

Food Establishment Inspection Report

Local Health Department Name and Address Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317		No. of Risk Factor/Intervention Violations	0	Date	09/28/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:45 AM
Establishment Copper Creek Cottages	License/Permit # 303	Permit Holder Lincoln MC Properties, LLC	Risk Category High/Class I		
Street Address 203 Stahlhut Dr.		Purpose of Inspection Routine Inspection			
City/State Lincoln, IL	ZIP Code 62656				

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.

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	N/O		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Consumer Advisory			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Highly Susceptible Populations			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Food/Color Additives and Toxic Substances			
Food obtained from approved source				26	In		
12	In			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Conformance with Approved Procedures			
13	In			27	In		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				29	N/A		
Compliance with variance/specialized process/HACCP							

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

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				Utensils, Equipment and Vending			
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				Physical Facilities			
Plant food properly cooked for hot holding				47			
35				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Approved thawing methods used				48			
36				Warewashing facilities: installed, maintained, & used; test strips			
Thermometers provided & accurate				49			
Food Identification				Non-food contact surfaces clean			
37				Employee Training			
Food properly labeled; original container				50			
Prevention of Food Contamination				Hot and cold water available; adequate pressure			
38				51			
Insects, rodents, and animals not present				Plumbing installed; proper backflow devices			
39				52			
Contamination prevented during food preparation, storage and display				Sewage and waste water properly disposed			
40				53			
Personal cleanliness				Toilet facilities: properly constructed, supplied, & cleaned			
41				54			
Wiping cloths: properly used and stored				Garbage & refuse properly disposed; facilities maintained			
42				55			
Washing fruits and vegetables				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			

