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 - Garden Villas

License/Permit # 397

Date 08/22/2019
Time In 10:15am
Time Out 10:50am

No. of Risk Factor/Intervention Violations 0
No. of Repeat Risk Factor/Intervention Violations 0

Permit Holder Christian Horizons
Risk Category High/Class I
Purpose of Inspection Routine inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
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

Compliance 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 In Required records available: shellstock tags, parasite destruction

Food Temperature Control
33 Proper cooling methods used, adequate equipment for temperature control
34 Plant food properly cooked for hot holding
35 Approved thawing methods used
36 Thermometers provided & accurate

Food Identification
37 Food properly labeled; original container

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

GOOD RETAIL PRACTICES

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

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

Risk factors are important practices or procedures identified as the most prevalently contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.
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Establishment #: 397

Water Supply: ☒ Public  ☐ Private

Waste Water System: ☒ Public  ☐ Private

Sanitizer Type: Machine: Heat/Quat cloths

PPM: 400

Heat: 180

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<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></td>
</tr>
<tr>
<td>Pickles, L fridge</td>
<td>40</td>
</tr>
<tr>
<td>Sliced Tomatoes, middle fridge</td>
<td>37</td>
</tr>
<tr>
<td>Leftover Pot Roast, R fridge</td>
<td>39</td>
</tr>
<tr>
<td>Chicken in crockpot</td>
<td>155</td>
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</tbody>
</table>

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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

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CFPM Verification (name, expiration date, ID#):

Cynthia White present during inspection

HACCP Topic: Discussed kitchen organization/cross contamination prevention

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Person in Charge (Signature): [Signature]

Date: Aug 22, 2019

Follow-up: ☒ Yes  ☐ No  (Check one)

Follow-up Date: N/A