### 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**  
Hampton Inn  
1019 Heitmann Dr.

**City/State**  
Lincoln, IL

**License/Permit #**  
215

**Date**  
11/26/2019

**Time In**  
8:45 AM

**Time Out**  
9:20 AM

**Permit Holder**  
Champaign Hotel Ventures, LLC

**Risk Category**  
Medium/Class II

**Purpose of Inspection**  
Routine Inspection

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

<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>1 In</td>
<td>In</td>
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<td>2 In</td>
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<td>11 In</td>
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<tr>
<td>12 N/O</td>
<td>N/O</td>
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<tr>
<td>13 In</td>
<td>In</td>
<td></td>
</tr>
<tr>
<td>14 N/A</td>
<td>N/A</td>
<td></td>
</tr>
</tbody>
</table>

**Employee Health**

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 N/O        Proper cooking time and temperatures
19 N/A        Proper reheating procedures for hot holding
20 N/A        Proper cooling time and temperature
21 In         Proper hot holding temperatures
22 In         Proper cold holding temperatures
23 In         Proper date marking and disposition
24 In         Time as a Public Health Control; procedures & records

**Consumer Advisory**

25 N/A        Consumer advisory provided for raw/undercooked food
26 N/A        Pasteurized foods used; prohibited foods not offered

**Food/Color Additives and Toxic Substances**

27 In         Food additives: approved and properly used
28 Out        Toxic substances properly identified, stored, and used

**Conformance with Approved Procedures**

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

**GOOD RETAIL PRACTICES**

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

**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 cooking 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         In-use utensils: properly stored
39 In         Utensils, equipment & linens: properly stored, dried, & handled
40 In         Single-use/single-service articles: properly stored and used
41 In         Gloves used properly

**Utensils, Equipment and Vending**

42 In         Food and non-food contact surfaces clean, properly designed, constructed, and used
43 In         Warewashing facilities: reconditioned, maintained, & used
44 In         Toe strips
45 In         Non-food contact surfaces clean

**Physical Facilities**

50 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
Establishment: Hampton Inn
Establishment #: 215
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>
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<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 ≤ 41</td>
<td></td>
<td>Mandarin oranges in kitchen fridge</td>
<td>40</td>
</tr>
<tr>
<td>Scrambled Eggs on serving line</td>
<td>154</td>
<td>Sausage patty on serving line</td>
<td>152</td>
<td>Oatmeal on serving line</td>
<td>142</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<tr>
<td>28</td>
<td>Spray bottle with sanitizer, on food prep counter, not labeled. Containers of toxic materials must be clearly and individually identified with the common name of the material. Toxic materials must be stored so that they cannot contaminate food, equipment, utensils, linens or single-service articles. Person in charge labeled the container and moved spray bottle. Reference Sections 7-102.11 and 7-201.11 of the Food Code.</td>
</tr>
<tr>
<td>55</td>
<td>Handles of cabinets in serving area 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.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#):
Damon Priddy, info on file

HACCP Topic: Discussed critical control points for sanitizer used in establishment and importance of labeling in-use containers of sanitizer

Person in Charge (Signature) [Signature]
Date Nov 26, 2019
Follow-up: ☐ Yes ☒ No (Check one) Follow-up Date: N/A

Inspector (Signature) [Signature]