided & accurate			51	Plumbing installed; proper backflow devices		
Food Identification				52	Sewage and waste water properly disposed		
37	Food properly labeled; original container			53	Toilet facilities: properly constructed, supplied, & cleaned		
Prevention of Food Contamination				54	Garbage & refuse properly disposed; facilities maintained		
38	Insects, rodents, and animals not present			55	Physical facilities installed, maintained, and clean		
39	Contamination prevented during food preparation, storage and display			56	Adequate ventilation and lighting; designated areas used		
40	Personal cleanliness			Employee Training			
41	Wiping cloths: properly used and stored			57	All food employees have food handler training		
42	Washing fruits and vegetables			58	Allergen training as required		

Food Establishment Inspection Report

Establishment: West Lincoln-Broadwell School

Establishment #: 311

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Bleach

PPM: 100

Heat: _____

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
All Temps in °F					
All Cold Holding Units ≤	41		Sliced tomatoes, On L side	38	
			in double-door fridge in kitchen		
Pulled pork, in steam table, just delivered	171		Dressing packets, on R side in double-door fridge in kitchen	39	
Banana muffins, on L side in double-door fridge in kitchen just delivered	41		Milk cooler, ambient temperature	39	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	No violations cited during inspection.

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

Tabitha Matson 21609040 Exp: 7/29/2024			
--	--	--	--

HACCP Topic: Discussed food delivery procedure and proper receiving temperatures.

<div style="margin-bottom: 10px;"> </div> <div style="border-top: 1px solid black; padding-top: 2px;"> Person in Charge (Signature) </div>	<div style="margin-bottom: 10px;"> Dec 15, 2023 </div> <div style="border-top: 1px solid black; padding-top: 2px;"> Date </div>	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Check one)
<div style="margin-bottom: 10px;"> </div> <div style="border-top: 1px solid black; padding-top: 2px;"> Inspector (Signature) </div>	Follow-up Date: <u>N/A</u>	