

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	10/23/2019
Establishment Metamora Grade School cafeteria		License/Permit #	19 001	Time In	11:35 AM
Street Address 815 E. Chatham Street		No. of Repeat Risk Factor/Intervention Violations		Time Out	1:15 PM
City/State Metamora, IL		ZIP Code	61548	Permit Holder	Risk Category
				Metamora CCSD #1	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	Description	COS	R
Supervision			
1	Person in charge present, demonstrates knowledge, and performs duties		
2	Certified Food Protection Manager (CFPM)		
Employee Health			
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	Proper use of restriction and exclusion		
5	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices			
6	Proper eating, tasting, drinking, or tobacco use		
7	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
8	Hands clean and properly washed		
9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	Adequate handwashing sinks properly supplied and accessible		
Approved Source			
11	Food obtained from approved source		
12	Food received at proper temperature		
13	Food in good condition, safe, and unadulterated		
14	Required records available: shellstock tags, parasite destruction		
Protection from Contamination			
15	Food separated and protected		
16	Food-contact surfaces; cleaned and sanitized		
17	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperature		
21	Proper hot holding temperatures		
22	Proper cold holding temperatures		
23	Proper date marking and disposition		
24	Time as a Public Health Control; procedures & records		
Consumer Advisory			
25	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27	Food additives: approved and properly used		
28	Toxic substances properly identified, stored, and used		X
Conformance with Approved Procedures			
29	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	Description	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		
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	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: Metamora Grade School cafeteria

Establishment #: 19 001

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: >99/100

Heat: 191

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Toasted ravioli/main serving line	142		Cut melon/main serving line	37	
Toasted ravioli/gym serving line	145		Cut melon/gym serving line	40	
			Chef salad/RIC	40	
			Peeled hard-boiled egg/RIC	40	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
28	7-204.11 (P) Observed with test kit concentration of chlorine sanitizing solution in 3-compartment sink greater than 99 ppm and water temperature of 90°F. Chemical sanitizing solutions generated on-site and applied to food-contact surfaces shall meet the requirements for food-contact surface sanitizing solutions. Chlorine sanitizing solution partially drained and refilled with warm water by female person-in-charge during inspection. Recheck = 50 ppm of chlorine and water temperature of 80°F - OK.

CFPM Verification (name, expiration date, ID#): Karla Kiesewetter

Karla Kiesewetter 21113549 - NRFSP Exp. 6/2020	Nicole Salem 21197713 - NRFSP Exp. 2/2021	Valerie Tipton 21197712 - NRFSP Exp. 2/2021	
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HACCP Topic: TCS food temperature requirements, proper sanitization concentration requirements, Hepatitis A

Karla Kiesewetter Oct 23, 2019
 Person in Charge (Signature) Date

Paul Walker, ward (E) Follow-up: Yes No (Check one)
 Inspector (Signature) Follow-up Date: _____

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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
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Please note that if the school or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink 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 offered @ WCHD: Spring 2020
	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 two (2) food serving line windows in use (main serving line {#1} and gym serving line {#2})
	Observed temperature log sheets for TCS food cooking temperatures and refrigeration/freezer units

Karla Kesewetter
 Person In Charge (Signature)

Oct 23, 2019
 Date

Paul Wilkins wchs
 Inspector (Signature)

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