

# 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	1	Date	12/08/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:15PM
Establishment Guest House Coffee & Pastries		License/Permit #	315		
Street Address 113 S Kickapoo St		Permit Holder	Creative Family Products, Inc.		
City/State Lincoln, IL		ZIP Code	62656		
		Risk Category	Medium/Class II		
		Purpose of Inspection	Routine Inspection		

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

		COS	R			COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	X	In-use utensils: properly stored	X
31	Water and ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled	
32	Variance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored and used	
<b>Food Temperature Control</b>				46		Gloves used properly	
33	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
34	Plant food properly cooked for hot holding			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35	Approved thawing methods used			48		Warewashing facilities: installed, maintained, & used; test strips	
36	Thermometers provided & accurate			49		Non-food contact surfaces clean	
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	Food properly labeled; original container			50		Hot and cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>				51		Plumbing installed; proper backflow devices	
38	Insects, rodents, and animals not present			52		Sewage and waste water properly disposed	
39	X	Contamination prevented during food preparation, storage and display	X	53		Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained	
41	X	Wiping cloths: properly used and stored		55		Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables			56		Adequate ventilation and lighting; designated areas used	
<b>Employee Training</b>				<b>Employee Training</b>			
57	All food employees have food handler training			57		All food employees have food handler training	
58	Allergen training as required			58		Allergen training as required	

# Food Establishment Inspection Report

Establishment: Guest House Coffee & Pastries

Establishment #: 315

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine/Quat

PPM: 100/200

Heat: \_\_\_\_\_

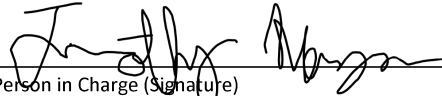
TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F			Apple Tart filling, triple door				
All Cold Holding Units ≤	41		kitchen fridge (R door)	38			
			Quiche, middle shelf of triple				
Egg Nog, double door			door kitchen fridge (middle door)	37			
drink fridge under counter	39						
Quiche, cold holding display							
case	40						
Buttercream frosting, double							
door fridge in storage room	39						

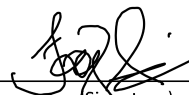
OBSERVATIONS AND CORRECTIVE ACTIONS	
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Item Number	Violations cited in this report must be corrected within the time frames below.
10	Paper towels out at the handwashing sink behind the coffee counter. Handwashing sinks should be properly supplied with soap, paper towel, and proper signage at all times to promote proper hand washing and be used for hand washing only. Reference sections 5-205.11 and 6-301.12 of the Food Code. COS, paper towels added to dispenser.
39	Food on display in cold holding display case not covered . Food on display shall be protected from possible contamination from drips and spills. Condensation in cold holding case could be a possible contamination source. Reference section 3-306.11 of the Food Code. COS, food covered.
41	In-use wiping cloths are not stored properly. Cloths used for wiping spills shall be maintained dry. Cloths used to wipe surfaces and equipment shall be held in proper sanitizer solution. In-use cloths must be laundered daily. If wiping cloths are air drying, they must be air dried in a location that prevents contamination. Reference sections 4-901.12 and 3-304.14 of the Food Code. To be corrected by the Next Routine Inspection.
43	Ice scoop observed with handle in the ice (food product). Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface; 3) in running water; 4) in a container of hot water maintained at or above 135 °F. Reference section 3-304.12 of the Food Code. COS, scoop handle moved out of ice.

CFPM Verification (name, expiration date, ID#):			
Timothy Morgan			
L2SC-3-011823			
Exp: 06/30/2026			

HACCP Topic: Discussed handwashing procedures used in establishment.

 \_\_\_\_\_  
Person in Charge (Signature) Dec 8, 2022  
Date

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