## Food Establishment Inspection Report

Page 1 of 2

Local Health Department Name and Address					No. of Bick Factor/Intervention Violations O Date 11/2						11/28	/2023	3	
Logan County Department of Public Health														
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317					No	No. of Papast Rick Easter/Intervention Violations						11:00		_
Establishment License/Permit #											11:30	) AM		
Zion Lutheran School 345					-	Permit Holder Risk Category								
Street Address						Zion Lutheran Church High/Class IIII								
203 S Vine St						Purpose of Inspection								
	/State		ZIP Code		Ro	Routine Inspection								
Mt	Pulaski, IL		62548											_
		FOODBORNE IL	LNESS RISK FAC	CTOR	rs a	N	D Pl	UBLIC HEALTH	INTERVENTIO	ONS				
	Circle designate	ed compliance status (IN, OUT, N,	O, N/A) for each num	bered	l iten	n								.
	IN=in compliance			<b>A</b> =not	appl	lical	ble		e important praction ibuting factors of the sectors	•				
		Mark "X" in appropriate box fo							e control measure		, ,			
		corrected on-site during inspectio	n <b>R</b> =repeat violati	-		-								
Cor	npliance Status			COS	R		Com	pliance Status					COS	R
		Supervision			1				Protection from		ition			
1	In	Person in charge present, demonstra performs duties	tes knowledge, and				15	In	Food separated and	-				
2	In	Certified Food Protection Manager (C	CFPM)	+			16	In	Food-contact surfac	,		1		
		Employee Health	·	-			17	In	Proper disposition or reconditioned and u		reviously served	1,		
2	la la	Management, food employee and co	nditional employee;	T	<u> </u>			т	ime/Temperature	Control fo	r Safety			
3	In	knowledge, responsibilities and report	rting	_			18	N/O	Proper cooking time	and temper	atures			
4	In	Proper use of restriction and exclusio		_			19	In	Proper reheating pr	ocedures for	hot holding			
5	In	Procedures for responding to vomitin	ig and diarrheal events				20	N/O	Proper cooling time	and tempera	ature			
		Good Hygienic Practices			1		21	In	Proper hot holding	temperatures	5			
6	In	Proper eating, tasting, drinking, or to		_			22	In	Proper cold holding	temperature	2S			
7	In	No discharge from eyes, nose, and m					23	In	Proper date marking	g and disposi	tion			
		Preventing Contamination by I	Hands		1		24	N/A	Time as a Public Hea	alth Control;	procedures & re	cords		
8	In	Hands clean and properly washed		_					Consumer	Advisory				
9	N/O	No bare hand contact with RTE food alternative procedure properly allow					25	N/A	Consumer advisory	provided for	raw/undercooke	ed food		
10	In	Adequate handwashing sinks properl		2					Highly Susceptil	ole Populat	ions			
-		Approved Source	,, ,	-			26	In	Pasteurized foods u	sed; prohibit	ed foods not off	ered		
11	In	Food obtained from approved source	2	1	[			Foo	d/Color Additives	and Toxic S	ubstances			
12	N/O	Food received at proper temperature	2				27	In	Food additives: app	roved and pr	operly used			
13	In	Food in good condition, safe, and una	adulterated				28	In	Toxic substances pr	operly identif	fied, stored, and	used		
14	N/A	Required records available: shellstocl	< tags, parasite					Со	nformance with A	pproved Pr	ocedures			
14	10/74	destruction					29	N/A	Compliance with va	riance/specia	lized process/H	ACCP		_
			GOOI	D RE	ΓΑΙΙ	L P	RAC	CTICES						
		Good Retail Practices are prevent								2				
N	lark "X" in box if nun	nbered item is not in compliance	Mark "X" in appro	·	box	for	<sup>-</sup> COS	and/or R COS=c	corrected on-site o	luring inspe	ction R=re	epeat vio	- 1	_
				COS	R					· · · · ·			COS	R
20		Safe Food and Water						1 1 1	Proper Use o	of Utensils				
30		sed where required			_	43	+ +	In-use utensils: prope		rad driad P	handlad			
31 32	Water and ice from	for specialized processing methods			-	44		Utensils, equipment & Single-use/single-serv						-
52	variance obtained	Food Temperature Control				45		Gloves used properly	ice articles. property		JCU			-
33	Proper cooling met	thods used; adequate equipment for t		Т		40	<u>'</u>		Utensils, Equipme	nt and Ven	ding			
34		/ cooked for hot holding			_			Food and non-food co			•	tructed.		_
35	Approved thawing			-+	-	47		and used						
36	Thermometers pro					48	3	Warewashing facilities	s: installed, maintain	ed, & used; t	est strips			
Food Identification						49	49 Non-food contact surfaces clean							
37	Food properly labe	led; original container							Physical Fa					
- 1		Prevention of Food Contamina	tion			50		Hot and cold water av						
38					51 Plumbing installed; proper backflow devices									
39					$\neg$	52		Sewage and waste wa			. 1			
40						53         Toilet facilities: properly constructed, supplied, & cleaned						-		
41 Wiping cloths: properly used and stored					54     Garbage & refuse properly disposed; facilities maintained       55     Physical facilities installed, maintained, and clean									
42 Washing fruits and vegetables						55					d			-
						50	, I	Adequate ventilation	Employee		.u			
						57	7	All food employees ha		-			1	
						58	+ +	Allergen training as re		'ъ				-
						1.00	- 1							1

## **Food Establishment Inspection Report**

Statubishment: Zion Lutheran School       Establishment #: 345         Water Suppi): <ul> <li>Physic</li> <li>Public</li> <li>Private</li> </ul> Samitizer Type:              Quat              PM: 200               Heat:												
Sanitizer Type: Qual       PM: 200       tem:/	Establishm	nent: Zion Lutheran Scho	ol		Establishmen	t #: 345						
TEMPERATURE OBSERVATIONS         Item/Location       Temp       Item/Location       Temp         All Temps in F       41       Cooked beef and beans, in       149       149       141         Shredded cheese, in fridge in       39       Scrambled egg mix, in walk-in       38       141       141         Fruit cocktail, in fridge in kitchen       39       Scrambled egg mix, in walk-in       38       141       141         Cottage cheese, in walk-in       38       141       141       141       141       141         Windber       141       141       141       141       141       141       141         Streadded cheese, in fridge in kitchen       39       141	Water Sup	oply: 🛛 Public 🗌 Priv	ate Wa	iste Water System: 🔀 Public 🗌	] Private							
Item/Location       Temp       Item/Location       Temp         All Temps in *F	Sanitizer T	ype: Quat		PPM: 200		Heat:						
All Temps in *F       Image: Cooked beef and beans, in in in item is possible egg mix, in walk-in in item is in it				TEMPERATURE OBSERV	ATIONS							
All Cold Holding Units ≤       41         Shredded cheese, in fridge in 39       0         kitchen       1         Fruit cocktail, in fridge in kitchen       39         Cottage cheese, in walk-in       38         Cooler       1         Cottage cheese, in walk-in       38         Number       Violations cited during routine inspection.         No violations cited during routine inspection.       1         Cottage cheese, in walk-in       1         Cottage cheese, in walk-in       1         No violations cited during routine inspection.       1         Cottage cheese, in walk-in       1         Cottage cheese, in walk-in       1         Cottage cheese, in walk-in       1         Cottage cheese		Item/Location	Temp	Item/Location	Temp	Item/Location	Temp					
Shredded cheese, in fridge in         39           kitchen         iscrambled egg mix, in walk-in         38           Cooler         iscrambled egg mix, in walk-in         38           Violations cited in this report must be corrected within the time frames below.         iscrambled egg mix, in walk-in           Item         No violations cited during routine inspection.         iscrambled egg mix, in walk-in           Item         iscrambled egg mix, in walk-in         iscrambled egg mix, in walk-in           Item         No violations cited during routine inspection.         iscrambled egg mix, in walk-in           <	All Temps in °F											
Shredded cheese, in fridge in       39         kitchen	All Cold Holding Units ≤		41	Cooked beef and beans, in	149							
kitchen				pot warming on stove								
Fruit cocktail, in fridge in kitchen       39       Cooler       Image: Co	Shredd	ed cheese, in fridge in	39									
Fruit cocktail, in fridge in kitchen       39       Cottage cheese, in walk-in       38       Image: Color display in the second color display is a color d		kitchen		Scrambled egg mix, in walk-	n 38							
Cottage cheese, in walk-in     38       cooler     OBSERVATIONS AND CORRECTIVE ACTIONS       Number     Violations cited in this report must be corrected within the time frames below.       Number     No violations cited during routine inspection.       No violations cited during routine inspection.     Image: Comparison of the time frames below.				cooler								
cooler       OBSERVATIONS AND CORRECTIVE ACTIONS       Item Number       Violations cited in this report must be corrected within the time frames below.       No violations cited during routine inspection.       No violations cited during routine inspection.	Fruit cock	ktail, in fridge in kitchen	39									
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Item Number       Violations cited in this report must be corrected within the time frames below.         No violations cited during routine inspection.       Image: Constraint of the second se				cooler								
Number     Vorables Clear in this report this ter on eccent within the time maints below.       Image: Image				<b>OBSERVATIONS AND CORREC</b>	TIVE ACTIONS							
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Person in Charge (Signature) Madulini Japolly	HACCP To		te marking,	, and procedures for rewarming for	or hot holding.							
Person in Charge (Signature) Date		0	<u>()</u>									
Person in Charge (Signature) Date	A	$\int \int \partial f  _{ND_{A}}$	V									
Madelli Dodler	v pel	an of the			_							
	Person in Cha	^		Date								
	Mo	fili Lall	7		No (Check on	e) <b>Follow-up Date:</b> N/A						

Follow-up:YesNo(Check one)

Inspector (Signature)

Follow-up Date: N/A

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