Food Establishment Inspection Report

Page 1 of 2

Code B Control (12) The Image B Stand B B	Local Health Department Name and Address							No. of Risk Factor/Intervention Violations 0 Date 12/2						9/2022		
Finable from the second													8:00			
Super & Model 23.4 Permit Model Bit Actagory 2009 Model In C. Duration Model In C. Low/Class III Low/Class III 2009 Model In C. Paran Model In C. Low/Class III Low/Class III 2009 Model In C. Paran Model In C. Low/Class III Low/Class III Protect designated compliance status (N, OUL N/O, N/O, N/O for each numbered item Mode 'N' In appropriate too for COS and/or B Ris factors are important practices or procedures identified as the most preview controlling inspection Ris factors are important practices or procedures identified as the most preview controlling inspection Ris factors are important practices or procedures identified as the most preview controlling inspection Ris factors are important practices or for COS and/or B 1 In Percent in form Contamination insecont inspection from Control insecont inspection In 2 N/A Certified for for for the form preview and insecont inspection for the preview and insecont inspection for the schedure for non-preview and insecont inspectinspectin for the schedure for the schedure for non-preview and in						No. of Papast Rick Easter/Intervention Vielations						8:30				
Street Address Paren Model Inc. Low/Class III 200 Woodlaw III. 207 Control Parent Model Inc. Low/Class III City/Status 207 Control Parent Model Inc. Notice Inspection City/Status Control Parent Model Inc. Notice Inspection City/Status Control Rest Contro Rest Contro Rest Co															-	
City/site Lincels, it Production Provide designates Production Pro																
Lincoln, IL Details Product subjection FORMER LILES SISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Exercise compliance statu (M, OUI, MO, MA, More charaves and MA-not optical and products and prod	2809	Woodlawn Rd.				Purpose of Inspection										
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Concerted on site states (M, OUT, NO, NU, NO, For each numbered term Mark ** In appropriate body for CCB and/or N Constant of the colspan="2">Constant numbered term Mark ** In appropriate body for CCB and/or N Constant of the colspan="2">Constant of the colspan="2">Compliance status Constant of the colspan="2">Compliance status Constant of the colspan="2">Compliance status Compliance status	City/	State				Routine Inspection										
Check displayment downley MA/M for each numbered item Number in compliance MA-model item Structures and interventions are contributing factors of foodsmerellines to rings? COMPARIENCE CONTROL MARKAN IN appropriate basin for COS and/or in Minescreentions are contributing factors of foodsmerellines to rings? COMPARIENCE CONTROL MARKAN IN appropriate basin for COS and/or in Minescreentions are control measures to prevent foodsmerellines to rings? COMPARIENCE CONTROL MARKAN IN APPORT CONTROL M	Lincoln, IL 62656															
NH: NO-mot is compliance N/A-mot applicable N/A-mot applicable </td <td></td> <td colspan="12">FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</td> <td></td>		FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS														
Prevalent contributing factors of foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevent foodborne illness or injury. Public heading interventions are control measures to prevention interventions are control measures to preventing interventions are control measures to prevent foodborne illness o		Circle designate			bered	iten	n		Pick factors are	important prac	tices or proce	duros idontifio	d as th	0 000		
Construction Constructions are control measures to prevent loadbarne illnes or injury. Compliance Statur									Juicapie I							
Compliance Status Cost R Compliance Status Cost R 1 In Person in drugs present, demonstrate knowledge, and person in druct of intercent of									interventions are control measures to prevent foodborne illness or injury.							
Supervision Protection from Contamination 1 in Perform the drag preset, stromy childs, and presend, stromy childs in food contaits straftics; itemed and samined in 2 NVA Certified Score Protection Manager (2FM) in food contaits straftics; itemed and samined in 3 in Proper end protection Manager (2FM) in food contaits straftics; itemed and samined in 4 in Proper end protection and exclusion in food contaits straftics; itemed and samined in 5 in Proper end protection and exclusion in froger codent gine and samined in 6 in Proper end protection and exclusion in in froger codent gine and samined in 7 in Nod change from exis, cose, and mouth in froger code nubing temperatures in 8 N/O Hander straftics; instantiation by N/A froger code nubing temperatures in 10 in Proper end protection and straftics; instantiation by N/A froger codent gine gine gine gine gine gine gine gine	Comr				1 0	R	Π	Con	nliance Status					cos	R	
1 in Production Im Food control turkets and grouted Im 2 N/A Certified Food function Manager (CFM) Im Food control turkets, canded and structured, precodery levend, in in Food reparature. Im Proget reparature Control for Selecy Im 3 in Proget reparature Control for Selecy Im Proget reparature Control for Selecy Im 4 in Proget reparature Control for Selecy Im Im Proget reparature Control for Selecy Im 5 in Proget reparature Control for Selecy Im Proget reparature Control for Selecy Im 10 In Proget reparature Control for Selecy Im Proget reparature Control for Selecy Im 10 In Proget reparature Control for Selecy Im Proget reparature Control for Selecy Im 10 In Proget reparature Control for Selecy Im Proget reparature Control for Selecy Im 11 In Food control workshing and proget workshing Im Im Reparature Control for Selecy Im 12 N/A Reparature food selection of proget meaniture Im Im Repa	comp		Supervision		1005										-	
1 mill performa duile m Forget each orbitation Manager (CFPM) m m forget each orbitation and enclose orbitation andellose orbitation and enclose orbitation and enclose orbitation			· · · · · · · · · · · · · · · · · · ·	tes knowledge, and	Ť		11	15	In				Ť	1		
Employee Health Image: Second Se		In	· · · · · · · · · · · · · · · · · · ·					1 K		· ·		and sanitized				
Implying instand Implying instand <thimplying instand<="" th=""> <thimplying instand<="" t<="" td=""><td>2</td><td>N/A</td><td></td><td>CFPM)</td><td></td><td></td><td></td><td>17</td><td>In</td><td></td><td></td><td>reviously served,</td><td></td><td></td><td></td></thimplying></thimplying>	2	N/A		CFPM)				17	In			reviously served,				
3 in NNA Poper cooling time and temperatures Image: cooling time and temperatures 5 in Procedures for responding to voniting and darrheal events Image: cooling time and temperatures Image: cooling time and temperatures 6 in Progret cooling time and temperatures Image: cooling time and temperatures Image: cooling time and temperatures 7 In No discharge from eys, nose, and mouth Image: cooling time and temperatures Image: cooling time and temperatures 8 N/O Hodscharge from eys, nose, and mouth Image: cooling time and temperatures Image: cooling time and temperatures 9 N/O Hodscharge from eys, nose, and mouth Image: cooling time and temperatures Image: cooling time and temperatures 10 In Progret cooling time and temperatures Image: cooling time and temperatures 11 In Progret cooling time and temperatures Image: cooling time and temperatures 12 N/O Hodscharge from eys, nose, and mouth Image: cooling time and temperatures 13 In Food contract Wh Name Image: cooling time and temperatures 14 N/A Poper cooling time and temperatures Image: cooling time and temperatures 14 In Food coolines Food coolines Food coolines 15								– ′		-						
4 in Proper use of restriction and exclusion 1 1 N/A Proper reheating procedures for hot holding 1 5 in Proper colin quite and temperature 1 1 N/A Proper colin quite and temperature 1 6 In Proper colin quite and temperature 1 1 N/A Proper colin duiting temperature 1 7 In No alchaing temperatures 1	3	In											T	-1	_	
5 in Proceedures for responding to vomiting and diarcheal events Image: Control Augines Processing Control Augines Processing Control Augines Processing Control Augines Processing Control Augines Proceedures Image: Control Augines Processing Control Augines Processing Control Augines Proceedures Image: Control Augines Processing Control Augines Proceedures Image: Control Augines Proceedures Procedures Proceedures Procedures Proceedures Procedures Proceedures Procedures Proceedures Proceedur	4	In											\neg			
Good Hygine Practices In Proper end making, or tobaccu use In Proper data making and disposition In 1 In No Mod scharge from eyes, nose, and mouth In Proper data making and disposition In 9 NO Hends clean and properly waded In Proper data making and disposition In 9 NO Hends clean and properly waded In Requires Advisory In 10 In Adequate hundwashing issiks properly supplied and accessible In Food foods used; prohibuted foods not offer analyndercooked food In 11 In Food foods used; prohibuted foods not offer analyndercooked food suce; prohibuted foods not offer analyndercooked food In 12 NNO Food received at proper temperature In Food foods used; prohibuted, streed; and unadulterature In 13 In Food and contaction, site, and unadulterature In Food foods used; prohibuted, streed; and unadulterature In 14 N/A Required records anilable; streight of and the analytic and bysect in tof ods sci. Food foods used; prohibuted, streed; and unadulterature In 12	5	In	Procedures for responding to vomitin	ng and diarrheal events										-	\neg	
6 In Proper eating, tasting, drinking, or tobacco use 1 7 In No discharge from eyes, nose, and mouth 1 8 NVO Hands clean and properly washed 1 8 NVO Hands clean and properly washed 1 9 NVO Hands clean and properly washed 1 10 In Adequate handwashing sinks properly supplied and accessible 1 10 In Food obtained from approved Source 1 11 In Food obtained from approved Source 1 12 N/O Food obtained from approved Source 1 13 In food obtained from approved Source 2 14 N/A Required records wallable: shellstock tags, parasite 2 13 In food obtained from approved Source 2 14 N/A Required records wallable: shellstock tags, parasite 2 13 In food dotaine from approved Source 2 14 N/A Required records wallable: shellstock tags, parasite 2 13 Mark "X" in approved Source 1 <t< td=""><td></td><td></td><td>Good Hygienic Practices</td><td></td><td>-</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></t<>			Good Hygienic Practices		-											
Preventing Contamination by Hands Image of the prober base intermiting and upposition by concentres & records 8 N/O Hands clean and properly washed Image of the prober base intermiting and upposition proceedures & records 9 N/O Hands clean and properly washed Image of the prober base intermiting and upposition proceedures & records 10 In Adquired handwashing sinks properly supplied and accessible Image of the prober base intermiting and upposition proceedures & records 11 Image of the proper base intermiting and upposition proceedures & records Image of the proper base intermiting and upposition proceedures & records 11 Image of the proper base intermiting and upposition proceedures & records Image of the proper base intermiting and upposition proceedures & records 12 N/O Adquired handwashing sinks properly supplied and accessible 13 Image of the proper base intermiting and upposition proceedures & records and properly used Image of the proper intermiting and upposition proceedures & records 14 N/A Required records available: shellstock tags, parasite Image of the proper intermiting and upposition proceedures & records 15 N/A Required records available: shellstock tags, parasite Image of the proper intermiting and upposition proceedures & records 14 N/A Required records available: shellstock tags, parasite Image of the proper intermiting and upposition proceedures & records </td <td></td> <td>In</td> <td>Proper eating, tasting, drinking, or to</td> <td>bacco use</td> <td></td> <td></td> <td></td> <td>22</td> <td>In</td> <td>Proper cold holdi</td> <td>ng temperature</td> <td>25</td> <td></td> <td></td> <td></td>		In	Proper eating, tasting, drinking, or to	bacco use				22	In	Proper cold holdi	ng temperature	25				
8 N/O Hands clean and properly washed Interest a Poil Mean Control Mean Mean Control Mean Mean Control Mean Mean Mean Mean Control Mean Mean Control Mean Mean Cont	7	In						23	In	Proper date mark	ing and disposi	tion				
9 N/O Posterized foods and offered Im 10 In Adequate handwashing sinks property supplied and accessible N/A Consumer advisory provided for raw/undercooked food Im 10 In Food disting from approved Source Im Food additives: approved and property used Im 12 N/O Food records available: shellstock tags, parasite Im Food additives: approved and property used Im 13 In Food additives: approved rocedures Im Im Food additives: approved rocedures 21 N/A Required records available: shellstock tags, parasite Im Im Toxic substances property leaded Im 14 N/A Required records available: shellstock tags, parasite Im Conformance with Approved Procedures Im 20 N/A Conformance with Approved Procedures Im				Hands	1 1			24	N/A	Time as a Public H	lealth Control;	procedures & rec	ords			
9 N/V atternative procedure property allowed 1 10 In Adequate handwashing sinks property supplied and accessible 1 10 In Approved Source 26 N/A Pesteurized foods used; prohibited foods not offered 1 11 In Food dotained from approved source 21 N/A Pesteurized foods used; prohibited foods not offered 1 12 N/A Food roceived at proper temperature 21 In Food additives: approved and property used 1 13 In Food not neod condition, sine, and unadulterated 1 1 1 Totic substances property identified, stored, and used 1 14 N/A Required records available: shellstock tags, parasite 20 N/A Conformance with Approved Procedures Conformance with Approved	8	N/O				_		Į.		Consum	er Advisory					
Diametric Approved Source Food (Color Additives and Toxic Substances) 11 In Food Additives and Toxic Substances Image: Substances 12 N/O Food additives and property used Image: Substances 13 In Food additives and property used Image: Substances 14 N/A Required records available: stand unduterated Image: Substances Image: Substances 14 N/A Required records available: stand unduterated Image: Substances Image: Substances Image: Substances 14 N/A Required records available: stand unduterated Image: Substances Image: Subst	9	N/O						25	N/A				d food			
Approved Source Fodd/Color Additives and Toxic Substances 12 N/O Food received at proper temperature 27 In Food additives: approved and properly used 28 13 In Food ing cod condition, safe, and unadulterated 28 In Toxic substances properly identified, stored, and used 28 14 N/A Required records available: shellstock tags, parasite 29 N/A Compliance with Approved Proceedures 29 N/A Compliance with variance/specialized process/HACCP 1 Cood Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Recepted to the staff of the sta	10	In	Adequate handwashing sinks properl	y supplied and accessible	2						•		. 1			
11 in Flood obtained from approved source 27 in Flood additives: approved and properly used 28 in Toxic substances properly identified, stored, and used 12 13 in Flood in good condition, safe, and unadulterated 12 N/A Required records available: shellstock tags, parsite 12 N/A Compliance with Approved Procedures 14 N/A Required records available: shellstock tags, parsite 12 N/A Compliance with Approved Procedures 15 Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. R=repeat violation 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 30 Pasteurized eggs used where required 43 In-use utensils: properly stored, dried, & handled 1 31 Warian cold objects into dorose grouper stores 44 Utensils, Equipment and Vending 1 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles: properly stored, dried, & handled 1 33 Proper cooling methods used; adequate equipment for temperature control 44			Approved Source					26					red		_	
12 NO Flood received at proper temperature 13 In Flood incode available: shellstock tags, parasite destruction 28 In Toxic substances properly identified, stored, and used In 14 N/A Required records available: shellstock tags, parasite destruction 29 N/A Compliance with variance/specialized process/HACCP In COOD 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 C	11	In	Food obtained from approved source					27		-					_	
13 13 14 100 m good containing, safe, and unabuterated destruction 12 10 100 m good containing, safe, and unabuterated destruction 14 N/A Required records available: shellstock tags, parasite 13 14 N/A Comformance with Approved Procedures 12 N/A Compliance with variance/specialized process/HACCP 14 14 N/A Required records available: shellstock tags, parasite 16 17 N/A Comformance with Approved Procedures 14 N/A Compliance with variance/specialized process/HACCP 16 14 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 15 Safe Food and Water Cost R Proper Use of Utensils 17 16 Proper cooling methods sued: 14 Utensils, equipment & linens: properly stored and used 14 17 Food Temperature Control 14 16 Glowes used properly 14 18 Proper cooling methods used: adequate equipment for temperature control 14 14 14 14 19 Food and non-food contant ination <t< td=""><td>12</td><td></td><td>Food received at proper temperature</td><td>2</td><td></td><td></td><td></td><td></td><td></td><td></td><td>· ·</td><td></td><td>Ised</td><td></td><td>-</td></t<>	12		Food received at proper temperature	2							· ·		Ised		-	
14 N/A Required recursions available: Shellstock (ags, jairable) 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 30 Pasteurized eggs used where required COS R Y Proper Use of Utensils Image: property stored Image: property stored <td< td=""><td>13</td><td>In</td><td colspan="3"></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>Joed </td><td>~</td><td></td></td<>	13	In											Joed	~		
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. R repeat violation COS R COS COS and/or R COS=corrected on-site during inspection R repeat violation COS R R R R COS R Safe Food and Water COS R R R R R R R R Proper Use of Utensils 30 Pasteurized eggs used where required 43 In-use utensils: properly stored 44 Utensils, equipment & linens: properly stored, dried, & handled 44 Itensils, equipment & linens: properly stored, dried, & handled 45 Single-use/single-service articles: properly stored and used 45 Single-use/single-service articles: properly stored, dried, & handled 46 47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used 47 Food properly labele(s) original constancted 48 Warewashing facilities: installed, maintained, & used; test strips 49 Non-food contact surfaces clean 49 Non-food contact surfaces clean 49 10	14							29					CCP			
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 COS R COS R COS R Safe Food and Water COS R	_			GOOD	RET	TAIL	L P	RA	CTICES							
Cost R Cost R Proper Use of Utensils 30 Pasteurized eggs used where required 43 In-use utensils: properly stored 44 43 In-use utensils: properly stored 44 Utensils, equipment & linens: properly stored, dried, & handled 1 31 Water and ice from approved source 1 44 Utensils, equipment & linens: properly stored, dried, & handled 1 32 Variance obtained for specialized processing methods 1 44 Utensils, Equipment and Vending 1 33 Proper cooling methods used; adequate equipment for temperature control 1 46 Gloves used properly 34 Plant food properly cooked for hot holding 1 1 47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used 1 36 Thermometers provided & accurate 1 48 Warewashing facilities: installed, maintained, & used; test strips 1 37 Food Identification 1 1 1 1 39 Contamination prevented during food preparation, storage and display 1 1 1 39 Contamination prevented during food preparation, storage and display			Good Retail Practices are prevent	ative measures to cor	ntrol th	ie ad	diti	ion c	of pathogens, chemi	cals, and physica	l objects into	foods.				
Safe Food and Water Proper Use of Utensils 30 Pasteurized eggs used where required 43 In-use utensils: properly stored 1 31 Water and ice from approved source 44 Utensils, equipment & linens: properly stored and used 1 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles: properly stored and used 1 33 Proper cooling methods used; adequate equipment for temperature control 46 Glove used properly 47 33 Proper cooling methods used; adequate equipment for temperature control 47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used 48 Warewashing facilities: installed, maintained, & used; test strips 1 36 Thermometers provided & accurate 49 Non-food contact surfaces cleanable, properly designed, constructed, and used 49 Non-food contact surfaces cleanable, properly designed, constructed, and used 1 37 Food properly labeled; original container 1 1 38 Insects, rodents, and animals not present 1 1 39 Contamination prevented during food preparation, storage and display 1 1 41 Wiping cloths: properly used and s	Ma	rk "X" in box if nur	nbered item is not in compliance	Mark "X" in appro	priate	box	for	r COS	and/or R COS=0	corrected on-site	e during inspe	ction R=rep	oeat vio	olatio	n	
30 Pasteurized eggs used where required 43 In-use utensils: properly stored 44 31 Water and ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled 1 32 Variance obtained for specialized processing methods 44 Utensils, equipment & linens: properly stored and used 1 33 Proper cooling methods used; adequate equipment for temperature control 45 Single-use/single-service articles: properly designed, constructed, and used 1 34 Plant food properly cooked for hot holding 1 47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used 1 36 Thermometers provided & accurate 1 48 Warewashing facilities: installed, maintained, & used; test strips 1 37 Food Identification 1 49 Non-food contact surfaces clean 1 38 Insects, rodents, and animals not present 1 1 1 1 39 Contamination prevented during food preparation, storage and display 1 1 1 1 41 Wiping doths: properly used and stored 1 1 1 1 1 42	COS R													R		
31 Water and ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled 1 32 Variance obtained for specialized processing methods 1 44 Utensils, equipment & linens: properly stored, dried, & handled 1 33 Proper cooling methods used; adequate equipment for temperature control 1 46 Gloves used properly 1 34 Plant food properly cooked for hot holding 1 48 Warewashing facilities: installed, maintained, & used; test strips 1 35 Approved thawing methods used 1 48 Warewashing facilities: installed, maintained, & used; test strips 1 36 Thermometers provided & accurate 1 49 Non-food contact surfaces clean 1 37 Food properly labeled; original container 1 1 38 Insects, rodents, and animals not present 1 1 1 1 39 Contamination prevented during food preparation, storage and display 1 1 1 1 31 Plumbing installed; properly disposed, facilities maintained 1 1 32 Sewage and waste water properly disposed, facilitites maintained 1		<u>.</u>		Ŷ		-										
32 Variance obtained for specialized processing methods 45 Single-use/single-service articles: properly stored and used 1 33 Proper cooling methods used; adequate equipment for temperature control 46 Gloves used properly 1 34 Plant food properly cooked for hot holding 1 46 Gloves used properly 1 35 Approved thawing methods used 1 47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used 1 36 Thermometers provided & accurate 1 48 Warewashing facilities: installed, maintained, & used; test strips 1 37 Food properly labeled; original container 1 49 Non-food contact surfaces clean 1 38 Insects, rodents, and animals not present 1 1 1 1 1 39 Contamination prevented during food preparation, storage and display 1 1 1 1 34 Wiping cloths: properly used and stored 1 1 1 1 34 Garbage & refuse properly disposed; facilities maintained 1 1 34 Garbage & refuse properly disposed; facilities maintained, and clean <td< td=""><td></td><td></td><td colspan="3"></td><td>-</td><td colspan="6"></td><td>-</td><td></td><td>_</td></td<>						-							-		_	
Food Temperature Control 46 Gloves used properly 33 Proper cooling methods used; adequate equipment for temperature control 47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used 34 Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used 35 Approved thawing methods used 48 Warewashing facilities: installed, maintained, & used; test strips 48 36 Thermometers provided & accurate 49 Non-food contact surfaces clean 49 37 Food properly labeled; original container 50 Hot and cold water available; adequate pressure 50 38 Insects, rodents, and animals not present 52 Sewage and waste water properly disposed 52 39 Contamination prevented during food preparation, storage and display 53 Toilet facilities: installed, maintained 54 41 Wiping cloths: properly used and stored 55 Physical facilities installed, maintained, and clean 55 42 Washing fruits and vegetables 56 Adequate ventilation and lighting; designated areas used 56 Employee Training						-							-		-	
33 Proper cooling methods used; adequate equipment for temperature control 34 Plant food properly cooked for hot holding 35 Approved thawing methods used 36 Thermometers provided & accurate Utensils, Equipment and Vending 37 Food Identification Prevention of Food Contamination 38 Insects, rodents, and animals not present 39 Contamination prevented during food preparation, storage and display 41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables Employee Training Employee Training Toilet facilities: installed, maintained, and clean 57 All food employees have food handler training						-							-1	-		
34 Plant food properly cooked for hot holding 1 35 Approved thawing methods used 1 36 Thermometers provided & accurate 1 36 Thermometers provided & accurate 1 37 Food Identification 1 37 Food properly labeled; original container 1 38 Insects, rodents, and animals not present 50 Hot and cold water available; adequate pressure 1 38 Insects, rodents, and animals not present 51 Plumbing installed, properly disposed 1 39 Contamination prevented during food preparation, storage and display 1 52 Sewage and waste water properly disposed; facilities maintained 1 41 Wiping cloths: properly used and stored 1 55 Physical facilities installed, maintained, and clean 1 42 Washing fruits and vegetables 1 56 Adequate ventilation and lighting; designated areas used 1 56 Adequate ventilation and lighting; designated areas used 1 1 57 All food employees have food handler training 1	33	Proper cooling met	•	T				- I.		Utensils, Equipm	ent and Ven	ding				
33 Approved thawing methods used Image: Constraint of the second of	34						47	,		ontact surfaces clea	anable, properl	y designed, const	ructed,	1		
36 Thermometers provided & accurate 49 Non-food contact surfaces clean 49 37 Food properly labeled; original container 49 Non-food contact surfaces clean 50 38 Insects, rodents, and animals not present 50 Hot and cold water available; adequate pressure 50 38 Insects, rodents, and animals not present 51 Plumbing installed; proper backflow devices 51 39 Contamination prevented during food preparation, storage and display 52 Sewage and waste water properly disposed 52 41 Wiping cloths: properly used and stored 55 Physical facilities installed, maintained, and clean 55 42 Washing fruits and vegetables 55 Adequate ventilation and lighting; designated areas used 56 57 All food employees have food handler training 57	35	Approved thawing methods used			11	1		-		winstallad mainta	inod 9 usodut	act strips		-	-	
Food Identification Physical Facilities 37 Food properly labeled; original container 50 Hot and cold water available; adequate pressure 50 10 38 Insects, rodents, and animals not present 51 9 Plumbing installed; proper backflow devices 52 52 52 52 52 53 Toilet facilities: properly disposed 51 53 10 53 10 53 10 53 10 53 10 53 10 53 10 53 10 53 10 53 10 54 10 54 10 55 10	36 Thermometers provided & accurate				3302	C.	-	-			inieu, a useu; i	est strips			-	
37 Food properly labeled; original container 50 Hot and cold water available; adequate pressure 50 38 Insects, rodents, and animals not present 51 Plumbing installed; proper backflow devices 51 39 Contamination prevented during food preparation, storage and display 52 Sewage and waste water properly disposed 51 40 Personal cleanliness 53 Toilet facilities: properly constructed, supplied, & cleaned 54 41 Wiping cloths: properly used and stored 55 Physical facilities installed, maintained, and clean 55 42 Washing fruits and vegetables 56 Adequate ventilation and lighting; designated areas used 57 57 All food employees have food handler training 57	Food Identification						=	1.	Non-tood contact sur		Facilities				_	
Prevention of Food Contamination 51 Plumbing installed; proper backflow devices Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food preparation, storage and display Image: Contamination prevented during food prevented duri	37						50		Hot and cold water av				Î	1		
39 Contamination prevented during food preparation, storage and display 52 Sewage and waste water properly disposed 53 40 Personal cleanliness 53 Toilet facilities: properly constructed, supplied, & cleaned 54 41 Wiping cloths: properly used and stored 55 Physical facilities installed, maintained, and clean 55 42 Washing fruits and vegetables 55 Aldequate ventilation and lighting; designated areas used 56 57 All food employees have food handler training 1						_	-	-								
40 Personal cleanliness 53 Toilet facilities: properly constructed, supplied, & cleaned 1 41 Wiping cloths: properly used and stored 1 54 Garbage & refuse properly disposed; facilities maintained 1 42 Washing fruits and vegetables 1 55 Physical facilities installed, maintained, and clean 1 56 Adequate ventilation and lighting; designated areas used 1 1 57 All food employees have food handler training 1	_					_	52	2	Sewage and waste wa	ter properly dispo	sed					
41 Wiping cloths: properly used and stored 54 Garbage & refuse properly disposed; facilities maintained 1 42 Washing fruits and vegetables 55 Physical facilities installed, maintained, and clean 1 56 Adequate ventilation and lighting; designated areas used 1 Employee Training 57 All food employees have food handler training 1	_					_										
42 Washing fruits and vegetables 55 Physical facilities installed, maintained, and clean 1 56 Adequate ventilation and lighting; designated areas used 56 Adequate ventilation and lighting; designated areas used 57 57 All food employees have food handler training 57 57 All food employees have food handler training 1	-					-										
56 Adequate ventilation and lighting; designated areas used Employee Training 57 All food employees have food handler training	42					-	-	-								
57 All food employees have food handler training							56	<u> </u>	Adequate ventilation			a			_	
								7	All food ampleuros				1	- 1		
								-			5		-		\neg	

Food Establishment Inspection Report

Establishn	nent: Super 8 Motel		Establishment #:						
Water Sup	oply: 🛛 Public 🗌 Pr	ivate Wast	e Water System: 🔀 Public 🗌	Private					
Sanitizer T	ype: Chlorine		PPM: 100		Heat:				
			TEMPERATURE OBSER	VATIONS					
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp			
	All Temps in ∘F								
All C	Cold Holding Units ≤	41							
Milk	in self-serve fridge								
i	n breakfast area	38							
			BSERVATIONS AND CORRE						
Item					no framos holou				
Number		VIOIALIOI	ns cited in this report must be corr		ne frames below.				
	No Violations Noted During Inspection								
CFPM Ve	rification (name, expira	tion date, ID#):							
	N/A								
НАССР То	opic: Discussed cleaning	g and sanitizing	procedures used in establishm	ient	I				
L	. ^	,							
NR	wkes	1	Dec 29, 2022						
Person in Ch	arge (Signature)	V	_						
0	61								

Inspector (Signature)

Follow-up Date: N/A

Page 2