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
Lincoln College Food Service
License/Permit # 276
City/State
Lincoln, IL
Street Address
300 Keokuk St
ZIP Code 62656
Permit Holder
Lincoln College
Risk Category
High/Class I
Purpose of Inspection
Routine Inspection

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

Compliance Status COS R
1 In Supervision
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 In Proper use of restriction and exclusion
5 In Procedures for responding to vomiting and diarrheal events

Good Hygienic Practices
6 In Proper eating, tasting, drinking, or tobacco use
7 In No discharge from eyes, nose, and mouth

Preventing Contamination by Hands
8 In Hands clean and properly washed
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

Approved Source
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

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
15 In Protection from Contamination
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 In Proper cooking time and temperatures
19 N/O Proper reheating procedures for hot holding
20 N/O 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

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

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

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

Food Temperature Control
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 Insects, rodents, and animals not present
39 In Contamination prevented during food preparation, storage and display
40 In Personal cleanliness
41 In Wiping cloths: properly used and stored
42 In Washing fruits and vegetables

Proper Use of Utensils
43 In In-use utensils: properly stored
44 In Utensils, equipment & linens: properly stored, dried, & handled
45 In Single-use/single-service articles: properly stored and used
46 In Gloves used properly

Utensils, Equipment and Vending
47 In Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48 In Warewashing facilities: installed, maintained, & used; test strips
49 In Non-food contact surfaces clean

Physical Facilities
50 In Hot and cold water available; adequate pressure
51 In Plumbing installed; proper backflow devices
52 In Sewage and waste water properly disposed
53 In Toilet facilities: properly constructed, supplied, & cleaned
54 In Garbage & refuse properly disposed; facilities maintained
55 In Physical facilities installed, maintained, and clean
56 In Adequate ventilation and lighting; designated areas used

Employee Training
57 In All food employees have food handler training
58 In Allergen training as required

Page 1 of 2
Establishment: Lincoln College Food Service

Water Supply: Public

Waste Water System: Public

Sanitizer Type: Machine: Heat/Sanitizer Buckets: Quat

PPM: 200

Heat: 191

TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<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></td>
<td>All Cold Holding Units ≤</td>
<td></td>
</tr>
<tr>
<td></td>
<td>41</td>
<td>Salami in meat walk-in, near back</td>
<td>38</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sliced ham in meat walk-in, near front</td>
<td>36</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Diced eggs, salad bar walk-in</td>
<td>35</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Beef for stir fry, last walk-in</td>
<td>38</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Diced tomatoes, omelet station</td>
<td>40</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pineapple, salad bar</td>
<td>38</td>
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<tr>
<td></td>
<td></td>
<td>Breakfast tornado in front warmer</td>
<td>167</td>
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<tr>
<td></td>
<td></td>
<td>Hamburger in steam table, student section</td>
<td>145</td>
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<tr>
<td></td>
<td></td>
<td>Rice, warming cabinet in serving line</td>
<td>154</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Green bean casserole, warming cabinet, middle line</td>
<td>172</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

No Violations Noted During Inspection

CFPM Verification (name, expiration date, ID#):

Kurt present, info on file

HACCP Topic: Discussed cooking temperatures and procedures for new stir-fry station at lunch

Person in Charge (Signature)

Date

Follow-up: No

Follow-up Date: N/A