**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

**Establishment**
Christian Child Care

**Street Address**
721 Wyatt Ave.

**City/State**
Lincoln, IL

**License/Permit #**
362

**ZIP Code**
62656

**No. of Risk Factor/Intervention Violations**
0

**Date**
06/13/2019

**No. of Repeat Risk Factor/Intervention Violations**
0

**Time In**
9:30am

**Time Out**
10:20am

**Permit Holder**
Christian Child Care, Inc.

**Risk Category**
High/Class I

**Purpose of Inspection**
Routine inspection

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## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

**Compliance Status**
- **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
- **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

- **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 IN Proper cooking time and temperatures
  - 19 N/O 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

- **Consumer Advisory**
  - 25 N/A Consumer advisory provided for raw/undercooked food

- **Conformance with Approved Procedures**
  - 26 IN 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

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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.

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

### 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

### Prevention of Food Contamination

- 38 IN Insects, rodents, and animals not present
- 39 IN 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
Food Establishment Inspection Report

Establishment: Christian Child Care
Establishment #: 362

Water Supply: ☑ Public ☐ Private
Waste Water System: ☑ Public ☐ Private
Sanitizer Type: Chlorine for machine/Quat for wiping
PPM: 50/200
Heat: ________

TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td>41</td>
<td>Milk in silver storage room fridge</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td>All Cold Holding Units ≤</td>
<td></td>
<td>Turkey on stovetop</td>
<td>202</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Strawberries in fridge by</td>
<td></td>
<td>Diced Carrots cooking on stove</td>
<td>158</td>
<td></td>
<td></td>
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<tr>
<td>kitchen door</td>
<td></td>
<td></td>
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<td></td>
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</tr>
<tr>
<td>Mustard in double door fridge</td>
<td>40</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>near warewashing station</td>
<td></td>
<td></td>
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</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

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

No Violations Noted During Inspection

CFPM Verification (name, expiration date, ID#):
Susan Bailey
21531958
Exp: 12/10/23

HACCP Topic: Discussed Sanitizers and Concentrations

Jun 13, 2019
Date

Follow-up: ☑ Yes ☐ No (Check one)
Follow-up Date: N/A