

Food Establishment Inspection Report

Local Health Department Name and Address Clinton County Health Department 991 Franklin St. Carlyle, IL 62231		No. of Risk Factor/Intervention Violations		1	Date	Apr 26, 2024
		No. of Repeat Risk Factor/Intervention Violations		0	Time In	11:18 AM
		Time Out		12:45 PM		
Establishment		License/Permit #		Permit Holder	Risk Category	
Clinton Manor Living Center		027-2978-2024		Michael Brave	I	
Street Address				Purpose of Inspection		
111 E Illinois St.				Routine		
City/State		ZIP Code				
New Baden		62265				

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.
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Compliance Status			COS	R
Supervision				
1	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	IN	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	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		
Approved Source				
11	IN	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	IN	Food in good condition, safe, and unadulterated		
14	NA	Required records available: shellstock tags, parasite destruction		

Compliance Status			COS	R
Protection from Contamination				
15	IN	Food separated and protected		
16	OUT	Food-contact surfaces; cleaned and sanitized	X	
17	IN	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	IN	Proper cooking time and temperatures		
19	NO	Proper reheating procedures for hot holding		
20	IN	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	IN	Proper date marking and disposition		
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NA	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	NA	Food additives: approved and properly used		
28	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29	NA	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
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36	X	Thermometers provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		

			COS	R
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49	X	Non-food contact surfaces clean		
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and clean		
56		Adequate ventilation and lighting; designated areas used		
Employee Training				
57		All food employees have food handler training		
58		Allergen training as required		

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Establishment: Clinton Manor Living Center

Establishment #: 027-2978-2024

Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

TEMPERATURE OBSERVATIONS					
Location and Item Description		Temp	Location and Item Description		Temp
oven	enchilada casserole	170			
stove	black beans	178			
stove	corn	175			
walkin cooler	pickles	37			
walkin cooler	swiss cheese	35			
walkin cooler	chicken gravy	35			
walkin cooler	milk carton	35			
walkin cooler	sausage gravy	94			
walkin cooler	sausage gravy (2 hours)	70			
Continental refrigerator	mixed mellons	35			
Continental refrigerator	thickened drink	36			
walkin freezer	air temp	-10			

SANITIZING OBSERVATIONS			
Location and Item Description	PPM	Sanitizer Type	Temp
dishwashing machine	100	chlorine	
three compartment sink	200	Intercon Grade A Sanitizer (quats)	
sanitizer bucket	200	quats	
sanitizer bucket	0	quats	
sanitizer bucket (corrected)	200	Quats	

CFPM VERIFICATION - Name	Certification	ID#	Expiration Date
Artravia Young	22130484		05/17/2027
Susan Reinneck	1471893		06/20/2027
Cassandra Linder	1666203712-108-46686		10/19/2027
Debra Anders	1676481490-120-52418		02/15/2028

HACCP TOPIC:

Proper cooling, prevent cross contamination

 Apr 26, 2024
Person in Charge (Signature) Date

Holsti
Inspector (Signature)

Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
<p>General Comments:</p> <p>Education Campaign, Phase I - 24' Do not use medical examination gloves for food handling.</p> <p>Item # 16 Code Reference: 4-703.11 (P) - After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in a way allowed under 4-703.11 of the Code. Observation: The concentration for chlorine sanitizing in dishwashing machine is greater than 50ppm and one sanitation bucket and 0ppm quats. Correction Time Frame: (Corrected on site during inspection) Employee made a new sanitizer bucket with 200ppm. Change the concentration of chlorine in dishwashing machine to 50ppm the next time the dishwashing machine is serviced.</p> <p>Item # 36 Code Reference: 4-203.12 (Pf) - Ambient air and water temperature measuring devices shall be accurate to +/- 3 degrees Fahrenheit. Observation: Ambient air thermometers are not accurate. Thermometer on shelf in walking cooler is broken. Correction Time Frame: Correct as soon as possible, but before the time of the next routine inspection. Replace broken thermometer in the walkin cooler.</p> <p>Item # 47 Code Reference: 4-101.19 (C) - Nonfood-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. Observation: Metal wire shelving unit in walkin cooler is getting rusty. Correction Time Frame: Correct as soon as possible, but before the time of the next routine inspection. Replace rusty wire shelving.</p> <p>Item # 49 Code Reference: 4-601.11 (C) - Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris Observation: Non-food contact surfaces are dirty. Wire shelving and plastic bread racks in the walkin cooler has food debris buildup and mold. Correction Time Frame: Correct as soon as possible, but before the time of the next routine inspection.</p>	


Person in Charge (Signature)

Apr 26, 2024
Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____