Food Establishment Inspection Report

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Local Health Department Name and Address	No. of Risk Factor/Intervention Violations		0	Date	03/03/2020							
Logan County Department of Public Health				Time In	2:10 PM							
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317			No. of Board Birl Forter hater and in Affelding									
Establishment	Permit #	No. of Repeat Risk Factor/Intervention Violations 0		0	Time Out	3:00 PM						
Oasis Senior Center 232			Permit Holder Risk Cat		ategory	gory						
Street Address			Senior Citizens of Logan County, Inc. Hig		High/Class I							
2810 Woodlawn Rd.	Purpose of Inspection											
City/State ZIP Code			Routine Inspection									
Lincoln, IL	62656	noutine inspection										

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

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 n -repeat violatio	11		
Compliance Status					
Supervision					
1	In	Person in charge present, demonstrates knowledge, and performs duties			
2	ln	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	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			
GOOD RETAIL					

Compliance 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		In	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		ln	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		ln	Pasteurized foods used; prohibited foods not offered				
Food/Color Additives and Toxic Substances							
27		ln	Food additives: approved and properly used				
28		ln	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			
Pasteurized eggs used where required			4
Water and ice from approved source			4
Variance obtained for specialized processing methods			4
Food Temperature Control			4
Proper cooling methods used; adequate equipment for temperature control			
Plant food properly cooked for hot holding			4
Approved thawing methods used			4
Thermometers provided & accurate			4
Food Identification			4
Food properly labeled; original container			5
Prevention of Food Contamination			5
Insects, rodents, and animals not present			5
Contamination prevented during food preparation, storage and display			5
Personal cleanliness			
Wiping cloths: properly used and stored			5
Washing fruits and vegetables			5
	Pasteurized eggs used where required Water and ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided & accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored	Safe Food and Water Pasteurized eggs used where required Water and ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided & accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored	Safe Food and Water Pasteurized eggs used where required Water and ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided & accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored

		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

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Establishment: Oasis Se	enior Center			Establishmer	nt #: 232	
Water Supply: Pul	blic Private W	aste Water Syst	em: 🛛 Public 🗌	Private		
Sanitizer Type: Machin	e: Heat/Sink & Cloths:	Chlorine	PPM: 100		Heat: 180	
		TEMPE	RATURE OBSERV	ATIONS		
Item/Locatio	n Temp		em/Location	Temp	Item/Location	Temp
All Temps in	∘F					
All Cold Holding L	Jnits ≤ 41					
Ranch, walk-						
Chili, serving fr						
Taco meat, coo						
Soup, in roast	er 145					
		ODSERVATIO	NC AND CODDEC	TIVE ACTIONS	<u> </u>	
lt a ma			NS AND CORREC			
Item Number	Viola	tions cited in this	report must be corre	cted within the t	ime frames below.	
		No \	/iolations Noted Du	uring Inspection	1	
CERM Varification (nar	mo ovniration data ID	#1.				
CFPM Verification (nar	ne, expiration date, ib	#).				
Nancy preser Info on file						
HACCP Topic: Discusse	ed sanitizer concentrat	ions and testing				
Manney Je	mh.	Mar	3, 2020			
Person in Charge (Signature)		Date				
J. 1 -						
1945	-		Follow-up: Yes	No (Check or	ne) Follow-up Date: N/A	
Inspector (Signature)						