Food Establishment Inspection Report

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Local Health Department Name and Address	No. of Risk Factor/Intervention Violations		0	Date	05/02/2022		
Logan County Department of Public Health			Troi of flish factory intervention violations		- 1	Time In	9:00 AM
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2	17) 735-	2317				Time in	9.00 AIVI
Establishment License/Permit #			No. of Repeat Risk Factor/Intervention Violations		0	Time Out	10:00 AM
St. Clara's Manor 394			Permit Holder Risk Catego		ategory	<i>'</i>	
Street Address			Heritage Health High/Class I				
1450 Castle Manor Dr.	Purpose of Inspection						
City/State ZIP Code			Routine Inspection				
Lincoln, IL 62656			Thousand Inspection				
FOODBORNE II	LNESS	RISK FACTOR	S AND PUBLIC HEALTH INTERVEN	FIONS	<u> </u>		

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item OUT=not in compliance N/O=not observed IN=in compliance N/A=not applicable Mark "X" in appropriate box for COS and/or R

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

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.

	CO3-	-corrected on-site during inspection - n-repeat violatio	"				
Со	mpliance Status		cos	R			
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					
		Preventing Contamination by Hands					
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					
GOOD RETAIL							

Co	mpliance Status		cos	R				
Protection from Contamination								
15	In	Food separated and protected						
16	In	Food-contact surfaces; cleaned and sanitized						
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food						
Time/Temperature Control for Safety								
18	In	Proper cooking time and temperatures						
19	N/O	Proper reheating procedures for hot holding						
20	N/O	Proper cooling time and temperature						
21	In	Proper hot holding temperatures						
22	In	Proper cold holding temperatures						
23	In	Proper date marking and disposition						
24	N/A	Time as a Public Health Control; procedures & records						
		Consumer Advisory						
25	N/A	Consumer advisory provided for raw/undercooked food						
		Highly Susceptible Populations						
26	ln In	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances								
27	In	Food additives: approved and properly used						
28	In	Toxic substances properly identified, stored, and used						
Conformance with Approved Procedures								
29	In	Compliance with variance/specialized process/HACCP						

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

		cos	R
	Safe Food and Water		
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		,,
	Food Temperature Control		
33	Proper cooling methods used; adequate equipment for temperature control		r.
34	Plant food properly cooked for hot holding		į.
35	Approved thawing methods used		-
36	Thermometers provided & accurate	10	-
	Food Identification		
37	Food properly labeled; original container	4 0	
- 55	Prevention of Food Contamination		
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		cos	R
	Proper Use of Utensils		
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
	Utensils, Equipment and Vending		
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
	Physical Facilities		
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
	Employee Training		
57	All food employees have food handler training		
58	Allergen training as required		

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Establishment: St. Clara's Manor					ment #: 394		
Water Sup	pply: 🛛 Public 🗌 Priv	ate W	'aste Water System: 🔀 F	Public Private			
Sanitizer 1	Гуре: Quat		PPN	1: 200	Heat:		
			TEMPERATURE	OBSERVATIONS			
	Item/Location	Temp	Item/Locati	ion Temp		Item/Location	Temp
	All Temps in ∘F						
All Cold Holding Units ≤		41	individually package	ed salads in			
			cooler next to ma	ake table 40			
Green be	eans on stove in process		Lasagna noodles in hot holding				
ı	of being cooked	197	waiting to be pr	epared 140			
Cheese	slices on top portion of		sliced peaches on t	op shelf in			
make t	able next to prep table	38	walk in cooler on	right side 40			
Tomato	Soup on bottom portion		chopped strawberrie	es on middle			
of make	table next to prep table	39	shelf on left of wall	k in cooler 38			
			OBSERVATIONS AND	CORRECTIVE ACTI	ONS		
Item Number		Viola	tions cited in this report mu	st be corrected within	the time frames	below.	
			No Violations we	ere noted during ins	 pection		
CFPM Ve	rification (name, expiration	on date, ID	#):				
.,	6						
Ka	y Constant - on file						
HACCP To	opic: Discussed proper co	ooking time	es and temperatures for ti	ime and temperatur	es controlled fo	ods	
K	in Constant com		May 2, 2022				
Person in Ch	arge (Signature)		Date				
A.	In Bar						
	¶ બ∕ ~		Follow-up:	Yes No (Che	eck one) F	follow-up Date: N/A	