### Food Establishment Inspection Report

**Establishment**
- **Name:** Lincoln College Food Service  
- **License/Permit #:** 276  
- **Street Address:** 300 Keokuk St  
- **City/State:** Lincoln, IL  
- **ZIP Code:** 62656  
- **Permit Holder:** Lincoln College

**Purpose of Inspection**
- Routine Inspection

**Date** 04/25/2019  
**Time In:** 9:20am  
**Time Out:** 10:45am

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Risk Factor/Intervention</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Supervision</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 In</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 In</td>
<td>Certified Food Protection Manager (CFPM)</td>
<td></td>
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</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Employee Health</strong></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>3 In</td>
<td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4 In</td>
<td>Proper use of restriction and exclusion</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5 In</td>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Good Hygienic Practices</strong></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>6 In</td>
<td>Proper eating, tasting, drinking, or tobacco use</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7 In</td>
<td>No discharge from eyes, nose, and mouth</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**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 Out: Food in good condition, safe, and unadulterated
- 14 In: Required records available: shellstock tags, parasite destruction

**Protection from Contamination**
- 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

**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

**Highly Susceptible Populations**
- 26 N/A: Pasteurized foods used; prohibited foods not offered

**Food/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

**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 clothes: 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 N/A: 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
Food Establishment Inspection Report

Establishment: Lincoln College Food Service
Establishment #: 276

Sanitizer Type:  _______________  PPM:  _______________  Heat:  _______________

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td></td>
<td>All Cold Holding Units ≤</td>
<td>41</td>
</tr>
<tr>
<td></td>
<td></td>
<td>milk in serving station</td>
<td>40</td>
</tr>
<tr>
<td>Chili in R walk-in</td>
<td>36</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken breast in middle walk-in</td>
<td>35</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cranberries in L walk-in</td>
<td>38</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ketchup in fridge between</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td>kitchen and serving station</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meatloaf in warming cabinet</td>
<td>173</td>
<td>Hamburger patties in snack bar</td>
<td>185</td>
</tr>
<tr>
<td>Sausage in serving station</td>
<td>192</td>
<td></td>
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</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

13  Can of peaches and can of applesauce in store room dented and in poor condition. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Reference Section 3-202.15 of the Food Code.

   COS, cans voluntarily discarded.

55  Trim around some cabinet doors in the serving station missing. All physical facilities must be maintained in good condition. Reference Section 6-501.11 of the Food Code. To be corrected by the next routine inspection.

CFPM Verification (name, expiration date, ID#):
Kurt Wendlandt
21251118
Exp: 07/19/2021

HACCP Topic: Discussed clean-up procedures for vomit and diarrheal accidents.

Person in Charge (Signature)  Apr 25, 2019
Date

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

10CI17-356