## Food Establishment Inspection Report

**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

**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 Establishment Inspection Report**

### Compliance Status

**Protection from Contamination**
- Food separated and protected
- Food-contact surfaces; cleaned and sanitized
- Proper disposition of returned, previously served, reconditioned and unsafe food

**Time/Temperature Control for Safety**
- Proper cooking time and temperatures
- Proper reheating procedures for hot holding
- Proper cooling time and temperature
- Proper hot holding temperatures
- Proper cold holding temperatures
- Proper date marking and disposition
- Time as a Public Health Control; procedures & records

**Consumer Advisory**
- Consumer advisory provided for raw/undercooked food

**Food/Color Additives and Toxic Substances**
- Food additives: approved and properly used
- Toxic substances properly identified, stored, and used

**Conformance with Approved Procedures**
- Compliance with variance/specialized process/HACCP

### 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

<table>
<thead>
<tr>
<th>Compliance Status</th>
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<tbody>
<tr>
<td>Supervision</td>
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<td>1 In</td>
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<tr>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
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<tr>
<td>Certified Food Protection Manager (CFPM)</td>
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<td>3 In</td>
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<tr>
<td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td>
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<td>Proper use of restriction and exclusion</td>
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<tr>
<td>Procedures for responding to vomiting and diarrheal events</td>
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### Good Hygienic Practices

- Preventing Contamination by Hands
  - Hands clean and properly washed
  - No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
  - Adequate handwashing sinks properly supplied and accessible

### Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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

### Safe Food and Water

**Utensils, Equipment and Vending**
- In-use utensils: properly stored
- Utensils, equipment & linens: properly stored, dried, & handled
- Single-use/single-service articles: properly stored and used
- Gloves used properly
- 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
Establishment: Mt. Pulaski High School
Establishment #: 327

Water Supply:  ☒ Public  ☐ Private
Waste Water System:  ☒ Public  ☐ Private
Sanitizer Type: Machine: Heat/Cloths: Chlorine  PPM: 100  Heat: 180

<table>
<thead>
<tr>
<th>Item/Location</th>
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</thead>
<tbody>
<tr>
<td>All Temps in °F 41</td>
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<td>All Cold Holding Units ≤ 41</td>
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<tr>
<td>Pineapple chunks, serving</td>
<td>40</td>
<td>Cheese sticks, walk-in</td>
<td>39</td>
<td>Milk Cooler</td>
<td>35</td>
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<td>cold holding cabinet</td>
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<td>Cheese sticks, walk-in</td>
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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#):

Janette present, Info on file

HACCP Topic: Discussed critical limits used for cold holding and monitoring procedures used by establishment

Dec 11, 2019
Date

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