

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	2	Date	08/09/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:20 AM
Establishment	License/Permit #	Permit Holder		Risk Category	
Snyder Village Healthcare Center	21 008	Snyder Village Board of Directors		I	
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	Compliance Status	COS	R
Supervision			Protection from Contamination		
1	In		15	Out	<input checked="" type="checkbox"/>
Person in charge present, demonstrates knowledge, and performs duties			Food separated and protected		
2	In		16	Out	<input checked="" type="checkbox"/>
Certified Food Protection Manager (CFPM)			Food-contact surfaces; cleaned and sanitized		
Employee Health			17	In	
3	In		Proper disposition of returned, previously served, reconditioned and unsafe food		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety		
4	In		18	In	
Proper use of restriction and exclusion			Proper cooking time and temperatures		
5	In		19	N/O	
Procedures for responding to vomiting and diarrheal events			Proper reheating procedures for hot holding		
Good Hygienic Practices			20	In	
6	In		Proper cooling time and temperature		
Proper eating, tasting, drinking, or tobacco use			21	In	
7	In		Proper hot holding temperatures		
No discharge from eyes, nose, and mouth			22	In	
Preventing Contamination by Hands			Proper cold holding temperatures		
8	In		23	In	
Hands clean and properly washed			Proper date marking and disposition		
9	In		24	N/A	
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Time as a Public Health Control; procedures & records		
10	In		Consumer Advisory		
Adequate handwashing sinks properly supplied and accessible			25	N/A	
Approved Source			Consumer advisory provided for raw/undercooked food		
11	In		Highly Susceptible Populations		
Food obtained from approved source			26	In	
12	In		Pasteurized foods used; prohibited foods not offered		
Food received at proper temperature			Food/Color Additives and Toxic Substances		
13	In		27	N/A	
Food in good condition, safe, and unadulterated			Food additives: approved and properly used		
14	N/A		28	In	
Required records available: shellstock tags, parasite destruction			Toxic substances properly identified, stored, and used		
GOOD RETAIL PRACTICES			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	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
30			43		
Pasteurized eggs used where required			In-use utensils: properly stored		
31			44		
Water and ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
32			45		
Variance obtained for specialized processing methods			Single-use/single-service articles: properly stored and used		
Food Temperature Control			46		
33			Gloves used properly		
Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
34			47		
Plant food properly cooked for hot holding			Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35			48		
Approved thawing methods used			Warewashing facilities: installed, maintained, & used; test strips		
36			49		
Thermometers provided & accurate			Non-food contact surfaces clean		
Food Identification			Physical Facilities		
37	<input checked="" type="checkbox"/>		50		
Food properly labeled; original container			Hot and cold water available; adequate pressure		
Prevention of Food Contamination			51	<input checked="" type="checkbox"/>	
38			Plumbing installed; proper backflow devices		
Insects, rodents, and animals not present			52		
39			Sewage and waste water properly disposed		
Contamination prevented during food preparation, storage and display			53		
40			Toilet facilities: properly constructed, supplied, & cleaned		
Personal cleanliness			54		
41			Garbage & refuse properly disposed; facilities maintained		
Wiping cloths: properly used and stored			55		
42			Physical facilities installed, maintained, and clean		
Washing fruits and vegetables			56	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
			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 #: 21 008

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
Chicken breast/oven	194	Peeled potatoes-cooling/WIC	51	Sliced tomatoes/RIC Hall 5	38
Baby potatoes/oven	175	Pancake mix/RIC Hall 1	41	Milk/delivery	40
		Sliced tomatoes/RIC Hall 1	39	surface utensil temp/dishwasher	163
		Pancake mix-cooling/RIC Hall 3	52		
		Greek salad/RIC Hall 3	40		
		Milk/RIC Hall 4	40		
		Sliced tomatoes/RIC Hall 4	35		
		Hash browns-cooling/RIC Hall 4	52		
		Ham/RIC Hall 5	37		

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 RIC (Hall 5 Community Room) raw eggs in stainless steel container stored above ready-to-eat food (shredded cheese). Store raw food below ready-to-eat food to prevent cross-contamination. Raw eggs moved to bottom shelf by person-in-charge during inspection.
16	4-601.11 (Pf) Observed in Hall 3 ice dispensing spout on beverage dispensing unit (Coca-Cola) soiled with accumulated debris and black substance. Wash, rinse, and sanitize food-contact surfaces routinely according to manufacturer's directions. Ice dispensing spout cleaned & sanitized by food employee during inspection.
37	3-302.12 (C) Observed in Hall 5 Community Room squeeze container of yellow liquid food substance without name identifying contents on container. Identify food storage containers with common name of the food. Yellow liquid food substance was "butter whirl" according to person-in-charge. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in main kitchen hot water temperature at hand sink indicated 141° F. A plumbing system shall be maintained in good repair. Water temperature no more than 120° F to prevent scalding with sinks equipped with a mixing valve or combination faucet. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in Hall 3 bistro above food prep cooler HVAC return air vent grill cover soiled with accumulated dust and debris. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. 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	Melissa Krone 19986271 - ServSafe Exp. 11/2025	Barbara Krone 19986274 - ServSafe Exp. 11/2025	Curtis Leman 21441094 - NRFSP Exp. 3/2023
--	--	--	---

HACCP Topic: TCS food storage requirements, TCS food date marking requirements, employee health, wearing masks

Anne Galbreath
 Person in Charge (Signature)

Aug 9, 2021
 Date

Paul Wilkins, WCHS
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

