Food Establishment Inspection Report

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Local Health Department Name and Address			No. of Risk Factor/Intervention Violations		0	Date	12/18/2023
Logan County Department of Public Health						Time In	10:25 AM
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317			No. of Donatal Biol Foots / Later and in Afficial Co.				
Establishment License/		ermit #	No. of Repeat Risk Factor/Intervention Violations		0	Time Out	10:55 AM
Adams School 231			Permit Holder F		Risk Category		
Street Address			LESD #27	High/0	High/Class I		
1311 Nicholson Rd.			Purpose of Inspection				
City/State	Z	ZIP Code	Routine Inspection				
Lincoln, IL 62656			Noutile 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

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	11					
Со	mpliance Status		cos	R				
		Supervision						
1	In	Person in charge present, demonstrates knowledge, and performs duties						
2	ln	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	N/O	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	ln	Food in good condition, safe, and unadulterated						
14	N/A	Required records available: shellstock tags, parasite destruction						
	GOOD RETAIL I							

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C	ompliance Status		cos	R			
	Protection from Contamination						
15	In	Food separated and protected					
16	In	Food-contact surfaces; cleaned and sanitized					
17	ln	Proper disposition of returned, previously served, reconditioned and unsafe food					
	Т	ime/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	N/O	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					
	Foo	d/Color Additives and Toxic Substances					
27	In	Food additives: approved and properly used					
28	In	Toxic substances properly identified, stored, and used					
	Co	nformance 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 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		
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		

		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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Establishr	nent: Adams School			Es ⁻	tablishmer	nt #: 231	rage 2
Water Su	pply: 🛛 Public 🗌 Pri	vate Wa	ste Water System: 🔀 F				
	Type: Heat/Bleach			1: 100		Heat:	
			TEMPERATURE	OBSERVATION	ONS		
	Item/Location	Temp	Item/Locati	on	Temp	Item/Location	Temp
	All Temps in ∘F						
All (Cold Holding Units ≤	41	Ketchup, in double-	door fridge	38		
			in dry storage	area			
Pump	kin bread, cooling on	123					
	rack		Juice boxes, in dou	uble-door	41		
			fridge in dry stora	age area			
Sour	cream, in double-door	41					
fridg	e in dry storage area						
			OBSERVATIONS AND	CORRECTIVE	ACTIONS)	
Item		Violati	ions cited in this report mus	st he corrected	within the t	ime frames helow	
Number		Violati			within the t	mile fruites below.	
			No violations cite	ed during routi	ine inspect	ion.	
CFPM Ve	rification (name, expirat	ion date, ID#	:):				
	Linda J Brown	Myr	etta Odonaoghue				
	21527009 Exp: 11/17/23		211761683 Exp: 7/21/26				
HACCP To	opic: Discussed importa			1			
	= 155005000 mmportur		, = =				
A	inda Broce	ur	Dec 18, 2023				
Person in Ch	narge (Signature)		Date				
Mod	ndg Goed harge (Signature)	lK:	Follow-up:	□ Vac □ N	o (Check on	ne) Follow-up Date: N/A	
				∐ Yes ⊠ N	o (CHECKON	rollow-up Date: N/A	