FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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.

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.

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
Copper Creek Cottages
Purpose of Inspection
Routine Inspection

City/State
Lincoln, IL
ZIP Code
62656

No. of Risk Factor/Intervention Violations
0
Date
12/16/2019
No. of Repeat Risk Factor/Intervention Violations
0
Time In
10:05 AM

Permit Holder
Lincoln MC Properties, LLC
Risk Category
High/Class I

Time Out
10:45 AM

Compliance Status COS R

1 In Person in charge present, demonstrates knowledge, and performs duties
2 In Certified Food Protection Manager (CFPM)
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
6 In Proper eating, tasting, drinking, or tobacco use
7 In No discharge from eyes, nose, and mouth
8 In Hands clean and properly washed
9 N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10 In Adequate handwashing sinks properly supplied and accessible

9 N/O Food obtained from approved source
10 In Food received at proper temperature
11 In Food in good condition, safe, and unaltered
12 In Required records available: shellstock tags, parasite destruction

Compliance Status COS R

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

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 N/O Proper hot holding temperatures
22 In Proper cold holding temperatures
23 In Proper date marking and disposition

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

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

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: Copper Creek Cottages
Establishment #: 303


<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td>41</td>
</tr>
<tr>
<td>All Cold Holding Units</td>
<td>≤41</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lasagna, kitchen fridge top shelf</td>
<td>35</td>
</tr>
<tr>
<td>Mayo, kitchen fridge near bottom</td>
<td>37</td>
</tr>
<tr>
<td>Leftover ham, walk-in, near door</td>
<td>36</td>
</tr>
<tr>
<td>Cheese, walk-in</td>
<td>38</td>
</tr>
</tbody>
</table>

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

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

39  Pies, on the right shelf of the walk in, not covered to prevent possible contamination from their environment. All food should be properly protected to prevent possible contamination from their environment. Reference Section 3-307.11 of the Food Code.

COS, discussed with employee and food covered.

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

Kelsey Gephart present, info on file

HACCP Topic: Discussed eggs used in facility and procedures for compliance with highly susceptible population rules

Dec 16, 2019

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

Person in Charge (Signature)

Inspector (Signature)