# Food Establishment Inspection Report

<table>
<thead>
<tr>
<th>Local Health Department Name and Address</th>
<th>No. of Risk Factor/Intervention Violations</th>
<th>Date</th>
<th>Time In</th>
<th>Time Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Logan County Department of Public Health</td>
<td>0</td>
<td>05/16/2019</td>
<td>9:45am</td>
<td>10:15am</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Establishment</th>
<th>License/Permit #</th>
<th>Permit Holder</th>
<th>Risk Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mt. Pulaski Zion Lutheran School</td>
<td>346</td>
<td>Zion Lutheran School</td>
<td>High/Class I</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Street Address</th>
<th>City/State</th>
<th>ZIP Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>203 S Vine St</td>
<td>Mt. Pulaski, IL</td>
<td>62548</td>
</tr>
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</table>

## 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>Risk Category</th>
<th>Compliance Status</th>
<th>Protection from Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>Street Address</td>
<td>Zion Lutheran School</td>
<td>Proper disposal of returned, previously served, reconditioned and unsafe food</td>
</tr>
<tr>
<td>City/State</td>
<td>Mt. Pulaski, IL</td>
<td>Food separated and protected</td>
</tr>
<tr>
<td>ZIP Code</td>
<td>62548</td>
<td>Food-contact surfaces; cleaned and sanitized</td>
</tr>
</tbody>
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### Supervision

1. In Person in charge present, demonstrates knowledge, and performs duties
2. In Certified Food Protection Manager (CFPM)

### Employee Health

3. In Management, food employee and conditional employee; knowledge, responsibilities and reporting
4. In Proper use of restriction and exclusion
5. In Procedures for responding to vomiting and diarrheal events

### Good Hygienic Practices

6. In Proper eating, tasting, drinking, or tobacco use
7. In No discharge from eyes, nose, and mouth
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. In Food in good condition, safe, and unadulterated
14. N/A Required records available: shellstock tags, parasite destruction

### Food Temperature Control

15. In Proper cooling methods used; adequate equipment for temperature control
16. In Plant food properly cooked for hot holding
17. In Approved thawing methods used
18. In Thermometers provided & accurate

### Food Identification

19. In Food properly labeled; original container

### Prevention of Food Contamination

20. In Insects, rodents, and animals not present
21. In Contamination prevented during food preparation, storage and display
22. In Personal cleanliness
23. In Wiping cloths: properly used and stored
24. In Washing fruits and vegetables

### Safe Food and Water

25. In Pasteurized eggs used where required
26. In Water and ice from approved source
27. In Variance obtained for specialized processing methods

### Food Temperature Control

28. In Proper cooling methods used; adequate equipment for temperature control
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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.

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<tbody>
<tr>
<td>COS R</td>
<td>Food separated and protected</td>
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## 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. In 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

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IOCI 17-356
Food Establishment Inspection Report

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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<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td>41</td>
<td>Taco Meat on stove</td>
<td>198</td>
</tr>
<tr>
<td>All Cold Holding Units ≤</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sour Cream in kitchen fridge</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ketchup, L side of walk-in</td>
<td>38</td>
<td></td>
<td></td>
</tr>
<tr>
<td>milk cooler</td>
<td>38</td>
<td></td>
<td></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#):

Linda Vaughan
155041
Exp: 09/14/2021

HACCP Topic: Discussed Sanitizer and Concentration monitoring

May 16, 2019

Person in Charge (Signature)

Date

Inspector (Signature)

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