

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	12/10/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:30 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Posh Tots Academy	20 163	Megan Bishop LLC	I		
Street Address 1250 N. Nofsinger Road		Purpose of Inspection			
City/State	ZIP Code	Routine Inspection			
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		X
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Proper disposition of returned, previously served, reconditioned and unsafe food			
3	In			Time/Temperature Control for Safety			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				18	In		
4	In			Proper cooking time and temperatures			
Proper use of restriction and exclusion				19	N/O		
5	In			Proper reheating procedures for hot holding			
Procedures for responding to vomiting and diarrheal events				20	N/O		
Good Hygienic Practices				Proper cooling time and temperature			
6	In			21	In		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
7	In			22	In		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
Preventing Contamination by Hands				23	In		
8	In			Proper date marking and disposition			
Hands clean and properly washed				24	N/A		
9	In			Time as a Public Health Control; procedures & records			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Consumer Advisory			
10	In			25	N/A		
Adequate handwashing sinks properly supplied and accessible				Consumer advisory provided for raw/undercooked food			
Approved Source				Highly Susceptible Populations			
11	In			26	In		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	N/O			Food/Color Additives and Toxic Substances			
Food received at proper temperature				27	N/A		
13	In			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	Out		X
14	N/A			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				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	In-use utensils: properly stored		
Pasteurized eggs used where required				Utensils, equipment & linens: properly stored, dried, & handled			
31				45	Single-use/single-service articles: properly stored and used		
Water and ice from approved source				46	Gloves used properly		
32				Utensils, Equipment and Vending			
Variance obtained for specialized processing methods				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Temperature Control				48	Warewashing facilities: installed, maintained, & used; test strips		
33				49	Non-food contact surfaces clean		
Proper cooling methods used; adequate equipment for temperature control				Physical Facilities			
34				50	Hot and cold water available; adequate pressure		
Plant food properly cooked for hot holding				51	Plumbing installed; proper backflow devices		
35				52	Sewage and waste water properly disposed		
Approved thawing methods used				53	Toilet facilities: properly constructed, supplied, & cleaned		
36				54	Garbage & refuse properly disposed; facilities maintained		
Thermometers provided & accurate				55	Physical facilities installed, maintained, and clean		
Food Identification				56	X		
37				Adequate ventilation and lighting; designated areas used			
Food properly labeled; original container				Employee Training			
Prevention of Food Contamination				57	All food employees have food handler training		
38				58	Allergen training as required		
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							

Food Establishment Inspection Report

Establishment: Posh Tots Academy

Establishment #: 20 163

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: 165

TEMPERATURE OBSERVATIONS						
Item/Location	Temp		Item/Location	Temp		Item/Location
Chicken & rice/stove	209		Milk/RIC	40		
Green beans/microwave	177		Turkey/RIC	39		
Chicken & rice/stove	199		Cheese sticks/RIC	39		

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 kitchen four (4) packages of raw ground beef stored on upper slotted shelf above ready-to-eat food items. Store raw food below ready-to-eat food so they are protected from cross-contamination. Raw ground beef removed to bottom shelf by female person-in-charge during inspection.
28	7-102.11 (Pf) Observed in kitchen spray bottle of yellow liquid without name identifying contents on container. Containers of toxic materials must be clearly and individually identified with the common name of the material. Yellow liquid was "Mr. Clean" and labeled by female person-in-charge during inspection.
56	6-202.11 (C) Observed in center of kitchen fluorescent light bulbs not shielded or otherwise protected. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, linens, or unwrapped single-service articles. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Eva Quintero

Eva Quintero 18731818 - ServSafe Exp. 12/2024	Lizbeth Quintero 13914245 - ServSafe Exp. 7/2021	Samantha Bricker 21385626 - NRFSP Exp. 9/2022	
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

Eva Quintero

 Person in Charge (Signature)

Dec 10, 2020

 Date

Paul Williams EL

 Inspector (Signature)

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

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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
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of 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: Fall 2021
	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 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.
	This facility is on the NTNCPWS program and must routinely collect water samples as required
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	All food employees wearing masks and social distancing at time of inspection.

Ana Quintero
 Person in Charge (Signature)

Dec 10, 2020
 Date

Paul W. Kow
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____