

# Food Establishment Inspection Report

|  |  |   |   |      |   |          |
|--|--|---|---|------|---|----------|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 |  | No. of Risk Factor/Intervention Violations        | 0                                       | Date | 01/21/2020                                  |          |
|  |  | No. of Repeat Risk Factor/Intervention Violations |   | 0    | Time In                                     | 10:35 AM |
| Establishment<br>Metamora Township High School cafeteria   |  | License/Permit #                                  | 20 051                                  |      | Time Out                                    | 12:45 PM |
| Street Address<br>101 W. Madison Street  |  | Permit Holder                                     | Metamora Township High School Dist #122 |      | Risk Category                               | 1        |
| City/State<br>Metamora, IL   |  | ZIP Code  | 61548                                   |      | Purpose of Inspection<br>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 |
|--|-----|---|-----|---|
| <b>Supervision</b>                               |     |   |     |   |
| 1  | In  | Person in charge present, demonstrates knowledge, and performs duties                         |     |   |
| 2  | In  | Certified Food Protection Manager (CFPM)  |     |   |
| <b>Employee Health</b>                           |     |   |     |   |
| 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                                    |     |   |
| <b>Good Hygienic Practices</b>                   |     |   |     |   |
| 6  | In  | Proper eating, tasting, drinking, or tobacco use  |     |   |
| 7  | In  | No discharge from eyes, nose, and mouth   |     |   |
| <b>Preventing Contamination by Hands</b>         |     |   |     |   |
| 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                                   |     |   |
| <b>Approved Source</b>                           |     |   |     |   |
| 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                             |     |   |
| <b>Protection from Contamination</b>             |     |   |     |   |
| 15   | In  | Food separated and protected  |     |   |
| 16   | In  | Food-contact surfaces; cleaned and sanitized  |     |   |
| 17   | In  | Proper disposition of returned, previously served, reconditioned and unsafe food              |     |   |
| <b>Time/Temperature Control for Safety</b>       |     |   |     |   |
| 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   |     |   |
| <b>Consumer Advisory</b>                         |     |   |     |   |
| 25   | N/A | Consumer advisory provided for raw/undercooked food   |     |   |
| <b>Highly Susceptible Populations</b>            |     |   |     |   |
| 26   | N/A | Pasteurized foods used; prohibited foods not offered  |     |   |
| <b>Food/Color Additives and Toxic Substances</b> |     |   |     |   |
| 27   | N/A | Food additives: approved and properly used  |     |   |
| 28   | In  | Toxic substances properly identified, stored, and used  |     |   |
| <b>Conformance with Approved Procedures</b>      |     |   |     |   |
| 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                       |   | Description  | COS | R |
|---|---|--|-----|---|
| <b>Safe Food and Water</b>              |   |  |     |   |
| 30                                      |   | Pasteurized eggs used where required   |     |   |
| 31                                      |   | Water and ice from approved source   |     |   |
| 32                                      |   | Variance obtained for specialized processing methods                                   |     |   |
| <b>Food Temperature Control</b>         |   |  |     |   |
| 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   |     |   |
| <b>Food Identification</b>              |   |  |     |   |
| 37                                      | X | Food properly labeled; original container  | X   |   |
| <b>Prevention of Food Contamination</b> |   |  |     |   |
| 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  |     |   |
| <b>Proper Use of Utensils</b>           |   |  |     |   |
| 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   |     |   |
| <b>Utensils, Equipment and Vending</b>  |   |  |     |   |
| 47                                      | X | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |     | X |
| 48                                      |   | Warewashing facilities: installed, maintained, & used; test strips                     |     |   |
| 49                                      |   | Non-food contact surfaces clean  |     |   |
| <b>Physical Facilities</b>              |   |  |     |   |
| 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                               |     |   |
| <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 #: 20 051

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 191

| TEMPERATURE OBSERVATIONS      |      |  |                                 |      |  |                                 |      |
|-------------------------------|------|--|---------------------------------|------|--|---------------------------------|------|
| Item/Location                 | Temp |  | Item/Location                   | Temp |  | Item/Location                   | Temp |
| Baked potato/oven             | 202  |  | Ham/WIC upper                   | 40   |  | Swiss cheese/deli prep          | 40   |
| Chicken & dumpling soup/salad | 175  |  | Turkey/WIC upper                | 41   |  | Cut lettuce/deli prep           | 38   |
| Chicken & dumpling soup/salad | 165  |  | Roast beef/WIC upper            | 41   |  | Ice milk/soft serve unit        | 36   |
| Corn dog/hot-holding          | 140  |  | Milk/WIC lower                  | 40   |  | Pasta salad - cooling/salad bar | 51   |
| Green beans/serving line 2    | 166  |  | Turkey/WIC lower                | 40   |  | Cottage cheese/salad bar        | 40   |
| Green beans/serving line 1    | 153  |  | Pasta salad - cooling/WIC lower | 49   |  | Cut lettuce/salad bar           | 40   |
| Corn dog/oven                 | 165  |  | Turkey/deli prep                | 38   |  | Shredded cheese/salad bar       | 40   |
|                               |      |  | Roast beef/deli prep            | 40   |  |                                 |      |
|                               |      |  | Ham/deli prep                   | 40   |  |                                 |      |


### OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below.   |
|-------------|---|
| 37          | 3-302.12 (C) Observed at salad bar small portion cups of brown food substance in large plastic container without name identifying contents on container. Identify food storage containers with common name of the food. Brown food substance was peanut butter and labeled by female food employee during inspection.   |
| 47          | 4-501.12 (C) Observed at salad bar white plastic cutting board with crevices and knife grooves in food-contact surface. Food-contact surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. White plastic cutting board discarded and replaced with new cutting board by female food employee during inspection. |
| 55          | 6-501.12 (C) Observed in WIC (upper) blue plastic cooling fan grill covers soiled with accumulated dust and debris. Physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning up a spill or other accident, cleaning should be done during periods when the least amount of food is exposed such as after closing. Please correct this violation within 90 days or at least by next routine inspection.  |
|             |   |
|             |   |
|             |   |
|             |   |
|             |   |

CFPM Verification (name, expiration date, ID#): Tracey Koenig

|  |   |  |   |
|--|---|--|---|
| Tracey Koenig<br>21487695 - NRFSP<br>Exp. 7/2023 | Karen LaHood<br>21557943 - NRFSP<br>Exp. 3/2024 | Karen Lukert<br>18188381 - ServSafe<br>Exp. 7/2024 | Joann Hosbrough<br>01664500 - IL FSSMC<br>Exp. 2/2020 |
|--|---|--|---|

HACCP Topic: TCS food temperature requirements, bare hand contact with ready-to-eat food, allergy signage

  
Person in Charge (Signature)

Jan 21, 2020  
Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

