

# 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	Date 07/13/2022
		No. of Repeat Risk Factor/Intervention Violations	Time In 9:30AM
Establishment Eaton Corporation Cafeteria	License/Permit # 251	Permit Holder Eaton Corp	Risk Category High/Class I
Street Address 1725 1200th Ave.		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
<b>Supervision</b>				<b>Protection from Contamination</b>			
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			
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
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	In		
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			
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
6	In			20	In		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	In		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
8	In			22	In		
Hands clean and properly washed				Pasteurized foods used; prohibited foods not offered			
9	N/O			<b>Food/Color Additives and Toxic Substances</b>			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	In		
10	In			Food additives: approved and properly used			
Adequate handwashing sinks properly supplied and accessible				24	N/A		
<b>Approved Source</b>				Toxic substances properly identified, stored, and used			
11	In			<b>Conformance with Approved Procedures</b>			
Food obtained from approved source				25	In		
12	N/O			Compliance with variance/specialized process/HACCP			
Food received at proper temperature				26	N/A		
13	In			<b>GOOD RETAIL PRACTICES</b>			
Food in good condition, safe, and unadulterated				Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
14	N/A			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			
Required records available: shellstock tags, parasite destruction							

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
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			
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				<b>Physical Facilities</b>			
Plant food properly cooked for hot holding				47	X		
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			
<b>Food Identification</b>				Non-food contact surfaces clean			
37				<b>Employee Training</b>			
Food properly labeled; original container				50			
<b>Prevention of Food Contamination</b>				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			

# Food Establishment Inspection Report

Establishment: Eaton Corporation Cafeteria Establishment #: 251

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Quat PPM: 200 Heat: \_\_\_\_\_

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F			Hamburger, middle shelf				
All Cold Holding Units ≤	41		of double door fridge	39			
Sausage on steam table	150		Tator Tot casserole, cooling in				
Gravy on steam table	160		walk-in	63			
Pickles in serving line fridge	39		Boiled egg in walk-in	40			
Coleslaw, serving line fridge	40		Tator tot casserole in oven	206			
Chicken tender, double door refrigerator (top shelf)	40						

**OBSERVATIONS AND CORRECTIVE ACTIONS**

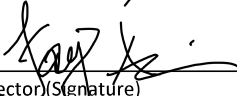
Item Number	Violations cited in this report must be corrected within the time frames below.
47	Cardboard under freezer in back food storage area. All non-food contact surfaces must be smooth, clean, and non-absorbent. Reference section 4-101.19 of the Food Code. To be corrected by the Next Routine Inspection.

CFPM Verification (name, expiration date, ID#):

Tiffany present, info on file			
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HACCP Topic: Discussed hand washing procedures used in establishment

 \_\_\_\_\_ Jul 13, 2022  
 Person in Charge (Signature) Date

 \_\_\_\_\_ Follow-up:  Yes  No (Check one) Follow-up Date: N/A  
 Inspector (Signature)