Food Establishment Inspection Report

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							1 460 1 01 2
Local Health Department Name and Address	No. of Risk Factor/Intervention Violations		0	Date	09/05/2019		
Logan County Department of Public Health			,			Time In	9:40am
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-	2317			_ 1		
Establishment	Permit #	No. of Repeat Risk Factor/Intervention Violations (0	Time Out	10:20am	
Community Action Head Start Logan 1 & 3 288			Permit Holder Risk Car		itegory	1	
Street Address			Community Action Partnership of Central IL High/Clas				
2018 N Kickapoo St	Purpose of Inspection						
City/State ZIP Co			Routine Inspection				
Lincoln, IL	62656	Housing Inspection					
FOODDODNE	LNIECC	DICK FACTOR	C AND DUDUC HEALTH INTEDVENI	CLONIC			

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.

COS-corrected on-site during inspection R-repeat violation							
Co	mpliance Status		cos	R			
	Supervision						
1	In	Person in charge present, demonstrates knowledge, and performs duties					
2	In	Certified Food Protection Manager (CFPM)					
		Employee Health					
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					
		Good Hygienic Practices					
6	In	Proper eating, tasting, drinking, or tobacco use					
7	In	No discharge from eyes, nose, and mouth					
	Preventing Contamination by Hands						
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					
		Approved Source					
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					
	600D BETAIL						

Co	mpliance Status		cos	R				
Protection from Contamination								
15	ln ln	Food separated and protected						
16	In	Food-contact surfaces; cleaned and sanitized						
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food						
	Time/Temperature Control for Safety							
18	N/O	Proper cooking time and temperatures						
19	N/A	Proper reheating procedures for hot holding						
20	N/A	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						
		Consumer Advisory						
25	N/A	Consumer advisory provided for raw/undercooked food						
		Highly Susceptible Populations						
26	ln	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances								
27	In	Food additives: approved and properly used						
28	In	Toxic substances properly identified, stored, and used						
Conformance with Approved Procedures								
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	
	Safe Food and Water	21. 42		
30	Pasteurized eggs used where required			4
31	Water and ice from approved source	/s c		4
32	Variance obtained for specialized processing methods		, ,	4
	Food Temperature Control			4
33	Proper cooling methods used; adequate equipment for temperature control		r	
34	Plant food properly cooked for hot holding			4
35	Approved thawing methods used			4
36	Thermometers provided & accurate		7:0	4
	Food Identification			4
37	Food properly labeled; original container			-
- 1.5	Prevention of Food Contamination	0		5
38	Insects, rodents, and animals not present			5
39	Contamination prevented during food preparation, storage and display			5
40	Personal cleanliness			_
41	Wiping cloths: properly used and stored			5
42	Washing fruits and vegetables			5

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		Proper Use of Utensils		
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
		Utensils, Equipment and Vending		
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		
		Physical Facilities		
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		
56	X	Adequate ventilation and lighting; designated areas used	X	
		Employee Training		
57		All food employees have food handler training		
58		Allergen training as required		

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Establishr	ment: Community Action	Head Start Lo	ogan 1 & 3	Establishmei	nt #: 288	ä
Water Su	pply: 🛛 Public 🗌 Priv	ate Was	ste Water System: 🛛 Public 🗌 P	rivate		
Sanitizer	Type: Quat		PPM: 200		Heat:	
			TEMPERATURE OBSERVAT	TONS	×	
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
	All Temps in ∘F		Orange slice, bottom shelf	38		
All C	Cold Holding Units ≤	41	of kitchen fridge			
Pineapp	ole chunks, bottom shelf	39	Warming cabinet set at	185		
	of kitchen fridge		(food not yet delivered)			
			2			
N	Ailk in milk cooler	38			,	
				2		
			DBSERVATIONS AND CORRECTIV	/E ACTIONS	 S	
Item Number		Violatio	ons cited in this report must be correcte	d within the t	time frames below.	
56	Employee personal it	ems were fo	und stored improperly in fridge in s	torage room	n. Food establishments shall provid	le suitable
			e of employees' possessions. Refere		· · · · · · · · · · · · · · · · · · ·	
			item moved.		<u> </u>	
	4					
	4					
CFPM Ve	rification (name, expiration	on date, ID#)	:			
	Leslie Keller					
	21160974 Exp: 10/24/2020					
HACCP To	opic: Discussed thermom	eter calibrat	ion procedure used and frequency			
	Lediet. Le 16					
			Sep 5, 2019			
Person in Ch	narge (Signature)		Date			
\$	91N &		Follow-up: Yes	No (Check o	ne) Follow-up Date: N/A	
Inspector (S	ignature)			12 (22011 0)	,	<u>-</u>