

# 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	0	Date	02/25/2019
Establishment Metamora Township High School cafeteria		License/Permit #	19 163	Time In	10:55 AM
Street Address 101 W. Madison Street		Permit Holder	Metamora Township High School Dist #122	Time Out	12:55 PM
City/State Metamora, IL		ZIP Code	61548	Risk Category	
		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
<b>Supervision</b>				<b>Protection from Contamination</b>			
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	
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
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	In	Proper reheating procedures for hot holding	
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
6	In	Proper eating, tasting, drinking, or tobacco use		20	N/O	Proper cooling time and temperature	
7	In	No discharge from eyes, nose, and mouth		21	In	Proper hot holding temperatures	
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
8	In	Hands clean and properly washed		22	In	Pasteurized foods used; prohibited foods not offered	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		<b>Food/Color Additives and Toxic Substances</b>			
10	In	Adequate handwashing sinks properly supplied and accessible		23	In	Proper date marking and disposition	
<b>Approved Source</b>				<b>Conformance with Approved Procedures</b>			
11	In	Food obtained from approved source		24	N/A	Time as a Public Health Control; procedures & records	
12	N/O	Food received at proper temperature		25	N/A	Consumer advisory provided for raw/undercooked food	
13	In	Food in good condition, safe, and unadulterated		<b>GOOD RETAIL PRACTICES</b>			
14	N/A	Required records available: shellstock tags, parasite destruction		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
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30		Pasteurized eggs used where required		43	In	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	
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33		Proper cooling methods used; adequate equipment for temperature control		46		Gloves used properly	
34		Plant food properly cooked for hot holding		<b>Physical Facilities</b>			
35		Approved thawing methods used		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
36		Thermometers provided & accurate		48		Warewashing facilities: installed, maintained, & used; test strips	
<b>Food Identification</b>				49		Non-food contact surfaces clean	
37		Food properly labeled; original container		<b>Employee Training</b>			
<b>Prevention of Food Contamination</b>				50		Hot and cold water available; adequate pressure	
38		Insects, rodents, and animals not present		51		Plumbing installed; proper backflow devices	
39	X	Contamination prevented during food preparation, storage and display	X	52		Sewage and waste water properly disposed	
40		Personal cleanliness		53		Toilet facilities: properly constructed, supplied, & cleaned	
41		Wiping cloths: properly used and stored		54		Garbage & refuse properly disposed; facilities maintained	
42		Washing fruits and vegetables		55	X	Physical facilities installed, maintained, and clean	
				56		Adequate ventilation and lighting; designated areas used	
				<b>Employee Training</b>			
				57		All food employees have food handler training	
				58		Allergen training as required	

# Food Establishment Inspection Report

Establishment: Metamora Township High School cafeteria

Establishment #: 19 163

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: 186

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Peas/serving line 2	160	Sliced ham/sandwich bar	30	Tuna salad/salad bar	40
Spicy chicken sandwich/serving 2	148	Cut leaf lettuce/sandwich bar	31	Cut spring lettuce/salad bar	39
Mostaccioli/serving line 2	141	Shredded cheese/sandwich bar	35	Chicken salad sandwich/serving	40
Spicy chicken sandwich/serving 1	149	Swiss cheese/sandwich bar	31	Shredded cheese/WIC upper	38
Mostaccioli/serving line 1	139	Roast beef/sandwich bar	30	Roast beef/WIC upper	29
Mixed vegetables/serving line 1	136	Sliced tomatoes/sandwich bar	31	Diced ham/WIC lower	35
Baked potatoes/salad bar	161	Ice milk/soft serve unit	39	Diced eggs/WIC lower	38
Wisconsin cheese soup/salad bar	181	Sour cream/salad bar	39		
Spicy chicken sandwich/prep	153	Cut leaf lettuce/salad bar	40		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
39	3-306.11 (P) Observed in cafeteria at two (2) serving lines breadsticks stored uncovered and not protected from consumer contamination. Food on display shall be protected from contamination. Breadsticks covered with parchment paper on both serving lines by female person-in-charge during inspection.
55	6-501.12 (C) Observed in warewashing room three (3) wall-mounted fans (AirKing) with front grill covers soiled with accumulated dust and debris. Physical facilities shall be cleaned as often as necessary to keep them clean. 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	Rebecca Davis 21542172 - NRFSP Exp. 1/2024	Karen Lukert 01468374 - IL FSSMC Exp. 8/2019	Joann Hosbrough 01664500 - IL FSSMC Exp. 2/2020
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HACCP Topic: TCS food temperature requirements, food storage/display requirements, employee health policy requirements

*Tracey Koenig* (Signature)      Feb 25, 2019 (Date)  
 Person in Charge (Signature)      Date

*Paul Walker* (Signature)      **(EL)**      Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_

Inspector (Signature)

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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) 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
	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: March 5 & 7, 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

*Tracey Koenig*  
Person in Charge (Signature)

Feb 25, 2019  
Date

*Paul Miller*  
Inspector (Signature)

Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_