Food Establishment Inspection Report

Page 1 of 2

Local Health Department Name and Address			No. of Risk Factor/Intervention Violations	1	П	Date	12/08/2022
Logan County Department of Public Health			TWO. OF MISK Puccory Intervention Violations			Time In	2:15PM
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2	217) 735-	2317	N		_ 1	Tillic III	2.131 101
Establishment	License/	Permit #	No. of Repeat Risk Factor/Intervention Violation	ons	0	Time Out	3:15PM
Guest House Coffee & Pastries	315		Permit Holder Risk Categor		gory	/	
Street Address	- 7		Creative Family Products, Inc.	Medium	/Clas	ss II	
113 S Kickapoo St			Purpose of Inspection				
City/State		ZIP Code	Routine Inspection				
Lincoln, IL		62656	Troutine mapestion				
ECODPODNE II	INECC	DICK EACTOD	S AND DURING HEALTH INTEDVENT	LIUNS			

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 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.

		-corrected on-site during inspection - N=repeat violatio	''					
Со	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	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	X					
		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						
		COOD	DET	· A I				

Co	mpliance Status		cos	R				
	Protection from Contamination							
15	ln ln	Food separated and protected						
16	In	Food-contact surfaces; cleaned and sanitized						
17	In	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/A	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	In	Food additives: approved and properly used						
28	In	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		
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		į.
34		Plant food properly cooked for hot holding		-
35		Approved thawing methods used		
36		Thermometers provided & accurate	10	7:-
		Food Identification		
37		Food properly labeled; original container	4 6	
	3 3	Prevention of Food Contamination	0 8	
38		Insects, rodents, and animals not present		
39	X	Contamination prevented during food preparation, storage and display	X	
40		Personal cleanliness		
41	X	Wiping cloths: properly used and stored		
42	Г	Washing fruits and vegetables		

cos	R				cos	R
			411	Proper Use of Utensils		
		43	X	In-use utensils: properly stored	X	
		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		
	7.	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		
1	-	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		

Food Establishment Inspection Report

Establishment #: 315 Water Supply: Public Private Waste Water System: Public Private Sanitizer Type: Chlorine/Quat PPM: 100/200 Heat: PPM: 100/200 Heat: PPM: 100/200 Private PPM: 100/200							Page 2			
Sanitizer Type: Chlorine/Quat PPM: 100/200	Establishr	ment: Guest House Coffee	e & Pastries	E:	stablishmer	nt #: 315				
Item/Location Temp Item/Location Temp Apple Tart filling, triple door All Temps in ∘F Apple Tart filling, triple door All Cold Holding Units ≤ 41 Kitchen fridge (R door) 38 Quiche, middle shelf of triple door kitchen fridge (middle door) 37 Quiche, cold holding display Case 40 Buttercream frosting, double door fridge in storage room 39 SERVATIONS AND CORRECTIVE ACTIONS SERVATIONS AND CORRECTIVE ACTIONS Soap, 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. Soad Code. COS, food covered. Soad Code. COS, food Code. COS, food Covered. Soad Code. COS, food Code. COS, food Covered. Soad Code. COS, food Code. COS, fo	Water Su	pply: 🛛 Public 🗌 Priv	ate Wa	aste Water System: 🛛 Public 🗌 Pri	ivate					
Item Lem Location Temp All Temps in ∘ F Apple Tart filling, triple door kitchen fridge (R door) 38 Quiche, middle shelf of triple door kitchen fridge (middle door) 37 Quiche, cold holding display Case 40 Apple Tart filling, triple door All Cold Holding display Case 40 Apple Tart filling, triple door Appl	Sanitizer 1	Type: Chlorine/Quat		PPM: 100/200		Heat:				
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All Cold Holding Units \(\) 41 Egg Nog, double door Guiche, cold holding display Guore kitchen fridge (middle door) 37 Quiche, cold holding display Guore fridge in storage room 39 Description Seguration		Item/Location	Temp			Item/Location	Temp			
Quiche, cold holding display Quiche in storage room 39 Abundant Abund		All Temps in ∘F		Apple Tart filling, triple door						
Egg Nog, double door drink fridge under counter 39 Quiche, cold holding display Case 40 Buttercream frosting, double door fridge in storage room 39 OBSERVATIONS AND CORRECTIVE ACTIONS Literal 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. Food C	All C	Cold Holding Units ≤	41	kitchen fridge (R door)	38					
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41 In-use wiping cloths are not stored properly. Cloths used for wiping spills shall be maintained dry. Cloths used to wipe surfaces				Food Code. COS, food o	covered.					
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	41					·				
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.				To be corrected by the Next Ro	utine Inspe	ction.				
12 Les capes absorbed with bondle in the instance (food weed unit) Changin you who will all in the food with the bondle above the ton of	42		ن مالمصما مان	a the ice (food made at) Store in use						
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	43									
135 °F. Reference section 3-304.12 of the Food Code. COS, scoop handle moved out of ice.		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								
	CEDNANO				003, 3000	p nandle moved out of ice.				
CFPM Verification (name, expiration date, ID#): Timothy Morgan		· · · · · · · · · · · · · · · · · · ·	on date, ib#	·):						
L2SC-3-011823 Exp: 06/30/2026	L2SC	C-3-011823								
HACCP Topic: Discussed handwashing procedures used in establishment.			hing proced	ures used in establishment						
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Dec 8, 2022	Pools in Ci	JAX 'MAS	~							
Person in Charge (Signature) Date	rei s on in Ch	iarge (Sugmature)		Date						
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Follow-up: Yes No (Check one) Follow-up Date: N/A	Inspector	ignature)		Follow-up: Yes	No (Check or	ne) Follow-up Date: N/A				