**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:** Mt. Pulaski Grade School
- **License/Permit #** 326
- **Street Address:** 119 N. Garden St.
- **ZIP Code:** 62548
- **Permit Holder:** Mt. Pulaskin CUD #23
- **Risk Category:** High/Class I
- **Date:** 05/16/2019
- **Time In:** 10:15am
- **Time Out:** 10:45am
- **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

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. In Person in charge present, demonstrates knowledge, and performs duties</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 In Certified Food Protection Manager (CFPM)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 In Management, food employee and conditional employee; knowledge, responsibilities and reporting</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4 In Proper use of restriction and exclusion</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5 In Procedures for responding to vomiting and diarrheal events</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6 In Proper eating, tasting, drinking, or tobacco use</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7 In No discharge from eyes, nose, and mouth</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Preventing Contamination by Hands</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8 In Hands clean and properly washed</td>
<td></td>
<td></td>
</tr>
<tr>
<td>9 In No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10 In Adequate handwashing sinks properly supplied and accessible</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Approved Source</td>
<td></td>
<td></td>
</tr>
<tr>
<td>11 In Food obtained from approved source</td>
<td></td>
<td></td>
</tr>
<tr>
<td>12 N/O Food received at proper temperature</td>
<td></td>
<td></td>
</tr>
<tr>
<td>13 In Food in good condition, safe, and unadulterated</td>
<td></td>
<td></td>
</tr>
<tr>
<td>14 N/A Required records available: shellstock tags, parasite destruction</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Good Hygienic Practices

- Proper hygiene 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.

#### Food Temperature Control

- Proper cooling methods used, adequate equipment for temperature control

#### Food Identification

- Food properly labeled; original container

#### Prevention of Food Contamination

- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Personal cleanliness
- Wiping cloths: properly used and stored
- Washing fruits and vegetables

### 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.

#### Safe Food and Water

- Pasteurized eggs used where required
- Water and ice from approved source
- Variance obtained for specialized processing methods

#### Food Temperature Control

- Proper cooling methods used, adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Approved thawing methods used
- Thermometers provided & accurate

#### Food Identification

- Food properly labeled; original container

#### Prevention of Food Contamination

- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Personal cleanliness
- Wiping cloths: properly used and stored
- Washing fruits and vegetables

#### Proper Use of Utensils

- In-use utensils: properly stored
- Utensils, equipment & linens: properly stored, dried, & handled
- Single-use/single-service articles: properly stored and used
- Gloves used properly

#### Utensils, Equipment and Vending

- 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

- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and waste water properly disposed
- Toilet facilities: properly constructed, supplied, & cleaned
- Garbage & refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean
- Adequate ventilation and lighting; designated areas used

#### Employee Training

- All food employees have food handler training
- Allergen training as required
### FOOD ESTABLISHMENT INSPECTION REPORT

**Establishment: Mt. Pulaski Grade School**

**Water Supply:** [ ] Public  [ ] Private  

**Waste Water System:** [ ] Public  [ ] Private  

**Sanitizer Type:** Machine: Heat, 3 Comp Sink & Cloths: Chlorine  

**PPM:** 100  

**Heat:** 180  

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### 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></td>
</tr>
<tr>
<td>Shredded lettuce in walk-in</td>
<td>40</td>
</tr>
<tr>
<td>Mixed fruit in kitchen fridge</td>
<td>38</td>
</tr>
<tr>
<td>Milk coolers</td>
<td>39</td>
</tr>
<tr>
<td>Burrito (still cooking)</td>
<td>159</td>
</tr>
</tbody>
</table>

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### OBSERVATIONS AND CORRECTIVE ACTIONS

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

No Violations Noted During Inspection

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

Dianne Birge  
16230590  
Exp: 03/20/2023

HACCP Topic: Discussed TCS Foods proper cooking temperatures and holding procedures

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**Person in Charge (Signature):**  

May 16, 2019  

**Date:**

**Inspector (Signature):**

Follow-up: [ ] Yes  [ ] No  
(Check one)  

Follow-up Date: N/A

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