

# 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	2	Date	07/03/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:35PM
Establishment Guest House Coffee & Pastries	License/Permit # 315	Permit Holder Creative Family Products, Inc.	Risk Category Medium/Class II		
Street Address 113 S 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	In		
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	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			
<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		X	
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/A		
Proper reheating procedures for hot holding			
20	N/O		
Proper cooling time and temperature			
21	N/O		
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	N/A		
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	Out		
Toxic substances properly identified, stored, and used		X	
<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	X	
<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	X	
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		

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Establishment #: 315

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine mech washer, quat wipes      PPM: chlorine: 50, Quat 200      Heat: \_\_\_\_\_

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F			Quiche in cold display case	41			
All Cold Holding Units ≤	41						
Milk in double-door fridge under espress machine	40		Pecan Roll Glaze in triple door fridge, middle door, in kitchen	36			
Cream cheese in double door fridge in front storage room	35		Milk in triple door fridge, L side, in kitchen	35			

OBSERVATIONS AND CORRECTIVE ACTIONS	
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Item Number	Violations cited in this report must be corrected within the time frames below.
16	Sanitizer bucket in front, near hand sink, observed with 0 PPM of sanitizer solution. Employee emptied and refilled sanitizer bucket. Ensure that a working bucket of sanitizer is at proper concentration to ensure proper cleaning and sanitizing of food contact surfaces. Sanitizer in front mechanical dish washer at 10PPM. Reference Section 4-601.11 of the Food Code. COS, employee replaced sanitizer solution in wiping cloth bucket, front mech not to be used until serviced.
28	Cleaning chemicals observed stored over parchment paper and clean cooking sheets. Toxic materials must be stored so that they cannot contaminate food, equipment, utensils, linens or single-service articles. Employee moved materials to separated storage. Reference section 7-201.11 of the Food Code. COS, chemicals moved. Dishes rewashed.
36	Ambient air thermometer in milk cooler under espresso machine is not accurate. Must be accurate to ±2°F in the intended range of use. Reference section 4-203.12 of the Food Code. COS, new thermometer put in milk cooler.
39	Food in cold holding display not properly covered to prevent contamination. Food on display shall be protected from contamination. Reference Section 3-306.11 of the Food Code. COS, food covered.

CFPM Verification (name, expiration date, ID#):			
Katie present during inspection, Info on file			

HACCP Topic: Discussed proper sanitizing concentrations to be used in establishment

Kate Hornecki      Jul 3, 2023  
 Person in Charge (Signature)      Date

[Signature]      Follow-up:  Yes  No (Check one)      Follow-up Date: N/A  
 Inspector (Signature)

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Item Number	Violations cited in this report must be corrected within the time frames below.
43	Ice scoop and scoops for coffee observed with the handle in the food product. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface; 3) in running water; 4) in a container of hot water maintained at or above 135°F. Reference Section 3-304.12 of the Food Code. COS, scoops moved so handles out of food product
45	In basement storage, boxes of single-service articles stored on the floor. Single-Use 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) of the Food Code. COS, milk crates put under boxes so that they are at least 6" off the floor.
49	Inside of cold holding unit in front storage room, milk cooler, and triple door fridge observed soil with food debris. Clean all non-food contact surfaces frequently to prevent soil accumulation. Reference Section 4-602.13 of the Food Code. To be corrected by the Next Routine Inspection.
55	Counter in front coffee area pulling away from the wall, no longer sealed. Floor and baseboard in warewashing area observed pulling apart from water damage. Physical facilities shall be maintained in good repair. Reference section 6-501.11 of the Food Code. To be corrected by the Next Routine Inspection.



Person in Charge (Signature)

Jul 3, 2023

Date



Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: N/A