FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

GOOD RETAIL PRACTICES

SAFE FOOD AND WATER

FACILITY CARE

PROPER USE OF UTENSILS

UTENSILS, EQUIPMENT AND VENDING

PHYSICAL FACILITIES

EMPLOYEE TRAINING
Food Establishment Inspection Report

Establishment: Lincoln Community High School
Establishment #: 277

Water Supply: [ ] Public  [ ] Private
Waste Water System: [ ] Public  [ ] Private
Sanitizer Type: Chlorine  PPM: 100  Heat: 180

TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td>41</td>
<td>Applesauce, serving line fridge</td>
<td>40</td>
<td>Corndogs, warming cabinet</td>
<td>167</td>
</tr>
<tr>
<td>All Cold Holding Units ≤</td>
<td>41</td>
<td>Apple slices, serving line</td>
<td>41</td>
<td>Taco meat, alacart line</td>
<td>172</td>
</tr>
<tr>
<td>Sliced Ham, Double door kitchen fridge</td>
<td>37</td>
<td></td>
<td></td>
<td>Refried beans, alacart line</td>
<td>190</td>
</tr>
<tr>
<td>Chicken salad, salad bar walk-in</td>
<td>36</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Butter, main walk-in</td>
<td>39</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ranch, walk-in near warewashing station</td>
<td>38</td>
<td></td>
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<td></td>
<td></td>
</tr>
</tbody>
</table>

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#):
Lori and several others present, info on file.

HACCP Topic: Discussed cooking and holding temps used in establishment kitchen

Person in Charge (Signature): Lori Lawson
Date: Nov 15, 2019

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