

# 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		License/Permit #	23 085	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 1594 County Road 1700 N		Permit Holder Linn Mennonite Christian School		Risk Category II	
City/State Roanoke, IL		ZIP Code 61561		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>			<b>Protection from Contamination</b>		
1	In	Person in charge present, demonstrates knowledge, and performs duties	15	N/O	Food separated and protected
2	In	Certified Food Protection Manager (CFPM)	16	In	Food-contact surfaces; cleaned and sanitized
<b>Employee Health</b>			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	<b>Time/Temperature Control for Safety</b>		
4	In	Proper use of restriction and exclusion	18	N/O	Proper cooking time and temperatures
5	In	Procedures for responding to vomiting and diarrheal events	19	N/A	Proper reheating procedures for hot holding
<b>Good Hygienic Practices</b>			20	N/A	Proper cooling time and temperature
6	In	Proper eating, tasting, drinking, or tobacco use	21	N/O	Proper hot holding temperatures
7	In	No discharge from eyes, nose, and mouth	22	N/O	Proper cold holding temperatures
<b>Preventing Contamination by Hands</b>			23	N/O	Proper date marking and disposition
8	In	Hands clean and properly washed	24	N/A	Time as a Public Health Control; procedures & records
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	<b>Consumer Advisory</b>		
10	In	Adequate handwashing sinks properly supplied and accessible	25	N/A	Consumer advisory provided for raw/undercooked food
<b>Approved Source</b>			<b>Highly Susceptible Populations</b>		
11	In	Food obtained from approved source	26	In	Pasteurized foods used; prohibited foods not offered
12	N/O	Food received at proper temperature	<b>Food/Color Additives and Toxic Substances</b>		
13	In	Food in good condition, safe, and unadulterated	27	N/A	Food additives: approved and properly used
14	N/A	Required records available: shellstock tags, parasite destruction	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>			<b>Proper Use of Utensils</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>			46		Gloves used properly
33		Proper cooling methods used; adequate equipment for temperature control	<b>Utensils, Equipment and Vending</b>		
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
36		Thermometers provided & accurate	49		Non-food contact surfaces clean
<b>Food Identification</b>			<b>Physical Facilities</b>		
37		Food properly labeled; original container	50		Hot and cold water available; adequate pressure
<b>Prevention of Food Contamination</b>			51		Plumbing installed; proper backflow devices
38		Insects, rodents, and animals not present	52		Sewage and waste water properly disposed
39		Contamination prevented during food preparation, storage and display	53		Toilet facilities: properly constructed, supplied, & cleaned
40		Personal cleanliness	54		Garbage & refuse properly disposed; facilities maintained
41		Wiping cloths: properly used and stored	55		Physical facilities installed, maintained, and clean
42		Washing fruits and vegetables	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

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Establishment #: 23 085

Heat: N/A

### OBSERVATIONS AND CORRECTIVE ACTIONS

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

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

Date \_\_\_\_\_

**Follow-up Date:**

# Food Establishment Inspection Report

Establishment: Linn Mennonite Christian School

Establishment #: 23 085

[illegible]

Kathleen Kemel

Person in Charge (Signature)

Nov 30, 2023

Date \_\_\_\_\_

Paul Walker went

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

**Follow-up Date:**