

Food Establishment Inspection Report

Local Health Department Name and Address Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317		No. of Risk Factor/Intervention Violations	1	Date	12/19/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:00AM
Establishment The Christian Village - Garden Villas		License/Permit #	397		
Street Address 302 S. Main St		Permit Holder	Christian Horizons		
City/State Lincoln, IL		ZIP Code	62656		
		Purpose of Inspection	Routine Inspection		
		Risk Category	High/Class I		

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.

Compliance Status		COS	R	Compliance Status		COS	R
Supervision							
1	In			Person in charge present, demonstrates knowledge, and performs duties			
2	N/A			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	N/O			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	In			Adequate handwashing sinks properly supplied and accessible			
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			
Protection from Contamination							
15	Out			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	N/O			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	In			Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances							
27	In			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			COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water and ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending			
35	Approved thawing methods used			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification							
37	Food properly labeled; original container			49	Non-food contact surfaces clean		
Prevention of Food Contamination							
38	Insects, rodents, and animals not present			Physical Facilities			
39	Contamination prevented during food preparation, storage and display			50	Hot and cold water available; adequate pressure		
40	Personal cleanliness			51	Plumbing installed; proper backflow devices		
41	Wiping cloths: properly used and stored			52	Sewage and waste water properly disposed		
42	Washing fruits and vegetables			53	Toilet facilities: properly constructed, supplied, & cleaned		
Employee Training							
57	All food employees have food handler training			54	Garbage & refuse properly disposed; facilities maintained		
58	Allergen training as required			55	Physical facilities installed, maintained, and clean		
Conformance with Approved Procedures							
29							

