### Food Establishment Inspection Report

**Establishment**

- Eaton Cafeteria
- Street Address: 1725 1200th Ave
- City/State: Lincoln, IL
- ZIP Code: 62656

**Permit Holder**

- Eaton Corporation

**Date**

- 03/11/2019

**Time In**

- 9:00am

**Time Out**

- 10:00am

**Purpose of Inspection**

- Routine inspection

---

**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.

<table>
<thead>
<tr>
<th>Risk Category</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>High/Class I</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Compliance Status**

- Circled designated compliance status (IN, OUT, N/O, N/A) for each numbered item
- COS = corrected on-site during inspection
- R = repeat violation

#### Supervision

- In Person in charge present, demonstrates knowledge, and performs duties
- Certified Food Protection Manager (CFPM)

#### Employee Health

- Management, food employee and conditional employee; knowledge, responsibilities and reporting
- Proper use of restriction and exclusion
- Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices

- Proper eating, tasting, drinking, or tobacco use
- No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands

- Hands clean and properly washed
- No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
- Adequate handwashing sinks properly supplied and accessible

#### Approved Source

- Food obtained from approved source
- Food received at proper temperature
- Food in good condition, safe, and unadulterated
- Required records available: shellstock tags, parasite destruction

#### Protection from Contamination

- Food separated and protected
- Food-contact surfaces; cleaned and sanitized
- Proper disposition of returned, previously served, reconditioned and unsafe food

#### Time/Temperature Control for Safety

- Proper cooking time and temperatures
- Proper reheating procedures for hot holding
- Proper cooling time and temperature
- Proper hot holding temperatures
- Proper cold holding temperatures
- Proper date marking and disposition
- Time as a Public Health Control; procedures & records

#### Consumer Advisory

- Consumer advisory provided for raw/undercooked food
- Pasteurized foods used; prohibited foods not offered

#### Highly Susceptible Populations

- Food additives: approved and properly used
- Toxic substances properly identified, stored, and used
- Compliance with variance/specialized process/HACCP

#### Good Retail Practices

- Safe Food and Water
- Proper Use of Utensils
- Food Temperature Control
- Food Identification

---

**GOOD RETAIL PRACTICES**

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

<table>
<thead>
<tr>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- Pasteurized eggs used where required
- Water and ice from approved source
- Variance obtained for specialized processing methods
- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Approved thawing methods used
- Thermometers provided & accurate
- Food properly labeled; original container
- In-use utensils: properly stored
- Utensils, equipment & linens: properly stored, dried, & handled
- Single-use/single-service articles: properly stored and used
- Gloves used properly
- Food and non-food contact surfaces cleanable, properly designed, constructed and used
- Warewashing facilities: installed, maintained, & used; test strips
- Physical Facilities
- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and waste water properly disposed
- Toilet facilities: properly constructed, supplied, & cleaned
- Garbage & refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean
- Adequate ventilation and lighting; designated areas used
- All food employees have food handler training
- Allergen training as required
No violations noted during inspection

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

Tiffany Werth
163014
Exp. 02/03/2022

HACCP Topic: Discussed proper cooking and holding temperatures

Mar 11, 2019

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