Food Establishment Inspection Report

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Local Health Department Name and Address			No. of Risk Fa	actor/Intervention Violations		1	Date	07/06/2023
Logan County Department of Public Health						الست	Time In	8:35AM
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317				No. of Repeat Risk Factor/Intervention Violations		L	111110 1111	
Establishment	License/	Permit #	No. or Repea	t Risk Factor/Intervention violatio	2115	0	Time Out	9:20AM
Comfort Inn and Suites	270		Permit Holde	r	Risk Ca	ategory	1	
Street Address			Champaign H	lotel Ventures, LLC	Mediu	ım/Clas	ss II	
130 Olson Dr.			Purpose of In	spection				
City/State		ZIP Code	Routine Insp	ection				
Lincoln, IL		62656	noutine map	conon				
FOODBORNE II	LLNESS	RISK FACTOR	S AND PUI	BLIC HEALTH INTERVENT	FIONS	;		
	10							

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

N=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R

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.

		Wark A in appropriate box for cos ana/or it			
	COS=	corrected on-site during inspection R=repeat violatio	n		
Co	mpliance Status		cos	R	Ī
		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			l
		Good Hygienic Practices			ı
6	In	Proper eating, tasting, drinking, or tobacco use			١
7	In	No discharge from eyes, nose, and mouth			١
		Preventing Contamination by Hands			ı
8	N/O	Hands clean and properly washed			
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	Out	Adequate handwashing sinks properly supplied and accessible			
		Approved Source			ı
11	In	Food obtained from approved source			ı
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	RET	ΓΑΙΙ	Ī

Co	mpliance Status		cos	R
		Protection from Contamination		
15	In	Food separated and protected		
16	In	Food-contact surfaces; cleaned and sanitized		
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
	Ī	ime/Temperature Control for Safety		
18	N/O	Proper cooking time and temperatures		
19	N/A	Proper reheating procedures for hot holding		
20	N/A	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		
	Foo	d/Color Additives and Toxic Substances		
27	In	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
	Со	nformance with Approved Procedures	S S	
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	- THE ST		
30	Pasteurized eggs used where required			4
31	Water and ice from approved source	A	.,	4
32	Variance obtained for specialized processing methods		, ,	4
	Food Temperature Control			4
33	Proper cooling methods used; adequate equipment for temperature control			2.
34	Plant food properly cooked for hot holding			4
35	Approved thawing methods used			4
36	Thermometers provided & accurate	1		4
	Food Identification			4
37	Food properly labeled; original container			5
- 87	Prevention of Food Contamination			5
38	Insects, rodents, and animals not present			5
39	Contamination prevented during food preparation, storage and display			5
40	Personal cleanliness			_
41	Wiping cloths: properly used and stored			5
42	Washing fruits and vegetables			5

ļ			cos	R
		Proper Use of Utensils		
43	X	In-use utensils: properly stored	X	
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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Establishr	ment: Comfort Inn and Su	ites	E	stablishmer	nt #: 270			
Water Sup	pply: 🛛 Public 🗌 Priv	vate Wa	ste Water System: 🛛 Public 🗌 Pr	ivate				
Sanitizer 1	Type: Quat		PPM: 200		Heat:			
			TEMPERATURE OBSERVAT	IONS				
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp		
	All Temps in ∘F		Margarine, small fridge in					
All C	Cold Holding Units ≤	41	self-serve area	38				
Ham	in double door silver		Sausage Gravy, self serve area	154				
fri	idge in prep room	37						
Strawbe	rry cream cheese, white							
	idge in prep room	41						
	T	(OBSERVATIONS AND CORRECTIV	E ACTIONS	S			
Item Number		Violati	ons cited in this report must be corrected	d within the t	time frames below.			
10	Hand sink in food pr	ep room wit	hout soap or paper towel. Hand sink	s must be s	upplied with soap, paper towel, a	and proper		
	signage	e. Reference	section 6-301.11 of the Food Code.	COS, emplo	yee replaced liquid hand soap.			
43	Spoon used to serve sausage gravy stored outside of food product, in soiled spoon holder. Store in-use utensils: 1) in the food							
			he food item; 2) on a clean and sanit			tainer of hot		
		water maint	ained at or above 135°F. Reference					
			To be corrected by the Next Ro	utine Inspe	ction.			
CFPM Ve	rification (name, expirati	on date, ID#):					
Brandy I	Robbins present, info on file							
НАССР Т	opic: Discussed sanitizer	<u> </u> used in estal	 blishment and proper concentration.					
√	Zrands Robbis	• •	Jul 6, 2023					
	arge (Signature)	Date						
^ ^								
Jana Care			Follow-up: ☐ Yes 🄀	No (Check o	ne) Follow-up Date: N/A			
Inspecto (S	ignature)			•	·			