

# Food Establishment Inspection Report

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|--|--|--|--|---|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 |  | No. of Risk Factor/Intervention Violations<br>2          |  | Date<br>04/17/2023                          |
| Establishment<br>The Loft Rehabilitation and Nursing Home  |  | License/Permit #<br>23 077                               |  | Time In<br>10:40 AM                         |
| Street Address<br>700 N. Main Street   |  | Permit Holder<br>The Loft Rehabilitation and Nursing LLC |  | Time Out<br>12:55 PM                        |
| City/State<br>Eureka, IL   |  | ZIP Code<br>61530  |  | Purpose of Inspection<br>Routine Inspection |

## 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  | Person in charge present, demonstrates knowledge, and performs duties                         |     |   | 15   | In  | Food separated and protected   |   |  |   |     |   |                        |     |   |     |   |  |     |   |    |    |   |     |   |                        |     |   |     |   |  |     |   |    |    |  |     |   |                        |     |  |    |  |    |     |  |    |    |   |     |   |    |     |   |     |  |    |     |  |    |  |    |     |   |  |  |  |     |  |  |  |    |     |  |    |     |  |  |  |  |    |  |  |  |   |  |  |    |     |  |  |  |  |     |  |  |  |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 2  | In  | Certified Food Protection Manager (CFPM)  |     |   | 16   | Out | Food-contact surfaces; cleaned and sanitized                                     |   |  |   |     |   |                        |     |   |     |   |  |     |   |    |    |   |     |   |                        |     |   |     |   |  |     |   |    |    |  |     |   |                        |     |  |    |  |    |     |  |    |    |   |     |   |    |     |   |     |  |    |     |  |    |  |    |     |   |  |  |  |     |  |  |  |    |     |  |    |     |  |  |  |  |    |  |  |  |   |  |  |    |     |  |  |  |  |     |  |  |  |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| <b>Employee Health</b>                           |     |   |     |   |  |     |  |   |  |   |     |   |                        |     |   |     |   |  |     |   |    |    |   |     |   |                        |     |   |     |   |  |     |   |    |    |  |     |   |                        |     |  |    |  |    |     |  |    |    |   |     |   |    |     |   |     |  |    |     |  |    |  |    |     |   |  |  |  |     |  |  |  |    |     |  |    |     |  |  |  |  |    |  |  |  |   |  |  |    |     |  |  |  |  |     |  |  |  |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 3  | In  | Management, food employee and conditional employee; knowledge, responsibilities and reporting |     |   | 17   | In  | Proper disposition of returned, previously served, reconditioned and unsafe food |   |  |   |     |   |                        |     |   |     |   |  |     |   |    |    |   |     |   |                        |     |   |     |   |  |     |   |    |    |  |     |   |                        |     |  |    |  |    |     |  |    |    |   |     |   |    |     |   |     |  |    |     |  |    |  |    |     |   |  |  |  |     |  |  |  |    |     |  |    |     |  |  |  |  |    |  |  |  |   |  |  |    |     |  |  |  |  |     |  |  |  |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 4  | In  | Proper use of restriction and exclusion   |     |   | <b>Time/Temperature Control for Safety</b>       |     |  |   |  |   |     |   |                        |     |   |     |   |  |     |   |    |    |   |     |   |                        |     |   |     |   |  |     |   |    |    |  |     |   |                        |     |  |    |  |    |     |  |    |    |   |     |   |    |     |   |     |  |    |     |  |    |  |    |     |   |  |  |  |     |  |  |  |    |     |  |    |     |  |  |  |  |    |  |  |  |   |  |  |    |     |  |  |  |  |     |  |  |  |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 5  | In  | Procedures for responding to vomiting and diarrheal events                                    |     |   | 6  | In  | Proper eating, tasting, drinking, or tobacco use                                 |   |  | 18  | In  | Proper cooking time and temperatures                              | 7                      | In  | No discharge from eyes, nose, and mouth   |     |   | 8  | In  | Hands clean and properly washed                             |    |    | 19  | N/O | Proper reheating procedures for hot holding         | 9                      | In  | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed |     |   | 10   | In  | Adequate handwashing sinks properly supplied and accessible |    |    | 20   | In  | Proper cooling time and temperature                               | <b>Approved Source</b> |     |  |    |  |    |     |  | 11 | In | Food obtained from approved source          |     |   | 12 | N/O | Food received at proper temperature         |     |  | 13 | Out | Food in good condition, safe, and unadulterated    | X  |  | 14 | N/A | Required records available: shellstock tags, parasite destruction |  |  | <b>Consumer Advisory</b>                         |     |  |  |  |    |     |  | 25 | N/A | Consumer advisory provided for raw/undercooked food  |  |  | <b>Highly Susceptible Populations</b>            |    |  |  |  |   |  |  | 26 | In  | 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 |  |  |
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| 7  | In  | No discharge from eyes, nose, and mouth   |     |   | 8  | In  | Hands clean and properly washed  |   |  | 19  | N/O | Proper reheating procedures for hot holding                       | 9                      | In  | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed |     |   | 10   | In  | Adequate handwashing sinks properly supplied and accessible |    |    | 20  | In  | Proper cooling time and temperature                 | <b>Approved Source</b> |     |   |     |   |  |     |   | 11 | In | Food obtained from approved source               |     |   | 12                     | N/O | Food received at proper temperature              |    |  | 13 | Out | Food in good condition, safe, and unadulterated        | X  |    | 14  | N/A | Required records available: shellstock tags, parasite destruction |    |     | <b>Consumer Advisory</b>                    |     |  |    |     |  |    |  | 25 | N/A | Consumer advisory provided for raw/undercooked food               |  |  | <b>Highly Susceptible Populations</b>            |     |  |  |  |    |     |  | 26 | In  | 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     |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
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| <b>Approved Source</b>                           |     |   |     |   |  |     |  |   |  |   |     |   |                        |     |   |     |   |  |     |   |    |    |   |     |   |                        |     |   |     |   |  |     |   |    |    |  |     |   |                        |     |  |    |  |    |     |  |    |    |   |     |   |    |     |   |     |  |    |     |  |    |  |    |     |   |  |  |  |     |  |  |  |    |     |  |    |     |  |  |  |  |    |  |  |  |   |  |  |    |     |  |  |  |  |     |  |  |  |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
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| <b>Consumer Advisory</b>                         |     |   |     |   |  |     |  |   |  |   |     |   |                        |     |   |     |   |  |     |   |    |    |   |     |   |                        |     |   |     |   |  |     |   |    |    |  |     |   |                        |     |  |    |  |    |     |  |    |    |   |     |   |    |     |   |     |  |    |     |  |    |  |    |     |   |  |  |  |     |  |  |  |    |     |  |    |     |  |  |  |  |    |  |  |  |   |  |  |    |     |  |  |  |  |     |  |  |  |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
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| <b>Highly Susceptible Populations</b>            |     |   |     |   |  |     |  |   |  |   |     |   |                        |     |   |     |   |  |     |   |    |    |   |     |   |                        |     |   |     |   |  |     |   |    |    |  |     |   |                        |     |  |    |  |    |     |  |    |    |   |     |   |    |     |   |     |  |    |     |  |    |  |    |     |   |  |  |  |     |  |  |  |    |     |  |    |     |  |  |  |  |    |  |  |  |   |  |  |    |     |  |  |  |  |     |  |  |  |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 26   | In  | 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          |    |    |  |     |   |                        |     |  |    |  |    |     |  |    |    |   |     |   |    |     |   |     |  |    |     |  |    |  |    |     |   |  |  |  |     |  |  |  |    |     |  |    |     |  |  |  |  |    |  |  |  |   |  |  |    |     |  |  |  |  |     |  |  |  |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| <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          |    |    |   |     |   |                        |     |   |     |   |  |     |   |    |    |  |     |   |                        |     |  |    |  |    |     |  |    |    |   |     |   |    |     |   |     |  |    |     |  |    |  |    |     |   |  |  |  |     |  |  |  |    |     |  |    |     |  |  |  |  |    |  |  |  |   |  |  |    |     |  |  |  |  |     |  |  |  |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 28   | In  | Toxic substances properly identified, stored, and used  |     |   | <b>Conformance with Approved Procedures</b>      |     |  |   |  |   |     |   | 29                     | N/A | Compliance with variance/specialized process/HACCP  |     |   |  |     |   |    |    |   |     |   |                        |     |   |     |   |  |     |   |    |    |  |     |   |                        |     |  |    |  |    |     |  |    |    |   |     |   |    |     |   |     |  |    |     |  |    |  |    |     |   |  |  |  |     |  |  |  |    |     |  |    |     |  |  |  |  |    |  |  |  |   |  |  |    |     |  |  |  |  |     |  |  |  |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| <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

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

# Food Establishment Inspection Report

Page 2 of 3

Establishment: The Loft Rehabilitation and Nursing Home

Establishment #: 23 077

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25/200

Heat: N/A

## TEMPERATURE OBSERVATIONS

| Item/Location                  | Temp | Item/Location              | Temp | Item/Location               | Temp |
|--------------------------------|------|----------------------------|------|-----------------------------|------|
| Herb roasted chicken/steamer   | 177  | Banana pudding-cooling/WIC | 46   | Mashed potatoes/WIC         | 37   |
| Creamy noodles/steamer         | 193  | Shredded cheese/WIC        | 37   | Precooked sausage/WIC       | 37   |
| Vegetable beef soup/steamer    | 204  | Sliced cheese/WIC          | 37   | Peeled hard-boiled eggs/WIC | 38   |
| Mashed potatoes/steamer        | 172  | Milk/WIC                   | 37   | Milk/WIC                    | 38   |
| Green & wax beans/steamer      | 205  | Milk/RIC                   | 38   |                             |      |
| Herb roasted chicken/steamer   | 183  | Egg salad/WIC              | 37   |                             |      |
| Mechanical chicken/steamer     | 195  | Sliced cheese/WIC          | 40   |                             |      |
| Mechanical green beans/steamer | 203  | Sliced tomatoes/WIC        | 37   |                             |      |
| White gravy/steamer            | 205  | Cole slaw/WIC              | 36   |                             |      |

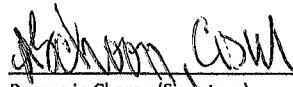
## OBSERVATIONS AND CORRECTIVE ACTIONS

|             |  |  |  |
|-------------|--|--|--|
| Item Number | Violations cited in this report must be corrected within the time frames below.  |  |  |
| 13          | 3-202.15 (Pf) Observed in storage room on can rack shelf one (1) dented can of Arrezzio mushrooms. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from can rack shelf by person-in-charge during inspection.   |  |  |
| 16          | 4-501.114 (Pf) Observed with chlorine test kit concentration of chlorine sanitizing rinse at mechanical warewashing machine measured less than 50 ppm of chlorine, rinse water temperature indicated 97° F, and wash water temperature indicated 127° F. A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution: 25-49 ppm when the water temperature is at least 120° F or 50-99 ppm when the water temperature is at least 75° F. Person-in-charge instructed food employees to use 3-compartment sink for warewashing until the dishwasher is repaired during inspection. |  |  |
| 47          | 4-101.19 (C) Observed edge of counter island with rough surface exposed and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.   |  |  |
| 47          | 4-501.12 (C) Observed in kitchen large green cutting board and large brown cutting board with crevices and knife grooves in surface. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Please correct this violation within 90 days or at least by next routine inspection.  |  |  |

CFPM Verification (name, expiration date, ID#): Amy Schoon

|  |  |   |  |
|--|--|---|--|
| Amy Schoon<br>20690497 - ServSafe<br>Exp. 6/2026 | Ron Ganther<br>1309009 - Always Food Safe<br>Exp. 4/2027 | Billie Schumacher<br>1811570 - Always Food Safe<br>Exp. 11/2027 | Lisa Crow<br>21659722 - NRFSP<br>Exp. 1/2025 |
|--|--|---|--|

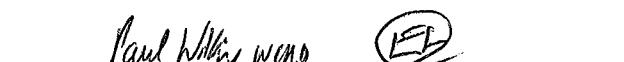
HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements



Person in Charge (Signature)

Apr 17, 2023

Date



Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

# Food Establishment Inspection Report

## Establishment: The Loft Rehabilitation and Nursing Home

Establishment #: 23 077

## OBSERVATIONS AND CORRECTIVE ACTIONS

Bchoor, ism

Person in Charge (Signature)

Apr 17, 2023

Date

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**

\_\_\_\_\_  
Inspector (Signature)