

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	09/12/2018
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Snyder Village	18 021	Snyder Village Board of Directors		1	
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	In		
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				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	Out		X
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	Out		X	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	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	In		
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				Compliance with variance/specialized process/HACCP			
29		N/A		Conformance with Approved Procedures			

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	X	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	X	Physical facilities installed, maintained, and clean	
Food Identification				56	Adequate ventilation and lighting; designated areas used		
37				Employee Training			
Food properly labeled; original container				57	All food employees have food handler training		
Prevention of Food Contamination				58	Allergen training as required		
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							

Food Establishment Inspection Report

Establishment: Snyder Village

Establishment #: 18 021

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
Ham steak/community room	162	Cut lettuce salad/WIC	51		
Mashed potatoes/community rm	123	Fruit fluff salad/WIC	36		
Carrots/community room	165	Chocolate milk/RIC kitchen	41		
Beef & noodles/community room	170	Sliced cheese/RIC	40		
Mashed potatoes/bistro	123	Chocolate milk/RIC sun room	40		
Beef & noodles/bistro	169	Cottage cheese/RIC kitchen	38		
Mashed potatoes/sun room	117				
Beef & noodles/sun room	180				
Ham steak/sun room	160				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed at bistro hand sink sign or poster that notifies food employees to wash their hands not provided. Hand washing signs provided during inspection.
21	3-501.16 (P) Observed in community room, bistro, and sun room mashed potatoes in steam tables internal temperature indicated 123° F, 123° F, and 117° F using food temperature measuring device. Using metal-stem thermometer provided at establishment, internal temperature of mashed potatoes indicated 121° F, 122° F, and 118° F. Mashed potatoes had been made today and placed into steam table within one hour of inspection according to female person-in-charge. Mashed potatoes removed from steam table and placed into oven for rapid reheating to above 165° F during inspection. Reviewed hot-holding requirements and discussed HACCP concept with person-in-charge during inspection.
49	4-602.13 (C) Observed in WIC cooling fan grill covers soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in kitchen wall trim (right side) by cart storage missing, not attached, temporarily repaired with masking tape, and not maintained in good repair. 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	Ronda Stein 16569071 - ServSafe Exp. 6/2023	Kevin Reeves 16414475 - ServSafe Exp. 5/2023	Lori Clark 16414479 - ServSafe Exp. 5/2023
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HACCP Topic: TCS food hot-holding requirements

Anne Galbreath _____ Sep 12, 2018
 Person in Charge (Signature) Date

Paul Wilcox EL _____ Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

