## Food Establishment Inspection Report

### Foodborne Illness Risk Factors and Public Health Interventions

- **Compliance Status**: Mark "X" in appropriate box for COS and/or R
- **Protection from Contamination**
  - Person in charge present, demonstrates knowledge, and performs duties
  - Certified Food Protection Manager (CFPM)
  - Management, food employee and conditional employee; knowledge, responsibilities and reporting
  - 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
  - Adequate handwashing sinks properly supplied and accessible
  - Food separated and protected
  - Food-contact surfaces; cleaned and sanitized
  - Proper disposition of returned, previously served, reconditioned and unsafe food
  - Proper cooking time and temperatures
  - Proper reheating procedures for hot holding
  - Proper cooling time and temperature
  - Proper hot holding temperatures
  - Proper cold holding temperatures
  - Proper date marking and disposition
  - Time as a Public Health Control; procedures & records
  - Consumer advisory provided for raw/undercooked food
  - Pasteurized foods used; prohibited foods not offered
  - Food additives: approved and properly used
  - Toxic substances properly identified, stored, and used
  - Compliance with variance/specialized process/HACCP

### Good Retail Practices

- **Safe Food and Water**
  - Use of 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 cleanable, properly designed, constructed, and used
  - Warewashing facilities: installed, maintained, & used; test strips
  - Non-food contact surfaces clean
  - Physical facilities are cleanable, properly designed, constructed, and used
  - Adequate ventilation and lighting; designated areas used
  - All employees have food handler training
  - Allergen training as required

### Food Establishment Inspection Report Details

- **Local Health Department Name and Address**
  - Logan County Department of Public Health
- **Phone**
  - (217) 735-2317
- **Establishment**
  - Lincoln Christian University Cafe
- **License/Permit #**
  - 275
- **Street Address**
  - 100 Campus View Dr
- **City/State**
  - Lincoln, IL
- **Purpose of Inspection**
  - Routine Inspection
- **No. of Risk Factor/Intervention Violations**
  - 0
- **No. of Repeat Risk Factor/Intervention Violations**
  - 0
- **Date**
  - 11/14/2019
- **Time In**
  - 9:05AM
- **Time Out**
  - 10:15AM

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**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

**COS** = corrected on-site during inspection  
**R** = repeat violation

**RISK FACTORS**: 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.

**GOOD RETAIL PRACTICES**: 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.

**GOOD HYGIENIC PRACTICES**

1. **Supervision**
   - Person in charge present, demonstrates knowledge, and performs duties
   - Certified Food Protection Manager (CFPM)

2. **Employee Health**
   - Management, food employee and conditional employee; knowledge, responsibilities and reporting
   - Procedures for responding to vomiting and diarrheal events

3. **Proper Use of Utensils**
   - Proper eating, tasting, drinking, or tobacco use
   - No discharge from eyes, nose, and mouth

4. **Preventing Contamination by Hands**
   - Hands clean and properly washed
   - No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

5. **Approved Source**
   - Adequate handwashing sinks properly supplied and accessible
   - Food separated and protected

6. **Safe Food and Water**
   - Food-contact surfaces; cleaned and sanitized
   - Proper disposition of returned, previously served, reconditioned and unsafe food

7. **Food/Color Additives and Toxic Substances**
   - Proper cooking time and temperatures
   - Proper reheating procedures for hot holding

8. **Highly Susceptible Populations**
   - Proper cooling time and temperature
   - Proper hot holding temperatures

9. **Conformance with Approved Procedures**
   - Proper cold holding temperatures
   - Proper date marking and disposition

10. **Time/Temperature Control for Safety**
    - Time as a Public Health Control; procedures & records

11. **Consumer Advisory**
    - Consumer advisory provided for raw/undercooked food

12. **Food Establishment Inspection Report**
    - Pasteurized foods used; prohibited foods not offered

13. **Good Hygienic Practices**
    - Food additives: approved and properly used

14. **Prevention of Food Contamination**
    - Toxic substances properly identified, stored, and used

15. **Protection from Contamination**
    - Compliance with variance/specialized process/HACCP

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**GOOD HYGIE NIC PRACTICES**

1. **Preventing Contamination by Hands**
   - Hands clean and properly washed
   - No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

2. **Approved Source**
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   - Food separated and protected

3. **Safe Food and Water**
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   - Time as a Public Health Control; procedures & records

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**GOOD RETAIL PRACTICES**

- 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 cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, & used; test strips
- Non-food contact surfaces clean
- Physical facilities are cleanable, properly designed, constructed, and used
- Adequate ventilation and lighting; designated areas used
- All employees have food handler training
- Allergen training as required
Establishment: Lincoln Christian University Cafe
Establishment #: 275
Water Supply: ☒ Public ☐ Private
Waste Water System: ☒ Public ☐ Private
Sanitizer Type: Chlorine
PPM: 100
Heat:

TEMPERATURE OBSERVATIONS

<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>41</td>
</tr>
<tr>
<td>Honey Mustard in salad bar</td>
<td>38</td>
</tr>
<tr>
<td>prep fridge</td>
<td></td>
</tr>
<tr>
<td>Cheese sauce, double door</td>
<td>41</td>
</tr>
<tr>
<td>kitchen fridge</td>
<td></td>
</tr>
<tr>
<td>Pizza in fridge behind serving line</td>
<td>39</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pulled pork near front of walk-in</td>
<td>39</td>
</tr>
<tr>
<td>Macaroni salad on back wall</td>
<td>38</td>
</tr>
<tr>
<td>of walk-in</td>
<td></td>
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<tr>
<td>Broccoli cheese soup on stove</td>
<td>154</td>
</tr>
<tr>
<td>Brussel sprouts, just out of the oven</td>
<td>182</td>
</tr>
<tr>
<td>Diced potatoes in warming cabinet near meat slicer</td>
<td>172</td>
</tr>
<tr>
<td>Alfredo in the Alto Shaam</td>
<td>171</td>
</tr>
<tr>
<td>Scrambled eggs, serving line</td>
<td>145</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#):

James present, info on file

HACCP Topic: Discussed CFPM and food handler training regulations

Person in Charge (Signature)

Date

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: N/A