

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	12/18/2018	
		No. of Repeat Risk Factor/Intervention Violations		0	Time In	10:50 AM
Establishment Snyder Village Healthcare Center		License/Permit #	18 021		Time Out	1:05 PM
Street Address 1200 E. Partridge Street		Permit Holder Snyder Village Board of Directors		Risk Category 1		
City/State Metamora, IL		ZIP Code	61548		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
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	Out		X
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	In		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				29	N/A		
Compliance with variance/specialized process/HACCP				Conformance with Approved Procedures			

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
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45	X		X
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35				48			
Approved thawing methods used				Warewashing facilities: installed, maintained, & used; test strips			
36				49			
Thermometers provided & accurate				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
37				50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				51			
38				Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52			
39	X		X	Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				53			
40				Toilet facilities: properly constructed, supplied, & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55			
42				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56			
				Adequate ventilation and lighting; designated areas used			
Employee Training				57			
57				All food employees have food handler training			
58				Allergen training as required			

Food Establishment Inspection Report

Establishment: Snyder Village Healthcare Center

Establishment #: 18 021

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: <200

Heat: 180

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage bake/community room	184	Carrot-raisin salad/WIC	37		
Mixed vegetables/community rm	183	Milk/RIC kitchen	38		
Green beans/bistro	175	Cut lettuce/RIC community room	39		
Sausage bake/bistro	183	Cottage cheese/RIC community	40		
Mashed potatoes/bistro	151	Ham/RIC prep community room	35		
Roast beef/bistro	151	Sliced tomatoes/RIC community	36		
Roast beef/oven kitchen	177	Turkey/RIC bistro	40		
Brown gravy/oven kitchen	182	Ham/bistro	39		
		Milk/RIC main dining room	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (P) Observed with test kit concentration of quaternary ammonium sanitizer in red sani-pail bucket in main dining room indicated less than 200 ppm. Quaternary ammonium solution discarded by female person-in-charge during inspection and new quaternary ammonium sanitizing solution made by female food employee during inspection. Recheck = 200 ppm - OK.
39	3-305.11 (C) Observed in kitchen bag of potatoes and bag of onions stored directly on floor. Bag of potatoes and bag of onions removed from floor and placed onto plastic pallet by male food employee during inspection.
45	4-904.11 (C) Observed in community room on counter in baskets white plastic single-service forks, knives, and spoons stored with handles of forks, knives, and spoons in contact with food-contact surface and lip-contact surface. Single-service articles shall be handled, displayed and dispensed so that food and lip contact surfaces are protected from contamination. Forks, knives, and spoons that are not prewrapped shall be present so that only the handles are touched by food employees and consumers. Forks, knives, and spoons removed from basket and placed back into basket with handles facing same direction by female food employee during inspection.

CFPM Verification (name, expiration date, ID#): Anne Galbreath

Anne Galbreath 16414478 - ServSafe Exp. 5/2023	Ronda Stein 16569071 - ServSafe Exp. 6/2023	Kevin Reeves 16414475 - ServSafe Exp. 5/2023	Curtis Leman 21441094 - NRFSP Exp. 3/2023
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HACCP Topic: TCS food hot-holding requirements, sanitizer concentration requirements

Anne Galbreath
 Person in Charge (Signature)

Dec 18, 2018
 Date

Paul Wilkins Wang (EL)
 Inspector (Signature)

Follow-up: Yes No (Check one)
 Follow-up Date: _____

