Food Establishment Inspection Report

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Local Health Department Name and Address							No. of Pick Easter/Intervention Violations O Date 10/							3	
Logan County Department of Public Health													00	_	
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317						No. of Report Rick Easter/Intervention Violations									
Establishment License/Permit #						11111111111111111111111111111111111111							45		
Castle Manor Supportive Living 235						Permit Holder Risk Category St. Clara's Senior Services High/Class I									
Street Address							Purpose of Inspection								
1550 Castle Manor Dr.															
City/State ZIP Code Lincoln, IL 62656							Routine Inspection								
		FOODBORNE II		CTO			וח ח								
							ידע			7143				_	
		ed compliance status (IN, OUT, N	,		em pplicable Risk factors are important practices or procedures identified as						ed as th	e mo	st		
	IN=in compliance	OUT=not in compliance N/O Mark "X" in appropriate box for		t app	licat	bie		ibuting factors of f							
	COS=	corrected on-site during inspectio			interventions are control measures to prevent foodborne illness or							r inju	ry.		
								R Compliance Status COS							
Supervision							Protection from Contamination								
1	l.e.	Person in charge present, demonstra	tes knowledge, and			11	15	In	Food separated and	protected					
1	In	performs duties					16	In	Food-contact surface	es; cleaned a	and sanitized				
2	In	Certified Food Protection Manager (CFPM)			_	17	In	Proper disposition of	<i>/</i> 1	previously served	d,			
		Employee Health		_	-	-			reconditioned and u						
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety 18 N/O Proper cooking time and temperatures					T				
4	In	Proper use of restriction and exclusion	-				18 19	N/O							
5	In	Procedures for responding to vomiti	ng and diarrheal events				20	N/O N/O	Proper reheating pro						
		Good Hygienic Practices			-		20	N/O	Proper cooling time Proper hot holding to						
6	In	Proper eating, tasting, drinking, or to	bacco use				22	In	Proper cold holding						
7	In	No discharge from eyes, nose, and m	outh				23	In	Proper date marking						
		Preventing Contamination by	Hands				24	N/A	Time as a Public Hea			ecords			
8	N/O	Hands clean and properly washed					27	14/74	Consumer			.corus			
9	N/O	No bare hand contact with RTE food					25	N/A	Consumer advisory p		raw/undercook	ed food			
		alternative procedure properly allowed				Highly Susceptible Populations									
10	In	Adequate handwashing sinks proper Approved Source	y supplied and accessibi	e		- 1	26	In	Pasteurized foods us	ed; prohibit	ed foods not off	fered			
11	In	Food obtained from approved source			1	- 1		Food	d/Color Additives a	and Toxic S	Substances				
12	N/O	Food received at proper temperature				- 1	27	In	Food additives: appr	oved and pr	operly used				
13	In	Food in good condition, safe, and un				- 1	28	In	Toxic substances pro	perly identi	fied, stored, and	l used			
		Required records available: shellstock tags, parasite				- [Со	nformance with Ap	pproved Pr	ocedures				
14	t N/A destruction					29 N/A Compliance with variance/specialized process/HACCP									
			GOOI	D RE	TAI	LP	RA	CTICES							
		Good Retail Practices are prevent						1 0 ,	, , ,	,					
Ν	/lark "X" in box if nur	mbered item is not in compliance	Mark "X" in appro	<u> </u>		x for	COS	Sand/or R COS=c	corrected on-site d	uring inspe	ection R=re	epeat vio			
COS R														R	
20	Safe Food and Water					In use utensils, prene	Proper Use of Utensils								
30 31		Pasteurized eggs used where required 43 In-use utensils: properly stored Water and ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & h					handled								
32		Variance obtained for specialized processing methods			-	44 Otensis, equipment & mens. property stored, when we have a stored and used								\vdash	
	Food Temperature Control					45 Single-use/single-service and used 46 Gloves used properly								\square	
33	Proper cooling me	thods used; adequate equipment for t					1	,	Utensils, Equipmer	nt and Ven	ding				
34		Plant food properly cooked for hot holding				47 Food and non-food contact surfaces cleanable, properly designed, constru						structed,			
35		Approved thawing methods used					+	and used							
36	Thermometers provided & accurate				48 Warewashing facilities: installed, maintained, & used; test strips										
Food Identification						49 Non-food contact surfaces clean									
37	Food properly labeled; original container					Physical Facilities 50 Hot and cold water available; adequate pressure									
		Prevention of Food Contamination						Hot and cold water available; adequate pressure Plumbing installed: proper backflow devices						\square	
38	Insects, rodents, a	Insects, rodents, and animals not present					2	Plumbing installed; proper backflow devices Sewage and waste water properly disposed						\square	
39	X Contamination pre	Contamination prevented during food preparation, storage and display \qquad \qquad					3	Sewage and waste water properly disposed Toilet facilities: properly constructed, supplied, & cleaned						\square	
40	Personal cleanline	Personal cleanliness					-	Garbage & refuse properly disposed; facilities maintained						$\left - \right $	
41 Wiping cloths: properly used and stored						54 55		Physical facilities installed, maintained, and clean						\square	
42 Washing fruits and vegetables						56		Adequate ventilation			ed			$\left \right $	
							1		Employee T						
57							/	All food employees ha	ave food handler train	ing					
							3	Allergen training as re	quired						

Food Establishment Inspection Report

Establishm	nent: St. Clara's Manor			Establis	hment	#: 394						
Water Sup	oply: 🛛 Public 🗌 Priv	vate Wa	ste Water System: 🔀 Pub	olic 🗌 Private								
Sanitizer T	ype: Quat		PPM: 2	200		Heat:						
			TEMPERATURE OF	BSERVATIONS								
	Item/Location	Temp	Item/Location	Tem	р		Item/Location	Temp				
All Temps in °F			Sausage links, cooling	in fridge 43								
All C	All Cold Holding Units ≤		in kitchen									
Cheese	slices, in walk-in cooler	39										
Turkey	slices, in fridge under	38										
Turkey	prep table	50										
Annles	Applesauce, in fridge under											
Appies	prep table	39										
			OBSERVATIONS AND CC		IONS							
ltem						e frames h	elow					
Number	mber											
39												
	2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Reference section 3-305											
	in the Food Code. COS, boxes moved up onto shelves.											
55	55 Walk-in freezer floor was found soiled with food debris. Physical facilities shall be cleaned as often as necessary to keep											
	clean. Except for cleaning up a spill or other accident, cleaning should be done during periods when the least amount of food											
	exposed such as after closing. Reference section 6-501.12 (A & B) in the Food Code. To be corrected by Next Routine											
	Inspection.											
	inspection.											
CFPM Ver	rification (name, expiration	on date, ID#):									
Amber	^r Bone, present on file											
НАССРТС	ppic: Discussed proper st		E foods									
	<u> </u>											
Im	or Bone	/	Oct 17, 2023									
Person in Charge (Signature) Date												
Made	AN BUNC arge (Signature) IN AOSM		Follow-up:]Yes 🔀 No (Cł	neck one)	Fc	llow-up Date: N/A					

Inspector (Signature)

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