### 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

<table>
<thead>
<tr>
<th>Establishment</th>
<th>License/Permit #</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Christian Village</td>
<td>393</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>City/State</th>
<th>ZIP Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lincoln, IL</td>
<td>62656</td>
</tr>
</tbody>
</table>

**Purpose of Inspection**
Routine Inspection

**Date** 12/13/2019  **Time In** 9:00 AM  **Time Out** 9:55 AM

### 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

#### Food Temperature Control

- **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 N/O Proper cooking time and temperatures
  - 19 N/O Proper reheating procedures for hot holding
  - 20 IN 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 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 N/A Compliance with variance/specialized process/HACCP

### Good Retail Practices

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

#### Safe Food and Water

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

#### Food Temperature Control

- 33 IN Proper cooling methods used; adequate equipment for temperature control
- 34 IN Plant food properly cooked for hot holding
- 35 IN Approved thawing methods used
- 36 IN Thermometers provided & accurate

#### Food Identification

- 37 IN Food properly labeled; original container

#### Prevention of Food Contamination

- 38 IN Insects, rodents, and animals not present
- 39 IN Contamination prevented during food preparation, storage and display
- 40 IN Personal cleanliness
- 41 IN Wiping cloths: properly used and stored
- 42 IN Washing fruits and vegetables

#### Consumer Advisory

- 25 N/A Consumer advisory provided for raw/undercooked food

- 26 IN Pasteurized foods used; prohibited foods not offered

- 27 IN Food additives: approved and properly used
- 28 IN Toxic substances properly identified, stored, and used

- 29 N/A Compliance with variance/specialized process/HACCP

### 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
Food Establishment Inspection Report

Establishment: The Christian Village

Establishment #: 393

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Machine: Heat/Sink & Cloths: Quat

PPM: 200

Heat: 180

TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td></td>
</tr>
<tr>
<td>All Cold Holding Units ≤</td>
<td>41</td>
</tr>
<tr>
<td>Dice Pears, fridge near warewashing area</td>
<td>39</td>
</tr>
<tr>
<td>Egg salad, 6 door fridge</td>
<td>37</td>
</tr>
<tr>
<td>Apple cips, 6 door fridge</td>
<td>37</td>
</tr>
<tr>
<td>Ambrosia salad, walk-in cooler</td>
<td>40</td>
</tr>
<tr>
<td>Pudding, walk-in cooler</td>
<td>39</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Liquid toast, steam table</td>
<td>140</td>
</tr>
<tr>
<td>Breakfast Cereal, cooling in walk-in from breakfast</td>
<td>103</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number | Violations cited in this report must be corrected within the time frames below.
55          | Floors in kitchen in disrepair under shelving units and some kitchen equipment. All floors must be smooth, easily cleanable, and non-absorbent. Reference section 6-201.11 of the Food Code. To be corrected by the Next Routine Inspection.

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

Tina Summers present, Info on file

HACCP Topic: Discussed CFPM requirements and establishment’s policy for fulfillment

Person in Charge (Signature)

Dec 13, 2019

Date

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: N/A