Food Establishment Inspection Report

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Local Health Department Name and Address	No. of Risk Factor/Intervention Violations (n	Date	12/05/2022		
Logan County Department of Public Health					٠ ا	Time In	9:45AM
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2	217) 735-2	317			- i	Time in	9:45AIVI
E. IRI			No. of Repeat Risk Factor/Intervention Violations		0	Time Out	10:30AM
Establishment	License/F						10.30/111
Eaton Corporation Cafeteria 251			Permit Holder Risk Ca		itegory	,	
Street Address			Eaton Corp Hig		gh/Class I		
			Demonstration of the secretary				
1725 1200th Ave.	Purpose of Inspection						
City/State ZIP Code			Routine Inspection				
Lincoln, IL 62656							
LITICOTT, IL							

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.

	CO3=	-corrected on-site during inspection k =repeat violatio	11			
Co	mpliance 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	N/A	Required records available: shellstock tags, parasite destruction				
		GOOD	DET	CALL		

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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		
	Ţ	ime/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		
	Foo	d/Color Additives and Toxic Substances		
27	In	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
	Co	nformance 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 11
	Safe Food and Water	1/2/
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	3 12
34	Plant food properly cooked for hot holding	
35	Approved thawing methods used	
36	Thermometers provided & accurate	-100
	Food Identification	
37	Food properly labeled; original container	10,01
	Prevention of Food Contamination	
38	Insects, rodents, and animals not present	
39	Contamination prevented during food preparation, storage and display	1,1,1,1
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					
		48	Warewashing facilities: installed, maintained, & used; test strips					
		49	Non-food contact surfaces clean					
1			Physical Facilities					
<u>.</u>		50	Hot and cold water available; adequate pressure					
T -		51	Plumbing installed; proper backflow devices					
1		52	Sewage and waste water properly disposed					
+	 	53	Toilet facilities: properly constructed, supplied, & cleaned					
-		54	Garbage & refuse properly disposed; facilities maintained					
\vdash	\vdash	55	Physical facilities installed, maintained, and clean					
٠.		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: Eaton Corporation	Cafeteria	Es	stablishmer	nt #: 251	
Water Sup	pply: 🛛 Public 🗌 Pri	vate Wa	aste Water System: 🔀 Public 🗌 Pri	vate		
Sanitizer 1	Type: Chlorine		PPM: 100		Heat:	
			TEMPERATURE OBSERVATION	ONS		
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
All Temps in ∘F		Sliced ham in walk-in (R side)	39			
All C	Cold Holding Units ≤	41	Cottage Cheese in walk-in (R side)	38		
Gravy	in steam table (L side)	158	Pasta salad in pass-through			
Scra	mbled eggs in R side		fridge	36		
	of steam table	170	Hamburger patty in double door			
Diced	tomatoes in middle of		kitchen fridge (L side)	37		
	serving station	40	Fritter in double door kitchen			
			fridge (L side)	38		
			OBSERVATIONS AND CORRECTIVE	E ACTIONS	S	
Item Number		Violat	ions cited in this report must be corrected	within the t	time frames below.	
			No Violation Noted During	Inspection		
			No Violation Noted During	Inspection	l	
CFPM Ve	rification (name, expirat	ion date, ID#	<i>‡</i>):			
Tiffan	ny present, Info on file					
HACCP To	opic: Discussed cooking	temperature	es and hot holding procedures used in	establishm	ent.	
\int_{Ω}			Dec 5, 2022			
Person in Ch	narge (Signature)	V	Date			
0						
Jack - 2 / 2			Follow-up: Yes X	No (Check or	ne) Follow-up Date: N/A	
inspector (Si	ignature)					