**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

<table>
<thead>
<tr>
<th>Establishment</th>
<th>License/Permit #</th>
<th>No. of Risk Factor/Intervention Violations</th>
<th>Date</th>
<th>Time In</th>
<th>Time Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chi Family Restaurant</td>
<td>230</td>
<td>0</td>
<td>03/05/2019</td>
<td>2:15pm</td>
<td>3:10pm</td>
</tr>
</tbody>
</table>

City/State: Lincoln, IL  
City/State 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

### Compliance Status

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
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#### 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. In  
Required records available: shellstock tags, parasite destruction

#### Protection from Contamination

15. In  
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/O  
Proper reheating procedures for hot holding

20. N/O  
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

#### Consumer Advisory

25. N/A  
Consumer advisory provided for raw/undercooked food

#### Highly Susceptible Populations

26. N/A  
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

#### Safe Food and Water

30. In  
Pasteurized eggs used where required

31. In  
Water and ice from approved source

32. In  
Variance obtained for specialized processing methods

#### Food Temperature Control

33. In  
Proper cooling methods used, adequate equipment for temperature control

34. In  
Plant food properly cooked for hot holding

35. In  
Approved thawing methods used

36. In  
Thermometers provided & accurate

#### Food Identification

37. In  
Food properly labeled; original container

38. In  
Insects, rodents, and animals not present

39. X  
Contamination prevented during food preparation, storage and display

40. In  
Personal cleanliness

41. In  
Wiping cloths: properly used and stored

42. In  
Washing fruits and vegetables

#### Proper Use of Utensils

43. In  
In-use utensils: properly stored

44. In  
Utensils, equipment & linens: properly stored, dried, & handled

45. In  
Single-use/single-service articles: properly stored and used

46. In  
Gloves used properly

#### Utensils, Equipment and Vending

47. In  
Food and non-food contact surfaces cleanable, properly designed, constructed and used

48. In  
Warewashing facilities: installed, maintained, & used; test strips

49. In  
Non-food contact surfaces clean

#### Physical Facilities

50. In  
Hot and cold water available; adequate pressure

51. In  
Plumbing installed; proper backflow devices

52. In  
Sewage and waste water properly disposed

53. In  
Toilet facilities: properly constructed, supplied, & cleaned

54. In  
Garbage & refuse properly disposed; facilities maintained

55. In  
Physical facilities installed, maintained, and clean

56. In  
Adequate ventilation and lighting; designated areas used

#### Employee Training

57. In  
All food employees have food handler training

58. In  
Allergen training as required

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**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
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Food Establishment Inspection Report

Establishment: Chi Family Restaurant
Establishment #: 230

Water Supply: ☒ Public  ☐ Private
Waste Water System: ☒ Public  ☐ Private
Sanitizer Type: Sink - Chlorine/Wiping Cloths - Quat
PPM: Sink - 100/Cloth - 200
Heat: ________

<table>
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<tr>
<th>Item/Location</th>
<th>Temp</th>
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</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td>41</td>
</tr>
<tr>
<td>All Cold Holding Units ≤</td>
<td></td>
</tr>
<tr>
<td>Chicken on Right side of walk-in</td>
<td>37</td>
</tr>
<tr>
<td>Shrimp on Left side of walk-in</td>
<td>38</td>
</tr>
<tr>
<td>Beef in prep table</td>
<td>39</td>
</tr>
<tr>
<td>Breaded chicken in far prep table</td>
<td>40</td>
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<td>Mushrooms in prep table cabinet</td>
<td>38</td>
</tr>
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<td>Egg Drop Soup</td>
<td>192</td>
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OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

39  Egg rolls on the top shelf of rack, no cover. All food shall be protected to prevent possible contamination from the premises during preparation and storage, in accordance with Section 3-305.11 of the Food Code. COS, racks rearranged

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

Kevin Chi
01680885
Exp. 07/11/2020

HACCP Topic: Discussed discussed clean-up of vomit & diarrheal events

Person in Charge (Signature)  Mar 5, 2019

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