

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	10/20/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:10 AM
Establishment	License/Permit #	Permit Holder		Risk Category	
Snyder Village Assisted Living	21 009	Snyder Village Board of Directors		I	
Street Address		Purpose of Inspection			
1115 Harbers Lane		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	Description	Compliance Status	COS	R
Supervision						
1	In		Person in charge present, demonstrates knowledge, and performs duties			
2	In		Certified Food Protection Manager (CFPM)			
Employee Health						
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			
Good Hygienic Practices						
6	In		Proper eating, tasting, drinking, or tobacco use			
7	In		No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands						
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			
Approved Source						
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			
Protection from Contamination						
15	In		Food separated and protected			
16	Out		Food-contact surfaces; cleaned and sanitized		X	
17	In		Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety						
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		Proper date marking and disposition		X	
24	N/A		Time as a Public Health Control; procedures & records			
Consumer Advisory						
25	N/A		Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations						
26	In		Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances						
27	N/A		Food additives: approved and properly used			
28	In		Toxic substances properly identified, stored, and used			
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	Description	Compliance Status	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	X		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	X		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: Snyder Village Assisted Living

Establishment #: 21 009

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 186

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pork loin/hot-holding	197	Cottage cheese/RIC prep	36	Milk/WIC	37
Cornbread stuffing/hot-holding	186	Peeled hard-boiled eggs/RIC prep	35	Cottage cheese/WIC	36
Broccoli/hot-holding	201	Shredded cheese/RIC prep	39	Pancake batter/WIC	40
Hamburger/griddle	195	Diced tomatoes/RIC prep	38	Milk/RIC east dining	40
Baked potato/oven	204	Sliced tomatoes/RIC prep	38	Milk/RIC west dining	40
		Cut lettuce/RIC prep	39		
		Ham/RIC prep	39		
		Turkey/RIC prep	40		
		Coconut creme pie/WIC	37		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in kitchen accumulated pink/black substance on white plastic ice deflecting flap in ice machine (Manitowoc) and in dining room (east) accumulated black substance on rim of clear plastic ice dispensing spout of beverage dispensing unit. Wash, rinse, and sanitize food-contact surfaces routinely. Ice deflecting flap and ice dispensing spout cleaned and sanitized by person-in-charge during inspection.
23	3-501.18 (P) Observed in WIC plastic container of pancake batter with preparation date of 10/10 which exceeds 7-day requirement for TCS foods and has not been discarded. Refrigerated, ready-to-eat, Time/Temperature Control for Safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked 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). The day of preparation shall be counted as Day 1. Discussed HACCP concept with person-in-charge during inspection. Pancake batter discarded by person-in-charge during inspection.
45	4-903.11 (C) Observed in storage room box of Styrofoam containers stored directly on floor. Single-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. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.13 (C) Observed in kitchen in corner below cabinet doors two (2) floor coving tiles damaged, missing, and not maintained in good repair. Floor and wall junctures shall be coved and closed to no larger than 1mm (one thirty-second inch). Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Barbara Krone

Barbara Krone 19986274 - ServSafe Exp. 11/2025	Charles Doug Rogers 16569074 - ServSafe Exp. 6/2023	Vicki Collins 16569079 - ServSafe Exp. 6/2023	Amy Dorcy 18849711 - ServSafe Exp. 1/2025
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HACCP Topic: TCS food temperature/date-marking requirements, employee health requirements, wearing masks

Barbara Krone
 Person in Charge (Signature)

Oct 20, 2021
 Date

Paul Wilbur WCHS (EA)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Snyder Village Assisted Living

Establishment #: 21 009

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 (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 for establishments and staff
	Next certified food protection manager 8-hour class & exam @ 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 smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage must be 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 temperature log sheets for monitoring internal TCS food cooking temperatures and refrigeration unit temperatures
	If using Time as a Public Health Control: take & log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request.
	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

Barbara Keme
Person in Charge (Signature)

Oct 20, 2021
Date

Paul Wilson wq10
Inspector (Signature)

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