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
Knights of Columbus

Street Address
217 Limit St.

City/State
Lincoln, IL

License/Permit #
268

Permit Holder
Lincoln Columbian Homes Association

Purpose of Inspection
Routine Inspection

No. of Risk Factor/Intervention Violations 0

No. of Repeat Risk Factor/Intervention Violations 0

Date 11/18/2019

Time In 3:15 PM

Time Out 3:45 PM

Compliance Status COS R

Food Temperature Control

Protection from Contamination

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 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

Consumer Advisory

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

Highly Susceptible Populations

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 In Toxic substances properly identified, stored, and used

Conformance with Approved Procedures

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

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.

Compliance Status COS R

Food/Color Additives and Toxic Substances

30 In Food obtained from approved source

31 N/O Food received at proper temperature

32 In Food in good condition, safe, and unadulterated

33 N/A Required records available; shellstock tags, parasite destruction

Consumer Advisory

34 In Food separated and protected

35 In Food-contact surfaces; cleaned and sanitized

36 In Proper disposition of returned, previously served, reconditioned and unsafe food

Time/Temperature Control for Safety

37 N/O Proper cooking time and temperatures

38 N/A Proper reheating procedures for hot holding

39 N/A Proper cooling time and temperature

40 N/O Proper hot holding temperatures

41 In Proper cold holding temperatures

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43 In Time as a Public Health Control; procedures & records

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44 In Consumer advisory provided for raw/undercooked food

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Conformance with Approved Procedures

48 In 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.

Compliance Status COS R

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

33 In Proper cooling 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

42 In Non-food contact surfaces clean

43 In Physical facilities installed, maintained, and clean

44 In Adequate ventilation and lighting; designated areas used

45 In All food employees have food handler training

46 In Allergen training as required

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Establishment: Knights of Columbus

Establishment #: 268

Water Supply: [ ] Public  [ ] Private
Waste Water System: [ ] Public  [ ] Private
Sanitizer Type: Chlorine
PPM: 100
Heat: 

<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></td>
</tr>
<tr>
<td>BBQ Sauce, walk-in cooler</td>
<td>39</td>
</tr>
<tr>
<td>Ranch, fridge in hall</td>
<td>38</td>
</tr>
</tbody>
</table>

**TEMPERATURE OBSERVATIONS**

**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>55</td>
<td>Floor under fryers soiled with grease build-up. 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#): 

HACCP Topic: Discussed critical control points for cooking and holding temperatures in establishment

Person in Charge (Signature) 
Nov 18, 2019

Inspector (Signature) 
Follow-up: [ ] Yes  [x] No (Check one)  Follow-up Date: N/A