## 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
First United Methodist Church/Kids Club
Street Address
302 Broadway St.

### City/State
Lincoln, IL

### ZIP Code
62656

### Food Temperature Control
- Person in charge present, demonstrates knowledge, and performs duties
- Certified Food Protection Manager (CFPM)
- Management, food employee and conditional employee; knowledge, responsibilities and reporting
- Proper use of restriction and exclusion
- Procedures for responding to vomiting and diarrheal events
- Proper eating, tasting, drinking, or tobacco use
- No discharge from eyes, nose, and mouth
- Hands clean and properly washed
- No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
- Food obtained from approved source
- Food received at proper temperature
- Food in good condition, safe, and unadulterated
- Required records available: shellstock tags, parasite destruction
- 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 clean
- Hot and cold water available; adequate pressure
- Water and ice from approved source
- Food in good condition, safe, and unadulterated
- Physical facilities installed, maintained, and clean
- Adequate ventilation and lighting; designated areas used
- All food employees have food handler training
- Allergen training as required

### Food Identification
- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Personal cleanliness
- Wiping cloths: properly used and stored
- Washing fruits and vegetables

### Safe Food and Water
- 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

### Certification
- Certified Food Protection Manager (CFPM)

### Quality Assurance
- Permits and Variance
- Food Establishment Inspection Report
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### Risk Factors
- 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
- COS=corrected on-site during inspection
- R=repeat violation

### GOOD RETAIL PRACTICES

### COMPLIANCE STATUS

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
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Establishment: First United Methodist Church/Kids Club

Water Supply: ☒ Public  ☐ Private
Waste Water System: ☒ Public  ☐ Private
Sanitizer Type: Warewashing: Heat/Cloths: Chlorine

### TEMPERATURE OBSERVATIONS

<table>
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<tr>
<th>Item/Location</th>
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<tr>
<td>All Temps in °F</td>
<td></td>
<td>All Cold Holding Units ≤</td>
<td></td>
<td>Ranch, kitchen fridge door</td>
<td>37</td>
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<td>41</td>
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### 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#):

Nicole Cox

HACCP Topic: Discussed critical limits used for food served in establishment

Person in Charge (Signature)  
Dec 9, 2019

Inspector (Signature)  

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