Food Establishment Inspection Report

								Page	1 of				
1	•	nt Name and Address			N	lo of	Risl	sk Factor/Intervention Violations 0 Date 09/15/2	.021				
Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530					Ľ	Time In 10:3							
Establishment License/Permit #					N	No. of Repeat Risk Factor/Intervention Violations 0 Time Out 12:3							
Metamora Township High School cafeteria 21 024					P	Permit Holder Risk Category							
Street Address						Metamora Township High School Dist #122							
1	L W. Madison Street				P	urpo	se o	of Inspection					
City/State ZIP Code						Routine Inspection							
Me	tamora, IL		61548		K	outii	ie in	nspection					
		FOODBORNE I	LLNESS RISK FA	CTC	RS	ANI	DΡ	PUBLIC HEALTH INTERVENTIONS					
	Circle designat	ed compliance status (IN, OUT, N					•						
	IN=in compliance			/A=n			ole	Risk factors are important practices or procedures identified as the r	most				
		Mark "X" in appropriate box f		,	ام	p.,, o.,,		prevalent contributing factors of foodborne illness or injury. Public h					
	COS=	corrected on-site during inspection	on R =repeat viola	tion				interventions are control measures to prevent foodborne illness or in	ijury.				
Con	npliance Status			CC	OS R		Cor	mpliance Status CC	OS R				
		Supervision						Protection from Contamination					
1	In	Person in charge present, demonstra	ates knowledge, and		T		15	in Food separated and protected	Т				
	111	performs duties				_	16	In Food-contact surfaces; cleaned and sanitized	_				
2	In	Certified Food Protection Manager (CFPM)				17	Proper disposition of returned, previously served,	_				
		Employee Health					1/	reconditioned and unsafe food					
3	In	Management, food employee and co						Time/Temperature Control for Safety					
4	In	knowledge, responsibilities and report of restriction and exclusion		+	-	\dashv	18	In Proper cooking time and temperatures					
5		Procedures for responding to vomiti				-	19	N/O Proper reheating procedures for hot holding					
2	In		-				20	In Proper cooling time and temperature					
	I	Good Hygienic Practices				4	21	In Proper hot holding temperatures					
6	ln .	Proper eating, tasting, drinking, or to			+	-	22	In Proper cold holding temperatures					
7	In	No discharge from eyes, nose, and n					23	In Proper date marking and disposition					
		Preventing Contamination by	Hands		- 1		24	N/A Time as a Public Health Control; procedures & records					
8	<u>In</u>	Hands clean and properly washed				-		Consumer Advisory					
9	In	No bare hand contact with RTE food alternative procedure properly allow					25	N/A Consumer advisory provided for raw/undercooked food					
10	In	Adequate handwashing sinks proper		ole	_	1 1		Highly Susceptible Populations					
		Approved Source	,	ı	- 1		26	N/A Pasteurized foods used; prohibited foods not offered					
11	In	Food obtained from approved sourc	e		Т			Food/Color Additives and Toxic Substances					
12	N/O	Food received at proper temperatur			+	11	27	N/A Food additives: approved and properly used					
13	In	Food in good condition, safe, and un			+-	-	28	In Toxic substances properly identified, stored, and used					
	N1/A	Required records available: shellstoo			_	-		Conformance with Approved Procedures					
14	N/A	destruction					29	N/A Compliance with variance/specialized process/HACCP					
			GOO	D R	ETA	IL P	RA	ACTICES					
								of pathogens, chemicals, and physical objects into foods.					
IV	lark "X" in box if nur	mbered item is not in compliance	Mark "X" in app	ropria	te bo	x for	COS	S and/or R COS=corrected on-site during inspection R=repeat viola	tion				
L				cos	R			CC	OS R				
		Safe Food and Water						Proper Use of Utensils					
30	Pasteurized eggs u	sed where required				43	3	In-use utensils: properly stored					
31	Water and ice from	n approved source				. 44		Utensils, equipment & linens: properly stored, dried, & handled	\Box				
32	Variance obtained	for specialized processing methods				45	X	⟨ Single-use/single-service articles: properly stored and used	<				
		Food Temperature Contro	l			46		Gloves used properly					
33	Proper cooling me	thods used; adequate equipment for	temperature control					Utensils, Equipment and Vending					
34	Plant food properl	y cooked for hot holding				47	,	Food and non-food contact surfaces cleanable, properly designed, constructed,	T				
35	Approved thawing	methods used				<u> </u>	-	and used	+				
36	Thermometers pro	ovided & accurate				48	+	Warewashing facilities: installed, maintained, & used; test strips	-				
		Food Identification				49	'	Non-food contact surfaces clean					
37	Food properly labe	eled; original container						Physical Facilities	т-				
		Prevention of Food Contamina	ition			50	-	Hot and cold water available; adequate pressure	-				
38	Insects, rodents, a	nd animals not present		T		51	+	Plumbing installed; proper backflow devices	-				
39	Contamination pre	vented during food preparation, store	age and display			52	+	Sewage and waste water properly disposed					
40	Personal cleanline	SS		T	П	53	+-	Toilet facilities: properly constructed, supplied, & cleaned	+				
41		perly used and stored				54		Garbage & refuse properly disposed; facilities maintained	+				
42	Washing fruits and				П	55	+	Physical facilities installed, maintained, and clean	_				
<u></u>						56	1	Adequate ventilation and lighting; designated areas used					
						<u> </u>	. T	Employee Training					
						57	1	All food employees have food handler training	- -				
						152	()	Allergen training as required	- 1				

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Establish	ment: Metamora Towns	hip High School	l cafeteria	Esta	blishment		Page 2 of					
Water Su	ıpply: 🛛 Public 🗌 Pr	ivate Wast	e Water System: 🛛 I	 Public 🔲 Priva	te	***************************************						
Sanitizer	Type: Smartpower		PPN	1: <u>600</u>		Heat: 193						
			TEMPERATURE	OBSERVATIO	VS							
	Item/Location	Temp	Item/Locati	ion	Гетр	Item/Location	Temp					
Egg rolls/oven 196			Cut lettuce/sal	ad bar	41	Cut watermelon/WIC lower	40					
Baked beans/serving line 1 190			Cut spinach/sal	lad bar	41	Ham/WIC lower	40					
Bake	d beans/serving line 2	160	Potato salad/sa	lad bar	40	Sliced cheese/WIC lower	40					
Bake	d potato/hot-holding	180	Diced egg/sala	ad bar	40	Deli sandwiches-cooling/WIC	50					
			Turkey/salad	l bar	41	Milk/WIC upper	41					
			Ham/salad	bar	41							
			Cole slaw/sala	ıd bar	41		1					
			Milk/milk co	oler	41		1					
			Milk/milk co	oler	41	AMERICAN CONTRACTOR (A CONTRACTOR						
		0	BSERVATIONS AND	CORRECTIVE A	CTIONS							
Item		Violation	s cited in this report mus	st be corrected wi	ithin the tim	e frames below.						
Number 45	4-903 11 (C) Observed		~~~			oz bowls stored directly on floor. S	ingle use					
	articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Boxes removed from floor by person-in-charge during inspection.											
51							uston into					
<u> </u>	5-205.15 (C) Observed in kitchen automatic detergent and sanitizer dispensing pipes leaking at 90° elbow after running water into											
	sinks. Plumbing shall be maintained in good repair in accordance with the Illinois Plumbing Code. Please correct this violation											
	within 90 days or at least by next routine inspection.											
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				and the second s								

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CFPM Ve	rification (name, expirat	on date, ID#):	Tracey Koenig									
	Tracey Koenig	Kar	ren LaHood	Kare	n Lukert							
21487695 - NRFSP Exp. 7/2023			7943 - NRFSP (p. 3/2024	1	31 - ServSaf . 7/2024	e						
HACCP To	opic: TCS food temperat	ure requiremer	nts, employee health r	equirements, w	earing mas	ks						
		\bigcirc										
()	Moscoso	1001P	Sep 15, 2021									
erson in Ch	arge (Signature)	Types	Date									
	Paul William wong		→ Follow-up:	☐ Yes 🔀 No	(Check one)	Follow-up Date:						
spector (Si	······································			- Remit	,							

Food Establishment Inspection Report

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Establishment: Metamora Township High School cafeteria Establishment #: 21 024

	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 and other food safety information					
	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 establishment 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 at WCHD: Spring 2022					
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSM 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 sm						
within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entran						
	no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.					
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.					
	All food employees wearing masks at time of inspection					
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\sim						
125	Sep 15, 2021					
Person in Cha	rge (Signature) Date					
	Follow-up: ☐ Yes ☒ No (Check one) Follow-up Date:					
nspector (Sig						