

Food Establishment Inspection Report

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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		No. of Risk Factor/Intervention Violations	0	Date	09/26/2022
Establishment Community Action Central Kitchen		License/Permit #	341	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 1800 5th St		Permit Holder CAPCIL		Risk Category High/Class I	
City/State Lincoln, IL		ZIP Code 62656		Purpose of Inspection Routine Inspection	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>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</p>	<p>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.</p>
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Compliance Status		COS	R
Supervision			
1	In		
2	In		
Employee Health			
3	In		
4	In		
5	In		
Good Hygienic Practices			
6	In		
7	In		
Preventing Contamination by Hands			
8	In		
9	In		
10	In		
Approved Source			
11	In		
12	N/O		
13	In		
14	N/A		

Compliance Status		COS	R
Protection from Contamination			
15	In		
16	In		
17	In		
Time/Temperature Control for Safety			
18	N/O		
19	N/O		
20	N/O		
21	In		
22	In		
23	In		
24	N/A		
Consumer Advisory			
25	N/A		
Highly Susceptible Populations			
26	In		
Food/Color Additives and Toxic Substances			
27	In		
28	In		
Conformance with Approved Procedures			
29	N/A		

GOOD RETAIL PRACTICES

<p>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</p>			
Compliance Status		COS	R
Safe Food and Water			
30			
31			
32			
Food Temperature Control			
33			
34			
35			
36			
Food Identification			
37			
Prevention of Food Contamination			
38	X		
39			
40			
41			
42			

Compliance Status		COS	R
Proper Use of Utensils			
43			
44			
45			
46			
Utensils, Equipment and Vending			
47			
48			
49			
Physical Facilities			
50			
51			
52			
53			
54			
55			
56			
Employee Training			
57			
58			

Food Establishment Inspection Report

Establishment: Community Action Central Kitchen

Establishment #: 341

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quat

PPM: 200

Heat:

TEMPERATURE OBSERVATIONS

Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F			Mango chunks, double door			Bread in walk-in in back	
All Cold Holding Units ≤	41		fridge in hall near storage room	40		storage room	37
Sliced ham, R side of triple door			Meals in warming cabinet in				
kitchen fridge	39		hallway	143			
Apricot pieces, middle of triple							
door kitchen fridge	38		Milk in milk cooler in back storage				
Mango chunks, L side of			room	38			
triple door kitchen fridge	38						

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

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

Jana Long present,
Info on file

HACCP Topic: Discussed cooking and hot holding temperatures used in establishment.

Jana Hong
Person in Charge (Signature)

Sep 26, 2022

Date _____


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: N/A