

# 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 <b>1</b>	Date <b>01/08/2019</b>
Establishment Snyder Village Assisted Living		License/Permit # 19 035	Time In <b>10:55 AM</b>
Street Address 1115 Harbers Lane		No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time Out <b>1:15 PM</b>
City/State Metamora, IL		ZIP Code 61548	Permit Holder Snyder Village Board of Directors
			Risk Category I
		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 <b>IN=in compliance    OUT=not in compliance    N/O=not observed    N/A=not applicable</b> Mark "X" in appropriate box for COS and/or R <b>COS=corrected on-site during inspection    R=repeat violation</b>				<b>Risk factors</b> 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			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
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			
<b>Good Hygienic Practices</b>				20	In		
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		
<b>Preventing Contamination by Hands</b>				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			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	In			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	In		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
13	Out		X	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			
<b>GOOD RETAIL PRACTICES</b>				Compliance with variance/specialized process/HACCP			
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				<b>Conformance with Approved Procedures</b>			
		COS	R	29	N/A		
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30				43	In-use utensils: properly stored		
Pasteurized eggs used where required				44	Utensils, equipment & linens: properly stored, dried, & handled		
31				45	Single-use/single-service articles: properly stored and used		
Water and ice from approved source				46	Gloves used properly		
32				<b>Utensils, Equipment and Vending</b>			
Variance obtained for specialized processing methods				47	X		
<b>Food Temperature Control</b>				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
33				48	X		X
Proper cooling methods used; adequate equipment for temperature control				Warewashing facilities: installed, maintained, & used; test strips			
34				49			
Plant food properly cooked for hot holding				Non-food contact surfaces clean			
35				<b>Physical Facilities</b>			
Approved thawing methods used				50	Hot and cold water available; adequate pressure		
36				51	Plumbing installed; proper backflow devices		
Thermometers provided & accurate				52	Sewage and waste water properly disposed		
<b>Food Identification</b>				53	Toilet facilities: properly constructed, supplied, & cleaned		
37				54	Garbage & refuse properly disposed; facilities maintained		
Food properly labeled; original container				55	Physical facilities installed, maintained, and clean		
<b>Prevention of Food Contamination</b>				56	Adequate ventilation and lighting; designated areas used		
38				<b>Employee Training</b>			
Insects, rodents, and animals not present				57	X		
39				All food employees have food handler training			
Contamination prevented during food preparation, storage and display				58			
40				Allergen training as required			
Personal cleanliness							
41							
Wiping cloths: properly used and stored							
42							
Washing fruits and vegetables							

# Food Establishment Inspection Report

Establishment: Snyder Village Assisted Living

Establishment #: 19 035

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 181

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Salisbury steak/steam unit	170	Milk/RIC (east) traditional	38		
Mashed potatoes/steam unit	137	Milk/RIC (west) memory care	39		
Brown gravy/steam unit	186	Cut lettuce/RIC	40		
Mushroom chicken/steam unit	185	Sliced tomatoes/RIC	38		
Mixed vegetables/steam unit	198	Cottage cheese/RIC	36		
Brussels sprouts/steam unit	190	Shredded cheese/RIC	40		
		Precooked chicken/WIC	39		

### 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 on slotted shelf one (1) dented can of Campbell's beef consomme. Dented can removed from slotted shelf by female person-in-charge during inspection.
47	4-101.19 (C) Observed in kitchen slideout drawer in center island cabinet missing front face plate with hand, rough wood exposed, and not maintained in good repair & slideout drawer in corner counter cabinet by RIF damaged and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
48	4-302.14 (Pf) Observed test kit to measure concentration of quaternary ammonium sanitizing solution not provided and available for food employees to measure sanitizing solution concentration. Quaternary ammonium test kit acquired by female person-in-charge during inspection.
57	750.230 (C) Observed no documentation that two (2) food employees who work as aides serving food have current food handler certification. All food employees without CFPM or IL FSSMC certification must have current food handler certification.

CFPM Verification (name, expiration date, ID#): Terri Reeves

Terri Reeves 16414473 - ServSafe Exp. 5/2023	Vicki Collins 16569079 - ServSafe Exp. 6/2023	Charles Doug Rogers 16569074 - ServSafe Exp. 6/2023	Angela Pate 01661000 - IL FSSMC Exp. 1/2020
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HACCP Topic: TCS food cooking temperatures, employee health policy requirements

*Terri Reeves*  
 Person In Charge (Signature)

Jan 8, 2019  
 Date

*Paul Wilton* (EL)  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

