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

Purpose of Inspection
Routine Inspection

Establishment
Eaton Corporation Cafeteria

License/Permit #
251

Permit Holder
Eaton Corp

Risk Category
High/Class I

Date
10/28/2019

Time In
10:00am

Time Out
11:00am

Food Establishment Inspection Report

No. of Risk Factor/Intervention Violations 0

No. of Repeat Risk Factor/Intervention Violations 0

Food Received at Proper Temperature

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

Washing fruits and vegetables

Required records available: shellstock tags, parasite

Sewage and waste water properly disposed

Proper disposition of returned, previously served, food

Food in good condition, safe, and unadulterated

Compliance with variance/specialized process/HACCP

Insects, rodents, and animals not present

Water and ice from approved source

Personal cleanliness

Proper date marking and disposition

Consumer Advisory

Highly Susceptible Populations

Pasteurized foods used; prohibited foods not offered

Conformance with Approved Procedures

Compliance with variance/specialized process/HACCP

Food Establishment Inspection Report

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

Non-food contact surfaces clean

Physical Facilities

Adequate ventilation and lighting; designated areas used

Employee Training

All food employees have food handler training

Allergen training as required

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

Compliance 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

Protection from Contamination

6 In Proper eating, tasting, drinking, or tobacco use

7 In No discharge from eyes, nose, and mouth

Time/Temperature Control for Safety

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

Consumer Advisory

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

Highly Susceptible Populations

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

Food/Color Additives and Toxic Substances

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

Conformance with Approved Procedures

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

26 N/A Pasteurized foods used; prohibited foods not offered

27 In Food additives: approved and properly used

28 In Toxic substances properly identified, stored, and used

29 N/A Compliance with variance/specialized process/HACCP

GOOD RETAIL PRACTICES

Safe Food and Water

30 Pasteurized eggs used where required

31 Water and ice from approved source

32 Variance obtained for specialized processing methods

Temperature Control

33 Proper cooling methods used; adequate equipment for temperature control

34 Plant food properly cooked for hot holding

35 Approved thawing methods used

36 Thermometers provided & accurate

Food Identification

37 Food properly labeled; original container

38 Insects, rodents, and animals not present

39 Contamination prevented during food preparation, storage and display

40 Personal cleanliness

41 Wiping cloths: properly used and stored

42 Washing fruits and vegetables

Prevention of Food Contamination

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 Adequate ventilation and lighting; designated areas used

Employee Training

57 All food employees have food handler training

58 Allergen training as required

Preventive Control

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

Utensils, equipment & linens: properly stored, dried, & handled

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

Gloves used properly

Compliance with variance/specialized process/HACCP

Consumer Advisory

Pasteurized foods used; prohibited foods not offered

Food additives: approved and properly used

Toxic substances properly identified, stored, and used

Conformance with Approved Procedures

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Establishment: Eaton Corporation Cafeteria
Establishment #: 251

Water Supply: ☒ Public ☐ Private
Waste Water System: ☒ Public ☐ Private
Sanitizer Type: Quat
PPM: 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></td>
<td>All Cold Holding Units ≤</td>
<td>41</td>
<td>Ketchup, Kitchen fridge</td>
<td>37</td>
</tr>
<tr>
<td>All Cold Holding Units ≤</td>
<td>41</td>
<td>Ketchup, Kitchen fridge</td>
<td>37</td>
<td>Sliced tomato, kitchen fridge</td>
<td>38</td>
</tr>
<tr>
<td>Sliced tomato, kitchen fridge</td>
<td>38</td>
<td>Sour cream, L side walk-in</td>
<td>39</td>
<td>Jalapeños, R side walk-in</td>
<td>38</td>
</tr>
<tr>
<td>Chicken, out of oven</td>
<td>182</td>
<td></td>
<td></td>
<td></td>
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</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

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

55 | Floor under ice machine soiled. All physical facilities must be cleaned as often as necessary to keep them clean. Reference Section 6-501.12 of the Food Code. To be corrected by the Next Routine Inspection.

CFPM Verification (name, expiration date, ID#):
Tiffany present, info on file.

HACCP Topic: Discussed warewashing procedures and sanitizer concentrations

Person in Charge (Signature)  Oct 28, 2019
Date

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

IOC1 17-356