

# 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	02/18/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:30 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Snyder Village Healthcare Center	20 032	Snyder Village Board of Directors	1		
Street Address		Purpose of Inspection			
1200 E. Partridge Street		Routine Inspection			
City/State	ZIP Code				
Metamora, IL	61548				

## 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
<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			

Compliance Status		COS	R
<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	N/O		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	OUT		X
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	In		
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

		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		

		COS	R
<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	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		
<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: Snyder Village Healthcare Center

Establishment #: 20 032

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 188

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Breaded chicken/Community rm	184	Cheesecake/WIC	37	Cottage cheese/Hall 2 bistro	40
Cabbage/Community room	196	Diced chicken/WIC	30	Sliced ham/Hall 3 bistro	41
Potato soup/Community room	182	Chicken breast/Hall 1 bistro	38	Pancake batter/Hall 3 bistro	41
Cabbage/Hall 1 bistro	191	Sliced cheese/Hall 1 bistro	39	Taco meat/Hall 4 bistro	40
Breaded chicken/Hall 1 bistro	180	Sliced ham/Hall 1 bistro	39	Sliced turkey/Hall 4 bistro	38
Potato soup/Hall 1 bistro	176	Cottage cheese/Hall 1 bistro	41	Precooked hamburger/Hall 4	37
Reuben sandwich/Hall 1 bistro	199	Sliced cheese/Hall 1 bistro	40	Cottage cheese/Community room	40
Philly steak/Hall 1 bistro	202	Sliced cheese/Hall 2 bistro	40	Milk/Community room	40
		Milk/Hall 2 bistro	40	Diced tomatoes/Community rm	40

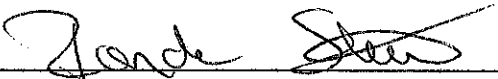
### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
23	3-501.17 (Pf) Observed in Hall 5 Community Room RIC gallon container of milk with use by date of 2-10-2020 and date marking not visible on container. TCS food shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41° F or less for a maximum of 7 days (not exceeding a manufacturer's use-by date). Reviewed HACCP concept with female person-in-charge during inspection. Milk was discarded by person-in-charge during inspection.
37	3-302.12 (C) Observed in Hall 2 Bistro squeeze container of liquid yellow/orange food substance without name identifying contents on container and in Hall 5 Community Room squeeze container of dry white food substance without name identifying contents on container. Liquid yellow/orange food substance was butter whirl according to female person-in-charge and dry white food substance was salt according to male food employee. Both containers properly labeled by person-in-charge during inspection.
55	6-501.12 (C) Observed in WIC cooling fan 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.

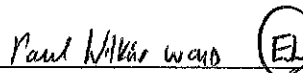
CFPM Verification (name, expiration date, ID#): Ronda Stein

Ronda Stein 16569071 - ServSafe Exp. 6/2023	Anne Galbreath 16414478 - ServSafe Exp. 5/2023	Kevin Reeves 16414475 - ServSafe Exp. 5/2023	Curtis Leman 21441094 - NRFSP Exp. 3/2023
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HACCP Topic: TCS food temperature requirements, TCS food date marking requirements, allergy signage

  
Person in Charge (Signature)

Feb 18, 2020  
Date

 (E)  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

