

# 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	2	Date	10/12/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:00 AM
Establishment Lincoln College Food Service	License/Permit # 276	Permit Holder Lincoln College	Risk Category High/Class I		
Street Address 300 Keokuk St		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
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
<b>Employee Health</b>			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In	Proper use of restriction and exclusion	
5	In	Procedures for responding to vomiting and diarrheal events	
<b>Good Hygienic Practices</b>			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
8	Out	Hands clean and properly washed	X
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In	Adequate handwashing sinks properly supplied and accessible	
<b>Approved Source</b>			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	

  

Compliance Status		COS	R
<b>Protection from Contamination</b>			
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	
<b>Time/Temperature Control for Safety</b>			
18	In	Proper cooking time and temperatures	
19	Out	Proper reheating procedures for hot holding	X
20	In	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	N/A	Time as a Public Health Control; procedures & records	
<b>Consumer Advisory</b>			
25	N/A	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	In	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27	In	Food additives: approved and properly used	
28	In	Toxic substances properly identified, stored, and used	
<b>Conformance with Approved Procedures</b>			
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.  
 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
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
<b>Food Identification</b>			
37	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>			
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display	X	
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

  

		COS	R
<b>Proper Use of Utensils</b>			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
<b>Utensils, Equipment and Vending</b>			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
<b>Physical Facilities</b>			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, and clean	X	
56	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>			
57	All food employees have food handler training		
58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: Lincoln College Food Service

Establishment #: 276

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Quat

PPM: 100

Heat: \_\_\_\_\_

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F							
All Cold Holding Units ≤	41						
Diced tomatoes in Walk in	40		Pork Chop in Steam Table	171			
Chopped Candy Topping in Walk in	40		Sausage in Steam Table	139			
Potato Salad in Salad Bar	41		Rice in Steam Table	204			
			Chicken in Hot holding	65			

OBSERVATIONS AND CORRECTIVE ACTIONS	
-------------------------------------	--

Item Number	Violations cited in this report must be corrected within the time frames below.
8	Employee observed not washing hands before putting gloves on. Employee changed gloves without washing hands between tasks. Food employee must practice good hygiene by properly washing hands when changing tasks. Reference Section 2-301.14 of Food Code. COS, Hands washed and education given.
19	Chicken is 65 °F. Food was not reheated to 165°F within 2 hours, before being placed in hot holding. Reviewed reheating requirements with employee and person in charge. Food was reheated to proper temperature. Reference Section 3-403.11 of the Food Code. COS, Food was brought up to proper temperature.
39	Desserts in Dining Room Fridge not covered. Food shall be protected from contamination at all times. Reference Section 3-307.11 of the Food Code. COS, Food Covered.
55	Lining on Cabinet doors missing exposing raw wood. Building materials used for indoor floors, walls and ceiling surfaces shall be smooth, durable, easily cleanable and non-absorbent in areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, restrooms and other areas subject to flushing and spraying cleaning methods. Reference Section 6-101.11 of the Food Code. To be corrected by next routine inspection.

CFPM Verification (name, expiration date, ID#):			
Bobbi J Cooper			
Exp: April 26, 2021			
21221545			

HACCP Topic: Discussed proper hand washing procedures

Person in Charge (Signature) \_\_\_\_\_ Date \_\_\_\_\_

Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_

Inspector (Signature) \_\_\_\_\_

