# RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Posh Tots Academy  
**Owner/Agent:** Megan Bishop LLC/Megan Bishop

**Address:** 1250 N. Nofsinger Road  
**City:** Metamora  
**ZIP Code:** 61548

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Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

<table>
<thead>
<tr>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>5</td>
<td></td>
<td>Source, Wholestone, No Spoilage</td>
<td>19</td>
<td>2</td>
<td></td>
<td>Wash, rinse water: clean, proper temperature</td>
</tr>
<tr>
<td>2</td>
<td>1</td>
<td></td>
<td>Original Container, Properly Labeled</td>
<td>33</td>
<td>2</td>
<td></td>
<td>Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean</td>
</tr>
<tr>
<td>5</td>
<td>5</td>
<td></td>
<td>Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation</td>
<td>22</td>
<td>2</td>
<td></td>
<td>Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents</td>
</tr>
<tr>
<td>4</td>
<td>4</td>
<td></td>
<td>Facilities to maintain product temperature</td>
<td>5</td>
<td>1</td>
<td></td>
<td>Non-food contact surfaces of equipment and utensils clean</td>
</tr>
<tr>
<td>6</td>
<td>2</td>
<td></td>
<td>Thermometers provided and conspicuous</td>
<td>24</td>
<td>1</td>
<td></td>
<td>Storage, handling of clean equipment-utensils</td>
</tr>
<tr>
<td>8</td>
<td>2</td>
<td></td>
<td>Food protection during storage, preparation, display, service and transportation</td>
<td>25</td>
<td>1</td>
<td></td>
<td>Single-service articles, storage, dispensing</td>
</tr>
<tr>
<td>9</td>
<td>2</td>
<td></td>
<td>Handling of Food (ice) minimized, methods</td>
<td>1</td>
<td>36</td>
<td></td>
<td>Floors, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods</td>
</tr>
<tr>
<td>10</td>
<td>1</td>
<td></td>
<td>Food (ice) dispensing utensils properly stored</td>
<td>26</td>
<td>2</td>
<td></td>
<td>No re-use of single-service articles</td>
</tr>
<tr>
<td>11</td>
<td>5</td>
<td></td>
<td>Personel with infections restricted</td>
<td>27</td>
<td>5</td>
<td></td>
<td>Water source, safe: hot and cold under pressure</td>
</tr>
<tr>
<td>12</td>
<td>5</td>
<td></td>
<td>Hands washed and clean, good hygiene practices</td>
<td>29</td>
<td>1</td>
<td></td>
<td>Installation, Maintained</td>
</tr>
<tr>
<td>13</td>
<td>1</td>
<td></td>
<td>Clean clothes, hair restraints</td>
<td>30</td>
<td>5</td>
<td></td>
<td>Cross-connection, back-siphonage, backflow</td>
</tr>
<tr>
<td>14</td>
<td>2</td>
<td></td>
<td>Food (ice) contact surfaces: designed, constructed, maintained, installed, located</td>
<td>31</td>
<td>4</td>
<td></td>
<td>Number, convenient, accessible, designed, installed</td>
</tr>
<tr>
<td>15</td>
<td>1</td>
<td></td>
<td>Non-food contact surfaces: designed, constructed, installed, located</td>
<td>32</td>
<td>2</td>
<td></td>
<td>Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleaner, sanitary towel/ hand drying devices provided, proper waste receptacles, tissue</td>
</tr>
<tr>
<td>16</td>
<td>2</td>
<td></td>
<td>Dishwashing facilities: designed, constructed, installed, located, operated</td>
<td>17</td>
<td>1</td>
<td></td>
<td>Accurate thermometers, chemical test kits provided, gauge cock</td>
</tr>
</tbody>
</table>

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**FLOORS, WALLS AND CEILINGS**

1. Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods

**WATER**

1. Lighting provided as required – Fixtures shielded

**VENTILATION**

1. Rooms and equipment - vented as required

**PERSONNEL**

1. Personnel with infections restricted

**PLUMBING**

1. Rooms clean, lockers provided, facilities clean

**OTHER OPERATIONS**

1. Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel

**FOOD EQUIPMENT AND UTENSILS**

1. Complete separation from living/sleeping quarters, laundry

**TOILET AND HAND-WASHING FACILITIES**

1. Clean, soiled lines properly stored

1. Management personnel certified

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**Temperature:** Temp/PPM Chemical: Chlorine 200 ppm  
**Hot Foods** Peas 157°F  
**Cold Foods** Milk 41°F  
**Manager Certification No. of:** 01655756  
**Turkey burger** 190°F  
**Spaghetti-O’s** 39°F  
**Diced carrots** 167°F  
**Diced carrots** 41°F  
**RIF, RIC – OK**

**Full-Time Employee:** Eva Quintero  
**Exp. Date:** 11/19

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**Sanitation Score:** 96  
**Time In:** 10:50 a.m.  
**Time Out:** 12:00 p.m.  
**Date:** 27 April 2017  
**Signature of Owner or Representative:** Megan Bishop  
**Received by:** Megan Bishop  
**Date:** 27 April 2017  
**By:** Paul Wilton

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**Food handler certification – food employees:**

**YES X NO**
SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: Posh Tots Academy

Date: 27 April 2017

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Section</th>
<th>Inspection Remarks</th>
<th>Correct by</th>
</tr>
</thead>
<tbody>
<tr>
<td>14</td>
<td></td>
<td></td>
<td>Observed in kitchen on counter white plastic cutting board with red handles with crevices and knife grooves in surface.</td>
<td>NRI</td>
</tr>
<tr>
<td>23</td>
<td></td>
<td></td>
<td>Observed accumulated dust and debris on upper oven vent above oven door.</td>
<td>NRI</td>
</tr>
<tr>
<td>37</td>
<td></td>
<td></td>
<td>Observed large gap around conduit pipes in storage room/mechanical room off kitchen.</td>
<td>NRI</td>
</tr>
</tbody>
</table>

Please correct any violations noted above ASAP, but at least by NRI.

Please go to our website to view/print the Fall/Winter 2016 newsletter.

Facility is still classified as a Category I, High Risk establishment.

Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.

Next IL FSSM 8-hour class offered @ WCHD: Fall 2017

IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam.

Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have 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.

This facility is on the NTNCPWS program and must routinely collect water samples as required.

FYI

HAZARD ANALYSIS CRITICAL CONTROL POINT
- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41°F – 135°F [use a clean and sanitized temperature measuring device with metal-stem to monitor internal food temperatures]
- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom
- Store raw foods on bottom shelves of refrigeration & freezing units, below ready-to-eat foods, to prevent cross-contamination
- Recommend documenting temperatures of refrigeration units, freezing units, holding units, internal food temperatures, sanitizer concentrations, dishwasher temperatures, etc., on a log sheet
- Make sure all containers of food are properly labeled w/ name and date & time of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days
- Ensure all outer opening, exterior doors are self-closing and tight-fitting

Sanitarian/Environmental Health Inspector

These remarks have been explained to me and are understood

NRI = Next Routine Inspection
C = Corrected During Inspection

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