Food Establishment Inspection Report

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Local Health Department Name and Address			No. of Risk Factor/Intervention Violations		_	Date	11/14/2019	
Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317					U	- · .	2.05444	
						Time In	9:05AM	
Establishment	License/Pe	ormit #	No. of Repeat Risk Factor/Intervention Violations		0	Time Out	10:15 AM	
Establistifient	Licerise/Pe	emm #						
Lincoln Christian University Cafe 275			Permit Holder		ategory	gory		
· · · · · · · · · · · · · · · · · · ·			Pioneer College Caterers, Inc.	High/C	lacci			
Street Address			Tioneer conege caterers, me.	Tilgil/ Class I				
100 Campus View Dr			Purpose of Inspection					
·								
City/State ZIP Cod			Routine Inspection					
Lincoln, IL	6	52656	Nouthe hispection					

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/A=not applicable

Mark "X" in appropriate box for COS and/or R

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.

	CO3=	corrected on-site during inspection k -repeat violatio	11			
Со	mpliance Status		cos	R		
Supervision						
1	ln	Person in charge present, demonstrates knowledge, and performs duties				
2	In	Certified Food Protection Manager (CFPM)				
		Employee Health				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting				
4	ln	Proper use of restriction and exclusion				
5	ln	Procedures for responding to vomiting and diarrheal events				
		Good Hygienic Practices				
6	ln	Proper eating, tasting, drinking, or tobacco use				
7	ln	No discharge from eyes, nose, and mouth				
	Preventing Contamination by Hands					
8	ln	Hands clean and properly washed				
9	ln	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				
10	ln	Adequate handwashing sinks properly supplied and accessible				
Approved Source						
11	ln	Food obtained from approved source				
12	N/O	Food received at proper temperature				
13	ln	Food in good condition, safe, and unadulterated				
14	N/A	Required records available: shellstock tags, parasite destruction				
	GOOD RETAIL I					

Compliance Status							
Protection from Contamination							
15	In	Food separated and protected					
16	In	Food-contact surfaces; cleaned and sanitized					
17	ln	Proper disposition of returned, previously served, reconditioned and unsafe food					
Time/Temperature Control for Safety							
18	In	Proper cooking time and temperatures					
19	N/O	Proper reheating procedures for hot holding					
20	N/O	Proper cooling time and temperature					
21	ln	Proper hot holding temperatures					
22	ln	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	ln	Food additives: approved and properly used					
28	ln	Toxic substances properly identified, stored, and used					
Conformance with Approved Procedures							
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	
	Safe Food and Water			
30	Pasteurized eggs used where required			4
31	Water and ice from approved source			4
32	Variance obtained for specialized processing methods			4
	Food Temperature Control			4
33	Proper cooling methods used; adequate equipment for temperature control			
34	Plant food properly cooked for hot holding			4
35	Approved thawing methods used			4
36	Thermometers provided & accurate			4
	Food Identification			
37	Food properly labeled; original container			5
	Prevention of Food Contamination			5
38	Insects, rodents, and animals not present			5
39	Contamination prevented during food preparation, storage and display			5
40	Personal cleanliness			5
41	Wiping cloths: properly used and stored			5
42	Washing fruits and vegetables			

		COS	R			
Proper Use of Utensils						
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					
	Utensils, Equipment and Vending					
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					
	Physical Facilities					
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					
56	Adequate ventilation and lighting; designated areas used					
	Employee Training					
57	All food employees have food handler training					
58	Allergen training as required					

Food Establishment Inspection Report

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Establishm	ent: Lincoln Christian Ur	niversity Caf	e	Establishmen	nt #: 275	
Water Sup	ply: 🛛 Public 🗌 Priv	ate Wa	ste Water System: 🛛 Public 🗌	Private		
Sanitizer T	ype: Chlorine		PPM: 100		Heat:	
			TEMPERATURE OBSER	VATIONS		
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
,	All Temps in ∘F				Broccoli cheese soup on stove	154
All C	old Holding Units ≤	41	Pulled pork near front of wal	k-in 39	Brussel sprouts, just	182
			Macaroni salad on back wa	all 38	out of the oven	
Honey	Mustard in salad bar	38	of walk-in		Diced potatoes in warming	172
	prep fridge				cabinet near meat slicer	
Cheese	e sauce, double door	41			Alfredo in the Alto Shaam	171
	kitchen fridge				Scrambled eggs, serving line	145
Pizza in fr	idge behind serving line	39				
			OBSERVATIONS AND CORREC	CTIVE ACTIONS		
Item Number		Violati	ons cited in this report must be corr	ected within the t	ime frames below.	
			No violations noted d	uring inspection		
CFPM Ver	ification (name, expiration	on date, ID#):			
	6 61					
James	present, info on file					
HACCP To	pic: Discussed CFPM and	d food hand	ler training regulations			
0 (3		Nov 14, 2019			
Person in Cha	Person in Charge (Signature)		Date	_		
ı	1 -					
1	y L		Follow-up: Yes	No (Check on	ne) Follow-up Date: N/A	
Inspector (Sig	gnature)				, , , , , , , , , , , , , , , , , , ,	