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 1

No. of Repeat Risk Factor/Intervention Violations 0

Date 12/18/2018

Time In 10:50 AM

Time Out 1:05 PM

Purpose of Inspection Routine Inspection

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

Compliance Status 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

Compliance Status Preventing Contamination by Hands
6 In Proper eating, tasting, drinking, or tobacco use
7 In No discharge from eyes, nose, and mouth

Compliance Status Good Hygienic Practices
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

Compliance Status 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

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 Protection from Contamination
15 In Food separated and protected
16 Out Food-contact surfaces; cleaned and sanitized
17 In Proper disposition of returned, previously served, reconditioned and unsafe food

Compliance Status Time/Temperature Control for Safety
18 In Proper cooling 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 In Proper date marking and disposition
24 N/A Time as a Public Health Control; procedures & records

Compliance Status Consumer Advisory
25 N/A Consumer advisory provided for raw/undercooked food

Compliance Status Highly Susceptible Populations
26 In Pasteurized foods used; prohibited foods not offered

Compliance Status Food/Color Additives and Toxic Substances
27 N/A Food additives: approved and properly used
28 In Toxic substances properly identified, stored, and used

Compliance Status 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 Safe Food and Water
30 In Pasteurized eggs used where required
31 In Water and ice from approved source
32 In Variance obtained for specialized processing methods

Compliance Status Food Temperature Control
33 In Proper cooling methods used; adequate equipment for temperature control
34 In Plant food properly cooked for hot holding
35 In Approved thawing methods used
36 In Thermometers provided & accurate

Compliance Status Food Identification
37 In Food properly labeled; original container

Compliance Status Prevention of Food Contamination
38 In Insects, rodents, and animals not present
39 X Contamination prevented during food preparation, storage and display
40 In Personal cleanliness
41 In Wiping clothes: properly used and stored
42 In Washing fruits and vegetables

Compliance Status Proper Use of Utensils
43 In In-use utensils: properly stored
44 In Utensils, equipment & linens: properly stored, dried, & handled
45 X Single-use/single-service articles: properly stored and used
46 In Gloves used properly

Compliance Status Utensils, Equipment and Vending
47 In Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48 In Warewashing facilities: installed, maintained, & used; test strips
49 In Non-food contact surfaces clean

Compliance Status Physical Facilities
50 In Hot and cold water available; adequate pressure
51 In Plumbing installed; proper backflow devices
52 In Sewage and waste water properly disposed
53 In Toilet facilities: properly constructed, supplied, & cleaned
54 In Garbage & refuse properly disposed; facilities maintained
55 In Physical facilities installed, maintained, and clean
56 In Adequate ventilation and lighting; designated areas used

Employee Training
57 In All food employees have food handler training
58 In Allergen training as required
Food Establishment Inspection Report

Establishment: Snyder Village Healthcare Center

Establishment #: 18 021

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: <200

Heat: 180

TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sausage bake/community room</td>
<td>184</td>
<td>Carrot-raisin salad/WIC</td>
<td>37</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mixed vegetables/community rm</td>
<td>183</td>
<td>Milk/RIC kitchen</td>
<td>38</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Green beans/bistro</td>
<td>175</td>
<td>Cut lettuce/RIC community room</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sausage bake/bistro</td>
<td>183</td>
<td>Cottage cheese/RIC community</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mashed potatoes/bistro</td>
<td>151</td>
<td>Ham/RIC prep community room</td>
<td>35</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roast beef/bistro</td>
<td>151</td>
<td>Sliced tomatoes/RIC community</td>
<td>36</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roast beef/oven kitchen</td>
<td>177</td>
<td>Turkey/RIC bistro</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brown gravy/oven kitchen</td>
<td>182</td>
<td>Ham/bistro</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Milk/RIC main dining room</td>
<td>40</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<tr>
<td>16</td>
<td>4-501.114 (P) Observed with test kit concentration of quaternary ammonium sanitizer in red sani-pail bucket in main dining room indicated less than 200 ppm. Quaternary ammonium solution discarded by female person-in-charge during inspection and new quaternary ammonium sanitizing solution made by female food employee during inspection. Recheck = 200 ppm - OK.</td>
</tr>
<tr>
<td>39</td>
<td>3-305.11 (C) Observed in kitchen bag of potatoes and bag of onions stored directly on floor. Bag of potatoes and bag of onions removed from floor and placed onto plastic pallet by male food employee during inspection.</td>
</tr>
<tr>
<td>45</td>
<td>4-904.11 (C) Observed in community room on counter in baskets white plastic single-service forks, knives, and spoons stored with handles of forks, knives, and spoons in contact with food-contact surface and lip-contact surface. Single-service articles shall be handled, displayed and dispensed so that food and lip contact surfaces are protected from contamination. Forks, knives, and spoons that are not prewrapped shall be present so that only the handles are touched by food employees and consumers. Forks, knives, and spoons removed from basket and placed back into basket with handles facing same direction by female food employee during inspection.</td>
</tr>
</tbody>
</table>

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

Curtis Leman
21441094 - NRFSP
Exp. 3/2023

HACCP Topic: TCS food hot-holding requirements, sanitizer concentration requirements

Person In Charge (Signature) Dec 18, 2018

Inspectors (Signature)

Follow-up: ☐ Yes ☒ No (Check one) Follow-up Date:
**OBSERVATIONS AND CORRECTIVE ACTIONS**

Violations cited in this report must be corrected within the time frames below.

Please correct any violations noted above ASAP, but at least by next routine inspection.

Please go to our website to view/print the WCHD Connection quarterly newsletter.

Facility is still classified as a Category I food establishment.

Please note that if the establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, cook-out, fundraiser, etc.), a temporary food 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 @ WCHD: March 5 & 7, 2019

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

Observed serving kitchens (The Bistro, Community Room, Main Dining Room, and Sun Room) in operation and storage room

Observed renovation in progress to future Hall 2, Hall 3, and Hall 4 serving kitchens

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**Person In Charge (Signature)\[Signature\]**

Dec 18, 2018

**Date**

Follow-up: □ Yes  ☒ No (Check one)  Follow-up Date:  

**Inspector (Signature)**