### 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**
The Christian Village - Congregate Building

**Street Address**
1500 7th St.

**City/State**
Lincoln, IL

**License/Permit #**
399

**Permit Holder**
Christian Horizons

**Purpose of Inspection**
Routine Inspection

**Risk Category**
High/Class I

**Date**
08/22/2019

**Time In**
9:45am

**Time Out**
10:15am

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### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>In</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
</tr>
<tr>
<td>2</td>
<td>In</td>
<td>Certified Food Protection Manager (CFPM)</td>
</tr>
<tr>
<td>3</td>
<td>In</td>
<td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td>
</tr>
<tr>
<td>4</td>
<td>In</td>
<td>Proper use of restriction and exclusion</td>
</tr>
<tr>
<td>5</td>
<td>In</td>
<td>Procedures for responding to vomiting and diarrheal events</td>
</tr>
<tr>
<td>6</td>
<td>In</td>
<td>Proper eating, tasting, drinking, or tobacco use</td>
</tr>
<tr>
<td>7</td>
<td>In</td>
<td>No discharge from eyes, nose, and mouth</td>
</tr>
<tr>
<td>8</td>
<td>In</td>
<td>Hands clean and properly washed</td>
</tr>
<tr>
<td>9</td>
<td>In</td>
<td>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</td>
</tr>
<tr>
<td>10</td>
<td>In</td>
<td>Adequate handwashing sinks properly supplied and accessible</td>
</tr>
<tr>
<td>11</td>
<td>In</td>
<td>Food obtained from approved source</td>
</tr>
<tr>
<td>12</td>
<td>N/O</td>
<td>Food received at proper temperature</td>
</tr>
<tr>
<td>13</td>
<td>In</td>
<td>Food in good condition, safe, and unadulterated</td>
</tr>
<tr>
<td>14</td>
<td>N/A</td>
<td>Required records available: shellstock tags, parasite destruction</td>
</tr>
</tbody>
</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 cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Approved thawing methods used
- Thermometers provided & accurate
- Food properly labeled; original container
- 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
- In-use utensils: properly stored
- Utensils, equipment & linen: 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
- 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
- All food employees have food handler training
- Allergen training as required
Food Establishment Inspection Report

Establishment: The Christian Village - Congregate Building
Establishment #: 399

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

Sanitizer Type: Machine: Heat/Quat for cloths
PPM: 200
Heat: 180

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<th>Item/Location</th>
<th>Temp</th>
</tr>
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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>Ham Salad in fridge, R side</td>
<td>36</td>
</tr>
<tr>
<td>Sliced Ham in fridge, L side</td>
<td>40</td>
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TEMPERATURE OBSERVATIONS

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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#):

HACCP Topic: Discussed cooking temperatures used in facility

Aug 22, 2019
Date

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

Person in Charge (Signature)

Inspector (Signature)