

# Food Establishment Inspection Report

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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 11/30/2023
Establishment Linn Mennonite Christian School		No. of Repeat Risk Factor/Intervention Violations 0		Time In 9:25 AM
		Permit Holder Linn Mennonite Christian School		Time Out 10:10 AM
Street Address 1594 County Road 1700 N		Risk Category II		
City/State Roanoke, IL		Purpose of Inspection 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				
2	In	Certified Food Protection Manager (CFPM)				
<b>Employee Health</b>						
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				
<b>Good Hygienic Practices</b>						
6	In	Proper eating, tasting, drinking, or tobacco use				
7	In	No discharge from eyes, nose, and mouth				
<b>Preventing Contamination by Hands</b>						
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				
<b>Approved Source</b>						
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				

## 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

Safe Food and Water		COS	R	Proper Use of Utensils	COS	R
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	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>						
37	Food properly labeled; original container			49	Non-food contact surfaces clean	
<b>Prevention of Food Contamination</b>						
38	Insects, rodents, and animals not present			<b>Physical Facilities</b>		
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	
<b>Employee Training</b>						
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	
				56	Adequate ventilation and lighting; designated areas used	

# Food Establishment Inspection Report

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## Establishment: Linn Mennonite Christian School

Establishment #: 23 085

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Kathleen Kennell

Kathleen Kennell L2SC-3-025878 - Learn 2 Serve Exp. 11/2027	Trisha Yoder 21631268 - NRFSP Exp. 10/2024	Katrina Hartzler 21631258 - NRFSP Exp. 3/2024	
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## HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Kathleen Kenell

Nov 30, 2023

Date

Person In Charge (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)

# Food Establishment Inspection Report

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## Establishment: Linn Mennonite Christian School

Establishment #: 23 085

Kathleen Kenkel

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Person in Charge (Signature)

Nov 30, 2023

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

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