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

No. of Risk Factor/Intervention Violations 0
No. of Repeat Risk Factor/Intervention Violations 0
Date 10/09/2019
Time In 9:15am
Time Out 9:50am

Establishment
Safety Complex Kitchen

License/Permit # 255

Permit Holder
Logan County Sheriff’s Office

City/State
Lincoln, IL
Street Address 911 Pekin St.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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 COS R

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

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

GOOD RETAIL PRACTICES

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

Compliance Status COS R

COS=compliant on-site during inspection
R=repeat violation

Food Temperature Control

Proper cooling time and temperature
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
Pasteurized foods used; prohibited foods not offered

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

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
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

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

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Purpose of Inspection
Routine Inspection

Logan County Sheriff’s Office

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Compliance Status COS R

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
Mark “X” in appropriate box for COS and/or R
COS=corrected on-site during inspection R=repeat violation

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

Compliance with variance/specialized process/HACCP

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Establishment: Safety Complex Kitchen
Establishment #: 255

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

Sanitizer Type: Machine: Heat/Wiping: Quat
PPM: 200
Heat: >180°F

## 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>41</td>
</tr>
<tr>
<td>Sliced Ham in silver fridge</td>
<td>38</td>
</tr>
<tr>
<td>Milk cooler</td>
<td>33</td>
</tr>
</tbody>
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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#):

Sandy Bobell
181948
Exp: 09/26/2022

HACCP Topic: Discussed cooking temperatures/serving procedures followed for foods at establishment

Person in Charge (Signature): [Signature]
Date: Oct 9, 2019

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