

# Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	0	Date	12/16/2021
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Linn Mennonite Christian School	License/Permit # 21 105	Permit Holder Linn Mennonite Christian School		Risk Category II	
Street Address 1594 County Road 1700 N		Purpose of Inspection Routine Inspection			
City/State Roanoke, IL	ZIP Code 61561				

## 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
<b>Supervision</b>							
1	In			15	N/O		
Person in charge present, demonstrates knowledge, and performs duties				<b>Protection from Contamination</b>			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food separated and protected			
<b>Employee Health</b>							
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized			
4	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Proper use of restriction and exclusion							
5	In			<b>Time/Temperature Control for Safety</b>			
Procedures for responding to vomiting and diarrheal events				18	N/O		
<b>Good Hygienic Practices</b>							
6	In			19	N/A		
Proper eating, tasting, drinking, or tobacco use				Proper reheating procedures for hot holding			
7	In			20	N/A		
No discharge from eyes, nose, and mouth				Proper cooling time and temperature			
<b>Preventing Contamination by Hands</b>							
8	In			21	N/O		
Hands clean and properly washed				Proper hot holding temperatures			
9	In			22	N/O		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper cold holding temperatures			
10	In			23	N/O		
Adequate handwashing sinks properly supplied and accessible				Proper date marking and disposition			
<b>Approved Source</b>							
11	In			24	N/A		
Food obtained from approved source				Time as a Public Health Control; procedures & records			
12	N/O			<b>Consumer Advisory</b>			
Food received at proper temperature				25	N/A		
13	In			Consumer advisory provided for raw/undercooked food			
Food in good condition, safe, and unadulterated				<b>Highly Susceptible Populations</b>			
14	N/A			26	In		
Required records available: shellstock tags, parasite destruction				Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>							
27	N/A			Food additives: approved and properly used			
28	In			Toxic substances properly identified, stored, and used			
<b>Conformance with Approved Procedures</b>							
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

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>							
30				<b>Proper Use of Utensils</b>			
Pasteurized eggs used where required				43			
31				In-use utensils: properly stored			
Water and ice from approved source				44			
32				Utensils, equipment & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				45			
				Single-use/single-service articles: properly stored and used			
<b>Food Temperature Control</b>							
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				<b>Utensils, Equipment and Vending</b>			
Plant food properly cooked for hot holding				47			
35				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Approved thawing methods used				48			
36				Warewashing facilities: installed, maintained, & used; test strips			
Thermometers provided & accurate				49			
				Non-food contact surfaces clean			
<b>Food Identification</b>							
37				<b>Physical Facilities</b>			
Food properly labeled; original container				50			
				Hot and cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>							
38				51			
Insects, rodents, and animals not present				Plumbing installed; proper backflow devices			
39				52			
Contamination prevented during food preparation, storage and display				Sewage and waste water properly disposed			
40				53			
Personal cleanliness				Toilet facilities: properly constructed, supplied, & cleaned			
41				54			
Wiping cloths: properly used and stored				Garbage & refuse properly disposed; facilities maintained			
42				55			
Washing fruits and vegetables				Physical facilities installed, maintained, and clean			
				56			
				Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>							
57				All food employees have food handler training			
58				Allergen training as required			

# Food Establishment Inspection Report

Establishment: Linn Mennonite Christian School

Establishment #: 21 105

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
				RIC/kitchen	32
				RIF/kitchen	-10

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection.

CFPM Verification (name, expiration date, ID#): Destiny Ulrich

Destiny Ulrich 15637635 - ServSafe Exp. 10/2022	Trisha Yoder 21631268 - NRFSP Exp. 10/2024		
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

Destiny Ulrich \_\_\_\_\_ Date Dec 16, 2021  
 Person In Charge (Signature) \_\_\_\_\_ Date

Paul Wilkin WCAO \_\_\_\_\_  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

