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
CAPCIL Sr. Meal - Friendship Manor
Street Address
925 Primm Rd.
City/State
Lincoln, IL ZIP Code 62656

License/Permit #

No. of Risk Factor/Intervention Violations 0
No. of Repeat Risk Factor/Intervention Violations 0
Date 12/27/2019
Time In 12:05 PM
Time Out 12:30 PM

Compliance Status

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Certified Food Protection Manager (CFPM)</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Proper use of restriction and exclusion</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Proper use of restriction and exclusion</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Good Hygienic Practices</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Proper eating, tasting, drinking, or tobacco use</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>No discharge from eyes, nose, and mouth</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Hands clean and properly washed</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>Adequate handwashing sinks properly supplied and accessible</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Adequate handwashing sinks properly supplied and accessible</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Food obtained from approved source</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Food received at proper temperature</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>Food in good condition, safe, and unadulterated</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Required records available: shellstock tags, parasite destruction</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Approved Source</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pasteurized eggs used where required</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>Pasteurized eggs used where required</td>
<td>R</td>
<td></td>
</tr>
<tr>
<td>Water and ice from approved source</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>Water and ice from approved source</td>
<td>R</td>
<td></td>
</tr>
<tr>
<td>Variance obtained for specialized processing methods</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>Variance obtained for specialized processing methods</td>
<td>R</td>
<td></td>
</tr>
<tr>
<td>Proper cooling methods used, adequate equipment for temperature control</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>Proper cooling methods used, adequate equipment for temperature control</td>
<td>R</td>
<td></td>
</tr>
<tr>
<td>Plant food properly cooked for hot holding</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>Plant food properly cooked for hot holding</td>
<td>R</td>
<td></td>
</tr>
<tr>
<td>Approved thawing methods used</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>Approved thawing methods used</td>
<td>R</td>
<td></td>
</tr>
<tr>
<td>Thermometers provided &amp; accurate</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>Thermometers provided &amp; accurate</td>
<td>R</td>
<td></td>
</tr>
<tr>
<td>Food properly labeled; original container</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>Food properly labeled; original container</td>
<td>R</td>
<td></td>
</tr>
<tr>
<td>Food/Color Additives and Toxic Substances</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food additives: approved and properly used</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Food additives: approved and properly used</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Toxic substances properly identified, stored, and used</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Toxic substances properly identified, stored, and used</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>Conformance with Approved Procedures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Compliance with variance/specialized process/HACCP</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Compliance with variance/specialized process/HACCP</td>
<td>N/A</td>
<td></td>
</tr>
</tbody>
</table>

Food/Color Additives and Toxic Substances

Food Identification

Prevention of Food Contamination

Physical Facilities

Employee Training

Proper Use of Utensils

Utensils, Equipment and Vending

Safe Food and Water

Food Temperature Control

In-use utensils: properly stored | COS | |
| In-use utensils: properly stored | R | |
| Utensils, equipment & linens: properly stored, dried, & handled | COS | |
| Utensils, equipment & linens: properly stored, dried, & handled | R | |
| Single-use/single-service articles: properly stored and used | COS | |
| Single-use/single-service articles: properly stored and used | R | |
| Gloves used properly | COS | |
| Gloves used properly | R | |
| Food and non-food contact surfaces cleanable, properly designed, constructed, and used | COS | |
| Food and non-food contact surfaces cleanable, properly designed, constructed, and used | R | |
| Warewashing facilities: installed, maintained, & used; test strips | COS | |
| Warewashing facilities: installed, maintained, & used; test strips | R | |
| Non-food contact surfaces clean | COS | |
| Non-food contact surfaces clean | R | |
| Hot and cold water available; adequate pressure | COS | |
| Hot and cold water available; adequate pressure | R | |
| Plumbing installed; proper backflow devices | COS | |
| Plumbing installed; proper backflow devices | R | |
| Sewage and waste water properly disposed | COS | |
| Sewage and waste water properly disposed | R | |
| Toilet facilities: properly constructed, supplied, & cleaned | COS | |
| Toilet facilities: properly constructed, supplied, & cleaned | R | |
| Garbage & refuse properly disposed; facilities maintained | COS | |
| Garbage & refuse properly disposed; facilities maintained | R | |
| Physical facilities installed, maintained, and clean | COS | |
| Physical facilities installed, maintained, and clean | R | |
| Adequate ventilation and lighting; designated areas used | COS | |
| Adequate ventilation and lighting; designated areas used | R | |
| All food employees have food handler training | COS | |
| All food employees have food handler training | R | |
| Allergen training as required | COS | |
| Allergen training as required | R | |

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.
Food Establishment Inspection Report

Establishment: CAPCIL Sr. Meal - Friendship Manor

Water Supply: ☑ Public  ☐ Private
Waste Water System: ☑ Public  ☐ Private
Sanitizer Type: Chlorine  PPM: 100

<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>
<tr>
<td>Ranch, kitchen fridge</td>
<td>38</td>
</tr>
<tr>
<td>Meatloaf, containers</td>
<td>147</td>
</tr>
</tbody>
</table>

TEMPERATURE OBSERVATIONS

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#):

Becky, Info on file

HACCP Topic: Discussed time as a public health control for meals

Dec 27, 2019

Person in Charge (Signature)

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

Inspector (Signature)