RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Christian Union Church kitchen
Owner/Agent: Christian Union Church

Address: 925 W. Walnut Street
City: Metamora
ZIP Code: 61548

Temperature: Temp/PPM Chemical: Chlorine/Heat

Manager Certification No. of: 01654015

Full-Time Employee: Mike Minger
Exp. Date: 10/19

Sanitation Score: 100
(100 minus demerits)

Date: 19 April 2017

Time In: 10:50 a.m.  Time Out: 11:35 a.m.

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(Notary and Date)
**SUPPLEMENTAL INSPECTION REMARKS**

The following remarks supplement the inspection report of: **Christian Union Church kitchen**

( Establishment Name )

**Date:** 19 April 2017

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Section</th>
<th>Inspection Remarks</th>
<th>Correct by</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>No violations observed today.</td>
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<td>Keep up the good work!</td>
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<td>Please correct any violations noted above ASAP, but at least by NRI</td>
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<td>Please go to our website to view/print the Fall/Winter 2016 newsletter.</td>
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<td>Facility is still classified as a Category II, Medium Risk establishment</td>
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<td>WCHD provides free food safety in-services to establishments &amp; their staff</td>
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<td>Next IL FSSM 8-hour class offered @ WCHD: Fall 2017</td>
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<td>IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class &amp; exam.</td>
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<td>Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have IL FSSM certification. &quot;Food employee&quot; means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees.</td>
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**FYI**

HAZARD ANALYSIS CRITICAL CONTROL POINT

- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41°F – 135°F [use a clean and sanitized temperature measuring device with metal-stem to monitor internal food temperatures]
- Wash hands frequently at hand sinks, especially before using gloves [if wearing a bandage, make sure to wear gloves after washing hands thoroughly] – double hand washing required after using the restroom
- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher temperatures, etc., on a log sheet
- Make sure all containers of food are properly labeled w/ name and date & time of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days
- Chlorine: 50-100 ppm at sink, immersion for 1 minute; 75°F
- 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75°F
- Heat: final rinse – dishwasher = 180°F or above
- Clean and sanitize equipment according to manufacturer’s directions on a regular basis
- Store raw food below ready-to-eat food/drink in RIC & RIF to prevent cross-contamination

Sanitarian/Environmental Health Inspector: [Signature]

These remarks have been explained to me and are understood: [Signature]

NRI = Next Routine Inspection
C = Corrected During Inspection

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