## **Food Establishment Inspection Report**

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Local Health Department Name and Address	No. of Risk Factor/Intervention Violations		1	Date	04/19/2022		
Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2			[	Time In	8:30 AM		
, , , , , , , , , , , , , , , , , , , ,	Permit #	No. of Repeat Risk Factor/Intervention Violations 0		0	Time Out	9:45 AM	
Lincoln College Food Service		Permit Holder Risk Cat		υ,	· ,		
Street Address			Lincoln College	High/Class I			
300 Keokuk St	Purpose of Inspection  Routine Inspection						
City/State ZIP Code							
Lincoln, IL 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.

	CO3=	corrected on-site during inspection <b>k</b> =repeat violatio	"		
Co	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	In	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			
		GOOD	DET	ΓΛΙΙ	

T <sub>C</sub>	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						
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	In	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	N/A	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		r.
34		Plant food properly cooked for hot holding		ĺ
35		Approved thawing methods used		_
36		Thermometers provided & accurate	1 10	7:
		Food Identification		
37		Food properly labeled; original container		
		Prevention of Food Contamination	0 0	
38		Insects, rodents, and animals not present		
39	X	Contamination prevented during food preparation, storage and display	X	
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
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		

## **Food Establishment Inspection Report**

				Pa	age 2 of 3 2
Establishment: Lincoln College Foo	od Service	E	Establishme	nt #: 276	
Water Supply: Number Public Pri	vate Wa	aste Water System: 🔀 Public 🗌 Pi	rivate		
Sanitizer Type: Quat		PPM: 200		Heat:	
		TEMPERATURE OBSERVAT	IONS		
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
All Temps in ∘F		on middle shelf	36	Rice in steam cooler in middle of	
All Cold Holding Units ≤	41	Wings in walk in right walk in		kitchen by walk in coolers	153
		cooler on roller tray in middle	40	Bacon bits in salad walk in cool	
Rice in warmer in front of kitcher	156	Chili in steam warmer in middle		on rack in middle of cooler	38
Shrimp in cold holding in front of		of kitchen	170	Macaroni Salad in salad walk in	
Kitchen	39	Butter Cream in middle walk in		cooler on middle shelf	39
Shredded Ckn in cold holding in		cooler on middle shelf	38	Hashbrowns in serving bar	135
front of kitchen	38	Icing in middle walk in cooler on		Strawberries in coffee area	31
Gravy in walk right walk in coole		top shelf	34	oat milk in coffee area	35
		OBSERVATIONS AND CORRECTIV	/E ACTION	S	
Item Number	Violat	ions cited in this report must be correcte	d within the	time frames below.	
	nain cooking	area observed blocked by prep table	and with s	anitizer bucket. Hand washing sinks m	ust be
		Reference Section 5-205.11 of Food			
39 Salad toppings in wa	k in fridge o	n rolling cart not observed covered.	Food shall b	be protected from contamination at all	times.
	R	eference Section 3-307.11 of Food C	ode. COS, it	ems covered.	
CFPM Verification (name, expirat	ion date, ID#	<b>*</b> ):			
Tomasa Morales					
21798171 Exp: Jan 25, 2027					
	r procedure	s for storage and labeling of toxic ma	terials	I	
Tirreer Topic. Discussed to prope	Procedure	3 for storage and labeling of toxic ma			
0.14.		Amr 10, 2022			
Person in Charge (Signature)		Apr 19, 2022  Date			
r erson in charge (signature)		Date			
An Ben		- II	NI- (CI I		
Inspector (Signature)		Follow-up: Yes 🔀	No (Check o	one) Follow-up Date: N/A	