

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		No. of Risk Factor/Intervention Violations	1	Date	05/21/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	8:45AM
Establishment Hampton Inn	License/Permit # 215	Permit Holder Champaign Hotel Ventures, LLC	Risk Category Medium/Class II		
Street Address 1019 Heitmann Dr.		Purpose of Inspection Routine Inspection			
City/State Lincoln, IL	ZIP Code 62656				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

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.

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized	
Employee Health				Time/Temperature Control for Safety			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion		18	N/O	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/A	Proper reheating procedures for hot holding	
Good Hygienic Practices				20	N/A	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use		21	In	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth		22	Out	Proper cold holding temperatures	
Preventing Contamination by Hands				23	N/A	Proper date marking and disposition	
8	In	Hands clean and properly washed		24	N/A	Time as a Public Health Control; procedures & records	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Consumer Advisory			
10	In	Adequate handwashing sinks properly supplied and accessible		25	N/A	Consumer advisory provided for raw/undercooked food	
Approved Source				Highly Susceptible Populations			
11	In	Food obtained from approved source		26	N/A	Pasteurized foods used; prohibited foods not offered	
12	In	Food received at proper temperature		Food/Color Additives and Toxic Substances			
13	In	Food in good condition, safe, and unadulterated		27	In	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction		28	In	Toxic substances properly identified, stored, and used	
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
				29	N/A	Compliance with variance/specialized process/HACCP	

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

		COS	R			COS	R
Safe Food and Water				Proper Use of Utensils			
30	Pasteurized eggs used where required			43	X	In-use utensils: properly stored	X
31	Water and ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled	
32	Variance obtained for specialized processing methods			45	X	Single-use/single-service articles: properly stored and used	X
Food Temperature Control				46	X	Gloves used properly	X
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35	Approved thawing methods used			48		Warewashing facilities: installed, maintained, & used; test strips	
36	Thermometers provided & accurate			49		Non-food contact surfaces clean	
Food Identification				Physical Facilities			
37	Food properly labeled; original container			50		Hot and cold water available; adequate pressure	
Prevention of Food Contamination				51		Plumbing installed; proper backflow devices	
38	Insects, rodents, and animals not present			52		Sewage and waste water properly disposed	
39	Contamination prevented during food preparation, storage and display			53		Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used and stored			55	X	Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables			56		Adequate ventilation and lighting; designated areas used	
Employee Training				Employee Training			
				57		All food employees have food handler training	
				58		Allergen training as required	

Food Establishment Inspection Report

Establishment: Hampton Inn Establishment #: 215

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat PPM: 200 Heat: _____

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F							
All Cold Holding Units ≤	41						
Eggs in kitchen fridge	41						
Scrambled eggs in service line	136						
Sausage in service line	154						

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
22	Milk and yogurt in breakfast service area observed to be cold held on ice, without a temperature control. Employee states food product is not discarded after breakfast hours. Proper cold holding should be done with mechanical refrigeration and a calibrated thermometer to ensure food items stay in proper temperature range. If proper cold holding is not used, time can be used as a public health control. Reference Section 3-501.16 and 3-501.19 of the Food Code. COS, food discarded after 4 hours, discussed Time as a Public Health Control with employee.
43	Scoop used for scrambled eggs in the breakfast area observed stored soiled with food debris, outside of food product. All in-use food service utensils must be properly stored between uses. Reference Section 3-304.12 of the Food Code. COS, utensil put in food product.
45	Boxes of single service articles (cups) stored on ground in storage room. All single service articles must be stored at least 6" off ground. Single service articles must be stored in a manner that prevents possible contamination from its environment. Reference Section 4-903.11 of the Food Code. COS, boxes moved.

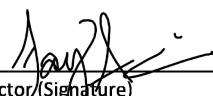
CFPM Verification (name, expiration date, ID#):

Julie Burr 17808517 Exp: 04/30/2024			
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HACCP Topic: Discussed hand washing procedures used in establishment

 _____
 Person in Charge (Signature)

 May 21, 2021
 Date

 _____
 Inspector (Signature)

 Follow-up: Yes No (Check one)

 Follow-up Date: N/A

