**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 Zion Lutheran School
Street Address
203 S Vine St.
City/State
Mt. Pulaski, IL
ZIP Code
62548

License/Permit # 346

No. of Risk Factor/Intervention Violations 0
Date 12/11/2019
No. of Repeat Risk Factor/Intervention Violations 0
Time In 8:50 AM

Permit Holder
Zion Lutheran School
Risk Category
High/Class I

Purpose of Inspection
Routine Inspection

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

- **Good Hygienic Practices:**
  - Supervision
    - Person in charge present, demonstrates knowledge, and performs duties
  - Certified Food Protection Manager (CFPM)
  - Management, food employee and conditional employee; knowledge, responsibilities and reporting
  - Proper use of restriction and exclusion
  - Procedures for responding to vomiting and diarrheal events

- **Preventing Contamination by Hands**
  - Proper eating, tasting, drinking, or tobacco use
  - No discharge from eyes, nose, and mouth

- **Approved Source**
  - Food obtained from approved source
  - Food received at proper temperature
  - Food in good condition, safe, and unadulterated
  - Required records available: shellstock tags, parasite destruction

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Protection from Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>COS</td>
<td>R</td>
</tr>
<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>N/O</td>
</tr>
<tr>
<td>19</td>
<td>N/O</td>
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<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>
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<tr>
<td>28</td>
<td>In</td>
</tr>
<tr>
<td>29</td>
<td>N/A</td>
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</table>

**GOOD RETAIL PRACTICES**

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

- 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

- 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

- Food/Color Additives and Toxic Substances

- Highly Susceptible Populations

- Conformance with Approved Procedures

- Employee Training
  - All food employees have food handler training
  - Allergen training as required

**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.
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Establishment: Mt. Pulaski Zion Lutheran School
Establishment #: 346

Water Supply: ☒ Public ☐ Private
Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Heat/Quat
PPM: 200
Heat: 180

TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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<tbody>
<tr>
<td>All Temps in °F</td>
<td>41</td>
</tr>
<tr>
<td>All Cold Holding Units ≤</td>
<td>41</td>
</tr>
<tr>
<td>Sliced Tomatoes, kitchen fridge</td>
<td>40</td>
</tr>
<tr>
<td>Ketchup, walk-in cooler</td>
<td>38</td>
</tr>
<tr>
<td>milk cooler</td>
<td>39</td>
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</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#):

Linda present, Info on file

HACCP Topic: Discussed critical limits used for cooking temperatures at establishment

Dec 11, 2019
Date

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

Person in Charge (Signature)

Inspector (Signature)