

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 10/24/2019
Establishment Snyder Village Healthcare Center		License/Permit # 19 034	Time In 11:30 AM
Street Address 1200 E. Partridge Street		Permit Holder Snyder Village Board of Directors	Time Out 1:55 PM
City/State Metamora, IL		ZIP Code 61548	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
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	
Supervision			
1	In		Person in charge present, demonstrates knowledge, and performs duties
2	In		Certified Food Protection Manager (CFPM)
Employee Health			
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	In		Proper use of restriction and exclusion
5	In		Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices			
6	In		Proper eating, tasting, drinking, or tobacco use
7	In		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands			
8	In		Hands clean and properly washed
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	In		Adequate handwashing sinks properly supplied and accessible
Approved Source			
11	In		Food obtained from approved source
12	N/O		Food received at proper temperature
13	In		Food in good condition, safe, and unadulterated
14	N/A		Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R	
Protection from Contamination			
15	Out		Food separated and protected
16	In		Food-contact surfaces; cleaned and sanitized
17	In		Proper disposition of returned, previously served, reconditioned and unsafe food
Time/Temperature Control for Safety			
18	In		Proper cooking time and temperatures
19	N/O		Proper reheating procedures for hot holding
20	In		Proper cooling time and temperature
21	In		Proper hot holding temperatures
22	In		Proper cold holding temperatures
23	In		Proper date marking and disposition
24	N/A		Time as a Public Health Control; procedures & records
Consumer Advisory			
25	N/A		Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations			
26	In		Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances			
27	N/A		Food additives: approved and properly used
28	In		Toxic substances properly identified, stored, and used
Conformance with Approved Procedures			
29	N/A		Compliance with variance/specialized process/HACCP

GOOD RETAIL PRACTICES

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	
Safe Food and Water			
30			Pasteurized eggs used where required
31			Water and ice from approved source
32			Variance obtained for specialized processing methods
Food Temperature Control			
33			Proper cooling methods used; adequate equipment for temperature control
34			Plant food properly cooked for hot holding
35			Approved thawing methods used
36			Thermometers provided & accurate
Food Identification			
37			Food properly labeled; original container
Prevention of Food Contamination			
38			Insects, rodents, and animals not present
39			Contamination prevented during food preparation, storage and display
40			Personal cleanliness
41			Wiping cloths: properly used and stored
42			Washing fruits and vegetables

Compliance Status	COS	R	
Proper Use of Utensils			
43			In-use utensils: properly stored
44			Utensils, equipment & linens: properly stored, dried, & handled
45			Single-use/single-service articles: properly stored and used
46			Gloves used properly
Utensils, Equipment and Vending			
47			Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48			Warewashing facilities: installed, maintained, & used; test strips
49			Non-food contact surfaces clean
Physical Facilities			
50			Hot and cold water available; adequate pressure
51			Plumbing installed; proper backflow devices
52			Sewage and waste water properly disposed
53			Toilet facilities: properly constructed, supplied, & cleaned
54			Garbage & refuse properly disposed; facilities maintained
55	X		Physical facilities installed, maintained, and clean
56			Adequate ventilation and lighting; designated areas used
Employee Training			
57			All food employees have food handler training
58			Allergen training as required

Food Establishment Inspection Report

Establishment: Snyder Village Healthcare Center

Establishment #: 19 034

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	Item/Location	Temp
Salmon/Hall 1 bistro	152	Salisbury steak/Hall 4 bistro	143	Diced tomatoes/RIC Hall 1 bistro	38	Milk/RIC Hall 1 bistro	40
Corn chowder/Hall 1 bistro	193	Corn chowder/Hall 4 bistro	191	Cheese sauce/RIC Hall 3 bistro	39	Pancake batter/RIC Hall 3 bistro	37
Salisbury steak/Hall 1 bistro	167	Carrots/Hall 4 bistro	145	Cottage cheese/RIC Hall 4 bistro	39	Milk/RIC Hall 2 bistro	36
Carrots/Hall 1 bistro	181	Baked potato/Hall 4 bistro	164	Ham/RIC Hall 2 bistro	39	Shredded cheese/RIC	38
Baked potato/Hall 1 bistro	182	Salisbury steak/Hall 2 bistro	173	Sauerkraut/WIC	38		
Corn chowder/Hall 3 bistro	165	Baked potato/Hall 2 bistro	164				
Salisbury steak/Hall 3 bistro	165	Baked potato/Hall 5 comm room	160				
Carrots/Hall 3 bistro	152	Salisbury steak/Hall 5 comm room	176				
Baked potato/Hall 3 bistro	166	Philly steak/Hall 5 comm room	202				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
15	3-302.11 (P) Observed in Hall 4 Bistro raw eggs in cardboard egg carton stored above ready-to-eat food items in RIC (prep). Store raw TCS foods below ready-to-eat TCS foods to prevent cross-contamination. Raw eggs removed from RIC (prep) and placed into separate RIC by female person-in-charge during inspection.
55	6-201.11 (C) Observed in main kitchen across from warewashing machine wall material coming unattached from wall by 3-compartment sink. Walls shall be designed, constructed, and installed so they are maintained in good repair. Please correct this violation within 90 days or at least by next routine 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

HACCP Topic: TCS food temperature requirements, proper TCS food storage requirements

Oct 24, 2019
 Person In Charge (Signature) Date

(E)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

