Food	Esta	blishr	ne	nt	: 	nsp	pection	Report					
						_		-			Pag	e 1 d	of 2
Local Health Department Name and Address					No. of Risk Factor/Intervention Violations 0 Date				03/15	/2023	 3		
Logan County Department of Public Health									U	Time In	9:00	ΔM	_
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317					No. of Panest Rick Easter/Intervention Violations 0						_		
Establishment	License/	Permit #		1 Inne Out					10:00	U AM			
ALMH Woods Cafe	229			Permit Holder Risk Category				У					
Street Address				Abraham Lincoln Memorial Hospital High/Class I									
200 Stahlhut Dr.				Purpose of Inspection									
City/State		ZIP Code		- Rautina Inanastian									
Lincoln, IL 62656					Routine Inspection								
FOODBORNE IL	LNESS	RISK FAC	TOR	SA	NI	D PU	BLIC HEALTH	INTERVENT	TIONS				
Circle designated compliance status (IN, OUT, N/IN=in compliance OUT=not in compliance N/O: Mark "X" in appropriate box fo COS=corrected on-site during inspectio	=not obse or COS and	erved N/A	=not			ole	Risk factors are prevalent contr interventions a	•	of foodborne i	illness or inju	ry. Public	: heal	th
Compliance Status			cos	R	П	Compl	liance Status				1	cos	R
Supervision								Protection fro	m Contamina	ation			
1 Person in charge present, demonstrat	tes knowle	dge, and			1	15	In	Food separated a	nd protected				
performs duties	performs duties					16	In	Food-contact sur	faces; cleaned a	and sanitized			
2 In Certified Food Protection Manager (CFPM)					17		Proper disposition	n of returned, p	reviously serve	ed,			
Employee Health						1/	In	reconditioned an	d unsafe food				
Management, food employee and conditional employee;							Ţ	ime/Temperatu	ire Control fo	r Safety			
knowledge, responsibilities and repor	rting		\vdash	_		18	In	Proper cooking t	me and temper	atures			

. ,		Supervision						
1	ln	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	į					
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						

Compliance Status								
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		In	Proper cooling time and temperature					
21	0	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

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in appropriate box for COS and/or R Mark "X" in box if numbered item is not in compliance COS=corrected on-site during inspection R=repeat violation

		COS	K
	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		į.
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate	10	7:-
	Food Identification		
37	Food properly labeled; original container		
- 55	Prevention of Food Contamination	0	
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		
			_

		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		П

Washing fruits and vegetables

Food Establishment Inspection Report

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Establishm	nent: ALMH Woods Cafe		F	stablishmer		age 2 or $^-$
		ata \\/a				
water sup	oply: 🛛 Public 🗌 Priv	ale vva	ste Water System: 🛛 Public 🗌 Pri	vate		
Sanitizer T	ype: Quat		PPM: 200		Heat:	
			TEMPERATURE OBSERVATI	ONS		
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
	All Temps in ∘F		Chicken salad being prepped		French toast on flat top grill	
All C	old Holding Units ≤	41	for sandwiches	38	in buffet line in front kitchen	170
			Brown Gravy in warmer	176		
Pizza S	Sauce on middle shelf		Gravy in hot holding in kitchen	180		
i	n walk in cooler	39	boiled egg in right side of double			
Corn Beef	cooling in walk in cool		door fridge in kitchen	38		
р	laced in at 7 AM	70	Mushrooms on middle shelf in			
Raw ba	acon on cart in middle		single door fridge in breakfast			
of	walk in cooler m	39	buffet in front	41		
			OBSERVATIONS AND CORRECTIV	E ACTIONS	5	
Item		Violati	ons cited in this report must be corrected	l within the t	time frames below.	
Number			· · · · · · · · · · · · · · · · · · ·			
			No Violations noted during	inspection		
			No violations noted during	3 ilispection	'	
CFPM Ver	rification (name, expiration	on date, ID#):			
lenr	nifer Steele present					
	'					
НАССР То	ppic: Discussed procedure	es for respo	nding to a diarrheal or vomiting even	t		
	Lola					
			Mar 15, 2023			
Person in Ch	arge (Signature)		Date			
(Enter			N /6' '		
			Follow-up: Yes 🔀	NO (Check or	ne) Follow-up Date: N/A	