Food Establishment Inspection Report

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Local Health Department Name and Address					No. of Risk Factor/Intervention Violations		(1	Date	03/05/2019	
Logan County Department of Public Health								_	Time In	2:15pm	
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) /35-231	17		No. of Repeat Risk Factor/Intervention Violations			0				
Establishment	License	e/Permit #		110.011	No. of Repeat Nisk Factory Intervention Violations			Time Out	3:10pm		
Chi Family Restaurant	230			Permit Holder		Risk Category					
Street Address				Yu Chen Chi High			High/Cla	High/Class I			
829 Woodlawn Rd.					Purpose of Inspection						
City/State		ZIP Code		Routine Inspection							
Lincoln, IL	62656		noutine inspection								
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
Circle designated compliance status (IN, OUT, N, IN=in compliance OUT=not in compliance N/O Mark "X" in appropriate box for COS=corrected on-site during inspection	item applicable	le	Risk factors are important prac prevalent contributing factors of interventions are control measu	f foodbo	rne i	llness or injur	ry. Public health				
Compliance Status			lcosl	RIC	Compli	ance Status				COS R	

	-corrected on site during inspection - N-repeat violatio							
Compliance Status		cos	R					
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 In	Required records available: shellstock tags, parasite destruction							
	GOOD RETAI							

	interventions	are control measures to prevent loodborne lilless o	ı ırıju	ıy.					
Со	mpliance Status		cos	R					
	Protection from Contamination								
15	In	Food separated and protected							
16	In	Food-contact surfaces; cleaned and sanitized							
17	In	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	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	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

			5.2	_
		Safe Food and Water	20 00	
30		Pasteurized eggs used where required		
31		Water and ice from approved source	2 C	
32		Variance obtained for specialized processing methods	V V	,
		Food Temperature Control		
33		Proper cooling methods used; adequate equipment for temperature control		10
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		3
36		Thermometers provided & accurate	-)(
		Food Identification		
37		Food properly labeled; original container	30 0	
		Prevention of Food Contamination		
38		Insects, rodents, and animals not present		
39	X	Contamination prevented during food preparation, storage and display	X	
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		Г

cos	R			cos	R						
		2.00	Proper Use of Utensils								
		43	In-use utensils: properly stored								
		44	Utensils, equipment & linens: properly stored, dried, & handled								
	v 4	45	Single-use/single-service articles: properly stored and used								
		46	Gloves used properly								
	r-3		Utensils, Equipment and Vending								
- } - 5		47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used								
-	7: 1	48	Warewashing facilities: installed, maintained, & used; test strips								
	-	49	Non-food contact surfaces clean								
0 (0 - 7)	0	Physical Facilities									
_		50	Hot and cold water available; adequate pressure								
7	-	51	Plumbing installed; proper backflow devices								
1	===	52	Sewage and waste water properly disposed								
1	-	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: Chi Family Restaura	ınt	Es	stablishmer	nt #: 230	
Water Sup	oply: 🛛 Public 🗌 Priv	ate Wa	aste Water System: 🛛 Public 🗌 Pri	vate		
Sanitizer T	Гуре: Sink - Chlorine/Wip	ing Cloths -	Quat PPM: Sink - 100/0	Cloth - 200	Heat:	
			TEMPERATURE OBSERVATI	ONS		
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
	All Temps in ∘F		Mushrooms in prep table cabinet	38	Egg Drop Soup	192
All C	Cold Holding Units ≤	41				
Chicken	on Right side of walk-in	37				
	on Left side of walk-in	38				
В	eef in prep table	39				
Breaded	chicken in far prep table	40				
			OBSERVATIONS AND CORRECTIVE	E ACTIONS	5	
Item Number		Violat	ions cited in this report must be corrected	within the t	time frames below.	
39	Egg rolls on the	top shelf of	f rack, no cover. All food shall be prote	ected to pre	event possible contamination from	the
_	premises during p	reparation a	and storage, in accordance with Section	n 3-305.11	of the Food Code. COS, racks rear	anged
CFPM Ve	l rification (name, expiration	on date, ID#	f):			
	Kevin Chi					
	01680885 Exp. 07/11/2020					
	<u> </u>	l clean-up o	f vomit & diarrheal events			
f.			Mar 5, 2019			
Person in Charge (Signature)			Date			
1	,					
	ess -		Follow-up: Yes 🔀 1	No (Check o	ne) Follow-up Date: N/A	
Inspector (Si	ighature)			.o (Circon Oi	Tonow-up Date. 14/14	