Food Establishment Inspection Report

Page 1 of 2

							1 486 1 01 2
Local Health Department Name and Address	No. of Risk Factor/Intervention Violations		0	Date	03/21/2023		
Logan County Department of Public Health						Time In	10:10 AM
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2	No. of Donast Diel, Foster/Intervention Mieletions						
Establishment	License/	Permit #	No. of Repeat Risk Factor/Intervention Violations		0	Time Out	10:55 AM
Community Action Central Kitchen 341			Permit Holder	mit Holder Risk Ca		/	
Street Address			CAPCIL	High/	Class I		
1800 5th St	Purpose of Inspection						
City/State		ZIP Code	Routine Inspection				
Lincoln, IL	62656	Tourist Inspection					
FOODBORNE II	INFSS	RISK FACTOR	S AND PUBLIC HEALTH INTERVEN	LION	<u> </u>		

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

prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Risk factors are important practices or procedures identified as the most

COS=corrected on-site during inspection R=repeat violation COS R **Compliance Status** Supervision Person in charge present, demonstrates knowledge, and In performs duties In Certified Food Protection Manager (CFPM) **Employee Health** Management, food employee and conditional employee; In knowledge, responsibilities and reporting In Proper use of restriction and exclusion In Procedures for responding to vomiting and diarrheal events **Good Hygienic Practices** Proper eating, tasting, drinking, or tobacco use In In No discharge from eyes, nose, and mouth **Preventing Contamination by Hands** In Hands clean and properly washed No bare hand contact with RTE food or a pre-approved N/O alternative procedure properly allowed 10 In Adequate handwashing sinks properly supplied and accessible **Approved Source** Food obtained from approved source In N/O Food received at proper temperature 13 In Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite N/A destruction

T '										
Compliance Status C										
Protection from Contamination										
15	i In	Food separated and protected								
16	In Food-contact surfaces; cleaned and sanitized									
17	Proper disposition of returned, previously served, reconditioned and unsafe food									
Time/Temperature Control for Safety										
18	In In	Proper cooking time and temperatures								
19	N/O	Proper reheating procedures for hot holding								
20	N/O	Proper cooling time and temperature								
21	N/O Proper hot holding temperatures									
22	ln 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	N/A	Pasteurized foods used; prohibited foods not offered								
Food/Color Additives and Toxic Substances										
27	In	Food additives: approved and properly used								
28	In 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 appropriate box for COS and/or R COS=corrected on-site during inspection Mark "X" in box if numbered item is not in compliance R=repeat violation

		11(1)					
	Safe Food and Water	1/0/					
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	-3 6-					
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate	:00:					
	Food Identification						
37	Food properly labeled; original container	12,04					
- 55	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						

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	R				cos	R				
1/2/			Proper Use of Utensils							
	1	43		In-use utensils: properly stored						
		44	8	Utensils, equipment & linens: properly stored, dried, & handled						
		45		Single-use/single-service articles: properly stored and used						
5 R		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	X	Garbage & refuse properly disposed; facilities maintained	X					
\dashv		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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Page 2 of 2

Establishm	nent: Community Action	Central Kito	che	en	Establishme	ent #: 341		Page 2 of 2		
Water Sup	pply: 🛛 Public 🗌 Priv	ate Wa	ast	e Water System: 🔀 Public 🗌	Private					
	Type: Quat			PPM: 200		Heat:				
				TEMPERATURE OBSERV	ATIONS					
	Item/Location	Temp		Item/Location	Temp		Item/Location	Temp		
	All Temps in ∘F			Peas being cooled on right sid	de					
All Cold Holding Units ≤ 41				of double door cooler in kitch	en.					
				were placed in there 7AM	45					
Pinto beans on left side in double				chopped Fruit in single door	,					
doo	or cooler in kitchen	39		fridge in storage area	38					
Sliced p	eaches on top shelf on									
right side	e of double door cooler									
	in kitchen	37								
		•	0	BSERVATIONS AND CORREC	TIVE ACTION	IS		•		
Item Number		Violat	tior	ns cited in this report must be corre	cted within the	time frames	pelow.			
54	Empty cardboard boxe			acked in storage area blocking a				oneration or		
				round the food storage area ma						
				I storage shall be maintained fre						
	areasy ericio.	3416310116		section 5-501.115 of Food Cod		•	Ta kept cican. Neteren			
				301.113 011000 000	uc. cos, boxes	- moved.				
CFPM Ver	<u> </u> rification (name, expiration	on date, IDi	#):							
	Jana Long									
	2096420 Exp: 07/09/25									
НДССР ТО		ing proces	dur	es used within establishment			<u> </u>			
TIACCI TO	ppie. Discussed date man	mig procec	Jui	es asea within establishment						
2	mu Love			Mar 21, 2023						
Person in Ch	arge (Signature)			Date	-					
	arge (Signature)			Follow-up: ☐ Yes	No (Check o	one) -	ollow up Doto: N/A			
	· · ·			Follow-up:	☑ No (Clieck (nie) F	ollow-up Date: N/A			