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	09/08/2022			
Logan County Department of Public Health			٠	Time In	9:00 AM			
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2	No. of Repeat Risk Factor/Intervention Violations (_	Tillie III	9.00 AIVI			
Establishment			0	Time Out	10:00 AM			
Christian Village	Permit Holder Risk Category							
Street Address	Christian Horizons High/Class							
11 Singelton Ct	Purpose of Inspection							
City/State	Routine Inspection							
Lincoln IL 62656			nounc 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.

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

Compliance Status COS								
Protection from Contamination								
15	N/A	Food separated and protected						
16	In	Food-contact surfaces; cleaned and sanitized						
17	17 In Proper disposition of returned, previously served, reconditioned and unsafe food							
Time/Temperature Control for Safety								
18	ln .	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	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

		11,000					
	Safe Food and Water	1777					
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	9 12					
34	Plant food properly cooked for hot holding	3					
35	Approved thawing methods used	- 516					
36	Thermometers provided & accurate						
	Food Identification						
37	Food properly labeled; original container	Le John					
1.57	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						

cos	R			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								
	[r	Utensils, Equipment and Vending									
		47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used								
) - 1	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								
- 0		52	Sewage and waste water properly disposed								
- 7	-	53	Toilet facilities: properly constructed, supplied, & cleaned								
	\vdash	54	Garbage & refuse properly disposed; facilities maintained								
-		55	Physical facilities installed, maintained, and clean								
į,		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 $^{\,2}$

Establishe	nent: Christian Village- Co	angragata	Vito	hon E	stablishmer	5+ #•	Page 2 of 2			
				_						
Water Sup	oply: 🛛 Public 🗌 Priv	ate W	/ast	e Water System: 🛛 Public 🗌 Pr	ivate					
Sanitizer T	Гуре: Quat			PPM: 200		Heat:				
				TEMPERATURE OBSERVAT	IONS					
	Item/Location	Temp		Item/Location	Temp	Item/Location	Temp			
	All Temps in ∘F									
				Cottage cheese in walk in cooler						
Ginger S	Sauce Cooking on stove	182		on top shelf on left side	38					
Chicker	Breasts cooking in the			Milk in double door fridge by						
	oven	195		ware washing area in kitchen						
Chili in co	old holding unit by mai			on right side	37					
cook I	ine area on right side	41								
Cherries	s on top shelf in walk in									
со	oler on right side	39								
	1		0	BSERVATIONS AND CORRECTIV	E ACTIONS	5				
Item Number		Viola	ation	s cited in this report must be corrected	d within the t	ime frames below.				
				No violations noted during	g inspection					
				No violations noted during	ginspection					
CFPM Ve	ı rification (name, expiration	on date, IC	D#):							
Tammy C	ooper and Adam present									
Tullinity C	on File									
HACCP To	opic: Discussed proper ha	and washir	ng p	rocedures in establishment						
_ 1)	Anan			Can 9, 2022						
Person in Charge (Signature)				Sep 8, 2022	Sep 8, 2022 - Date					
reison in ch	large (Signayure)			Date						
				Follow-up: Yes 🔀	No (Check or	ne) Follow-up Date: N/A				
Inspector (Si	gnature)									