Food Establishment Inspection Report

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Local Health Department Name and Address			No. of Risk Factor/Intervention Violations		2	Date	12/21/2023
Logan County Department of Public Health						Time In	12:05 PM
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2	1/) /35-2	2317	No. of Repeat Risk Factor/Intervention Violations		0		
Establishment	License/	Permit #	No. of Repeat Risk Factor/lifterverition violatio	7115	0	Time Out	12:40 PM
Elkhart Station	279		Permit Holder	Risk C	ategory	1	
Street Address			Conns Catering Inc.	High /	Class I		
101 Govenor Oglesby St.			Purpose of Inspection				
City/State		ZIP Code	Routine Inspection				
Elkhart, IL 62634			Nouthe hispection				
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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.

	COS=	corrected on-site during inspection R=repeat violatio	n	
Со	mpliance Status		cos	R
		Supervision		
1	ln	Person in charge present, demonstrates knowledge, and performs duties		
2	Out	Certified Food Protection Manager (CFPM)		
		Employee Health		
3	ln	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	ln	Proper use of restriction and exclusion		
5	ln	Procedures for responding to vomiting and diarrheal events		
		Good Hygienic Practices		
6	ln	Proper eating, tasting, drinking, or tobacco use		
7	ln	No discharge from eyes, nose, and mouth		
		Preventing Contamination by Hands		
8	ln	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	\times	
		Approved Source		
11	ln	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	ln	Food in good condition, safe, and unadulterated		
14	N/A	Required records available: shellstock tags, parasite destruction		

Compliance Status			cos	R		
Protection from Contamination						
15	In	Food separated and protected				
16	ln	Food-contact surfaces; cleaned and sanitized				
17	ln	Proper disposition of returned, previously served, reconditioned and unsafe food				
Time/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	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	N/A	Pasteurized foods used; prohibited foods not offered				
Food/Color Additives and Toxic Substances						
27	ln	Food additives: approved and properly used				
28	ln	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

	· · · · · · · · · · · · · · · · · · ·			
		cos	R	
	Safe Food and Water			
30	Pasteurized eggs used where required			4
31	Water and ice from approved source			4
32	Variance obtained for specialized processing methods			4
	Food Temperature Control			4
33	Proper cooling methods used; adequate equipment for temperature control			
34	Plant food properly cooked for hot holding			4
35	Approved thawing methods used			
36	Thermometers provided & accurate			4
	Food Identification			
37	Food properly labeled; original container			5
	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			5
41	Wiping cloths: properly used and stored			5
42	Washing fruits and vegetables			

		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		
	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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Establishm	ent: Elkhart Station			Establishm	nent #: 279	rage 2
Water Sup	ply: 🛛 Public 🗌 Priv	ate W	Vaste Water System: ⊠ F	Public Private		
Sanitizer T	ype: Quat		PPM	: 200	Heat:	
			TEMPERATURE	OBSERVATIONS		
	Item/Location	Temp	Item/Locati	on Temp	Item/Loca	ation Temp
,	All Temps in ∘F					
All Co	old Holding Units ≤	41	Mayo, in walk-in	cooler 39		
Cheese	block, in cheese cold	41	Protein bars, in wal	k-in cooler 41		
Cheese	holding case	71	Trotein bars, in wai	K III COOICI 41		
Egg col	d hold case, ambient	39				
	temperature					
			OBSERVATIONS AND	CORRECTIVE ACTIO	NS	
Item Number		Viola	ations cited in this report mus	t be corrected within th	e time frames below.	
10	A sign or poster that	notifies foo	od employees to wash the	ir hands is not provide	ed at both handwashing s	sinks in kitchen and at
	handwashing sin	k behind ba	ar. Provide a clearly visible	e handwashing sign at	each hand sink. Referen	ce section 6-301.1
			in the Food Code. COS,	signs added to handw	ashing sinks.	
2	The food establishme	nt is not un	nder the operational supe	rvision of a Certified F	ood Service Sanitation M	anager that is present
	during hours of operat	ion. Provid	de an adequate number of			n 750.540 in the Food
			Code. To be correct	ed by next Routine In:	spection.	
CFPM Ver	ification (name, expirati	on date, ID	D#):			
	N/A					
НАССР То	pic: Discussed proper si	gnage and	supplies for handwashing	sinks.		
May	In Low		Dec 21, 2023			
Person in Cha	arge(Signature)		Date			
Ma	Shi Lal		Follow-up:	☐ Yes No (Check	cone) Follow-up Date	: N/A