# Food Establishment Inspection Report

**Establishment:** Lincoln Junior High School  
**License/Permit #:** 246  
**Street Address:** 208 Broadway St.  
**City/State:** Lincoln, IL 62656  
**Phone:** (217) 735-2317  
**Date:** 12/03/2019  
**Time In:** 9:40 AM  
**Time Out:** 10:10 AM  
**Permit Holder:** LESD #27  
**Risk Category:** High/Class I  
**Purpose of Inspection:** Routine Inspection

## Foodborne Illness Risk Factors and Public Health Interventions

**COS** = corrected on-site during inspection  
**R** = repeat violation  
**IN** = in compliance  
**OUT** = not in compliance  
**N/O** = not observed  
**N/A** = not applicable

### Compliance Status

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Protection from Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>15</td>
<td>In</td>
</tr>
<tr>
<td>16</td>
<td>In</td>
</tr>
<tr>
<td>17</td>
<td>In</td>
</tr>
<tr>
<td>18</td>
<td>In</td>
</tr>
<tr>
<td>19</td>
<td>In</td>
</tr>
<tr>
<td>20</td>
<td>N/O</td>
</tr>
<tr>
<td>21</td>
<td>N/O</td>
</tr>
<tr>
<td>22</td>
<td>In</td>
</tr>
<tr>
<td>23</td>
<td>In</td>
</tr>
<tr>
<td>24</td>
<td>N/A</td>
</tr>
<tr>
<td>25</td>
<td>N/A</td>
</tr>
<tr>
<td>26</td>
<td>In</td>
</tr>
<tr>
<td>27</td>
<td>In</td>
</tr>
<tr>
<td>28</td>
<td>In</td>
</tr>
<tr>
<td>29</td>
<td>N/A</td>
</tr>
</tbody>
</table>

## Food Temperature Control

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

### Safe Food and Water

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

### Food Identification

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

### Prevention of Food Contamination

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### 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

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Establishment: Lincoln Junior High School
Establishment #: 246

Water Supply: □ Public  □ Private
Waste Water System: □ Public  □ Private

Sanitizer Type: Chlorine  PPM: 50/100

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 ≤ 41°F</td>
<td></td>
</tr>
<tr>
<td>Blueberries, walk-in</td>
<td>31</td>
</tr>
<tr>
<td>Cucumbers, walk-in</td>
<td>40</td>
</tr>
<tr>
<td>Milk cooler</td>
<td>38</td>
</tr>
<tr>
<td>Pulled Pork, out of the oven</td>
<td>178</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#):
Denise Sullivan
21487927
Exp: 7/25/2023

HACCP Topic: Discussed critical limits used for sanitizer in establishment

Dec 3, 2019
Date

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