

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	1	Date	11/20/2018
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:55 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Metamora Township High School cafeteria	18 031	Metamora Township High School Dist #122	1		
Street Address		Purpose of Inspection			
101 W. Madison Street		Routine Inspection			
City/State	ZIP Code				
Metamora, IL	61548				

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
Supervision				Protection from Contamination			
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	In	Food-contact surfaces; cleaned and sanitized	
Employee Health				Time/Temperature Control for Safety			
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		18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices				20	N/O	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use		21	In	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth		22	In	Proper cold holding temperatures	
Preventing Contamination by Hands				23	In	Proper date marking and disposition	
8	In	Hands clean and properly washed		24	N/A	Time as a Public Health Control; procedures & records	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Consumer Advisory			
10	In	Adequate handwashing sinks properly supplied and accessible		25	N/A	Consumer advisory provided for raw/undercooked food	
Approved Source				Highly Susceptible Populations			
11	In	Food obtained from approved source		26	In	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature		Food/Color Additives and Toxic Substances			
13	Out	Food in good condition, safe, and unadulterated	X	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	
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A	Compliance with variance/specialized process/HACCP	
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				Proper Use of Utensils			
Safe Food and Water				Utensils, Equipment and Vending			
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	
Food Temperature Control				46		Gloves used properly	
33		Proper cooling methods used; adequate equipment for temperature control		Physical Facilities			
34		Plant food properly cooked for hot holding		50		Hot and cold water available; adequate pressure	
35		Approved thawing methods used		51		Plumbing installed; proper backflow devices	
36		Thermometers provided & accurate		52		Sewage and waste water properly disposed	
Food Identification				53		Toilet facilities: properly constructed, supplied, & cleaned	
37		Food properly labeled; original container		54		Garbage & refuse properly disposed; facilities maintained	
Prevention of Food Contamination				55		Physical facilities installed, maintained, and clean	
38		Insects, rodents, and animals not present		56		Adequate ventilation and lighting; designated areas used	
39		Contamination prevented during food preparation, storage and display		Employee Training			
40		Personal cleanliness		57		All food employees have food handler training	
41		Wiping cloths: properly used and stored		58		Allergen training as required	
42		Washing fruits and vegetables					

Food Establishment Inspection Report

Establishment: Metamora Township High School cafeteria

Establishment #: 18 031

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 182

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Carrots/serving line 2	153	Sliced tomatoes/sandwich bar	40	Mozzarella cheese cubes/salad	41
Pork patty sandwich/serving 2	136	Cut lettuce/sandwich bar	40	Cut watermelon/salad bar	37
Carrots/serving line 1	150	Shredded cheese/sandwich bar	40	Cole slaw/salad bar	38
Pork patty sandwich/serving 1	137	Poor boy sandwich/serving 1	41		
Baked potatoes/salad bar	166	Poor boy sandwich/serving 2	39		
Stuffed green pepper soup/salad	154	Cottage cheese/salad bar	39		
		Peeled hard-boiled eggs/salad bar	38		
		Diced eggs/salad bar	38		
		Cut lettuce/salad bar	40		

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 two (2) dented cans of Duchess mandarin oranges on can shelf. Dented cans removed from can shelf by female person-in-charge during inspection.
49	4-602.13 (C) Observed in dishwashing room black pedestal fan (Utilitech) metal grill soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed by sandwich bar serving line milk cooler with accumulated debris and standing water on bottom shelf. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Tracey Koenig

Tracey Koenig 21487695 - NRFSP Exp. 7/2023	Joan Kiefner 01276276 - IL FSSMC Exp. 11/24/2018	Karen Lukert 01468374 - IL FSSMC Exp. 8/2019	Joann Hosbrough 01664500 - IL FSSMC Exp. 2/2020
--	--	--	---

HACCP Topic: TCS food cold-holding temperature requirements, food storage/display requirements

(Signature) Tracey Koenig Nov 20, 2018
 Person in Charge (Signature) Date

(Signature) Paul Wilkins Wang Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

Food Establishment Inspection Report

Establishment: Metamora Township High School cafeteria

Establishment #: 18 031

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any violations noted above ASAP, but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Spring 2019
	Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. "Food employee" 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 and valid for three (3) years from date of issuance.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Observed temperature log sheets for milk coolers and storage room

Tracy Koenig
 Person in Charge (Signature)

Nov 20, 2018
 Date

Paul Walker, WCHD
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____