Food Establishment Inspection Report

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Local Health Department Name and Address			No. of Risk Factor/Intervention Violations		0	Date	12/20/2023
Logan County Department of Public Health	= \ = = = .		TVO. OT MISK Puccory Intervention Violations			Time In	9:30
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2	217) 735-2	2317			_		
Establishment License/F		Permit #	No. of Repeat Risk Factor/Intervention Violations		0	Time Out	10:00 AM
Lincoln Community High School 277			Permit Holder	Risk C	k Category		
Street Address			LCHS #404		High/Class I		
1000 Railer Way			Purpose of Inspection				
City/State Z		ZIP Code	Routine Inspection				
Lincoln, IL 62656			Nouthe hispection				

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	In	Person in charge present, demonstrates knowledge, and performs duties		
2	ln	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	ln	Adequate handwashing sinks properly supplied and accessible		
		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		

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				
	Т	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	N/O	Proper hot holding temperatures				
22	ln	Proper cold holding temperatures				
23	ln	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	ln	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

	·			
		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			4
36	Thermometers provided & accurate			4
	Food Identification			
37	Food properly labeled; original container			
	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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Establishment: Lincoln Commun	ity High School		Es ⁻	tablishmen	t #: 277	
Water Supply: Number Public P	rivate Was	te Water System: 🛛 P	ublic 🗌 Priv	/ate		
Sanitizer Type: Heat/Bleach		PPM	: 100		Heat:	
_		TEMPERATURE	OBSERVATIO	ONS		
Item/Location	Temp	Item/Location		Temp	Item/Location	Temp
All Temps in ∘F				SERVATIONS		
All Cold Holding Units ≤	41	Veggie snack ba	gs, in L	41	Cheese slices, in double-door	39
		double-door fri	dge in		fridge near prep sink	
Margarine, fridge by	41	back of kitch	en			
ware-washing station						
		Ham slices, in R dou	uble-door	38		
String cheese, in fridge below	41	fridge in back of	kitchen			
cafeteria line steam tables		Turkey slices, in R do	ouble-door	35		
		fridge in back of	kitchen			
	(DBSERVATIONS AND	CORRECTIVE	ACTIONS		
Item Number	Violatio	ons cited in this report mus	t be corrected	within the ti	me frames below.	
		No violations sited durin	a routing inco	action		
		No violations cited durir	ig routine inspe	ection.		
CFPM Verification (name, expira	ntion date. ID#)	<u> </u>				
Chelsee Polen		a Viera de Morales				
21837502	Tomas	21798171				
Exp: 6/1/2027 Exp: 1/25/		φ: 1/25/2027				
HACCP Topic: Discussed cleanin	g schedule of k	itchen.				
\sim						
Chebal 10cm		Dec 20, 2023				
Person in Charge (Signature)		Date				
Modelin ~ Lach	Л	Follow-up	☐ Yes 🔀 N	o (Check on	e) Follow-up Date: N/A	
Inspector (Signature)	`		□ 163 □ N	o (Check Ull	Follow-up Date: M/A	