## **Food Establishment Inspection Report**

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Local Health Department Name and Address			No. of Risk Factor/Intervention Violations 0		n	Date	09/26/2022		
Logan County Department of Public Health						Time In	9:30AM		
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317					0	Tillie III	9.30AIVI		
Establishment License/Permit #			No. of Repeat Risk Factor/Intervention Violations			Time Out	10:15AM		
Community Action Central Kitchen 341			Permit Holder		ategory	1			
Street Address			CAPCIL High/Cla			s I			
1800 5th St	Purpose of Inspection								
City/State		ZIP Code	Routine Inspection						
Lincoln, IL	62656	The time 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.

COS-corrected on-site during inspection in-repeat violation						
Compliance Status COS						
	Supervision					
1	In	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						
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				
GOOD BETAIL						

Compliance Status COS R									
Protection from Contamination									
15	ln ln	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	N/O	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	ln .	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 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		e		
34		Plant food properly cooked for hot holding		<i>i</i> = 1		
35		Approved thawing methods used				
36		Thermometers provided & accurate	- 10	7:		
		Food Identification				
37		Food properly labeled; original container				
		Prevention of Food Contamination	0			
38	X	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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Establishn	nent: Community Action	Central Kitc	hen Es	tablishmer	nt #: 341	
Water Sup	oply: 🛛 Public 🗌 Priv	ate Wa	ste Water System: 🛛 Public 🗌 Pri	vate		
Sanitizer 1	Гуре: Quat		PPM: 200		Heat:	
			TEMPERATURE OBSERVATION	ONS		
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
	All Temps in ∘F		Mango chunks, double door		Bread in walk-in in back	
All C	Cold Holding Units ≤	41	fridge in hall near storage room	40	storage room	37
Sliced ha	am, R side of triple door		Meals in warming cabinet in			
	kitchen fridge	39	hallway	143		
Apricot	pieces, middle of triple					
do	oor kitchen fridge	38	Milk in milk cooler in back storage			
Man	go chunks, L side of		room	38		
triple	door kitchen fridge	38				
			<b>OBSERVATIONS AND CORRECTIVE</b>	ACTIONS		
Item Number		Violati	ons cited in this report must be corrected	within the t	ime frames below.	
38	Exterior screen door in	n kitchen ob	served cracked open, not able to latcl	h, which all	ows access for pests. Exterior doo	rs shall be:
	1) self-closing, 2) solid	and tight fit	ting, 3) limited to designed use. Refer	ence sectio	n 6-202.15 of the Food Code. To b	e corrected
	by the Next Routi	ne Inspectio	on. Also discussed amount of cardboar	d boxes in	back storage room and the possib	ility of
			pest harborage.			
CFPM Ve	rification (name, expiration	on date, ID#	·):			
Jā	ana Long present, Info on file					
HACCP To	opic: Discussed cooking a	nd hot hold	ing temperatures used in establishme	nt.		
مرم ح	a Ronal		Sep 26, 2022			
Person in Ch	Person in Charge (Signature)		Date			
Q <sub>m</sub> , K						
Inspector (Si	gnature)		Follow-up: Yes X	io (Check or	ne) Follow-up Date: N/A	