## Food Establishment Inspection Report

### Local Health Department Name and Address
Woodford County Health Department  
1831 S. Main Street, Eureka, IL 61530

### Establishment Information
- **Name:** Metamora Grade School cafeteria  
- **License/Permit #:** 19 001  
- **Purpose of Inspection:** Routine Inspection  
- **City/State:** Metamora, IL  
- **ZIP Code:** 61548

### Foodborne Illness Risk Factors and Public Health Interventions
- **Compliance Status**
  - **Supervision**
    - Person in charge present, demonstrates knowledge, and performs duties  
    - **Compliance Status:** In  
  - **Management, food employee and conditional employee; knowledge, responsibilities and reporting**  
    - **Compliance Status:** In  
  - **Proper use of restriction and exclusion**  
    - **Compliance Status:** In  
  - **Procedures for responding to vomiting and diarrheal events**  
    - **Compliance Status:** In

### Protection from Contamination
- **Compliance Status**
  - **Food separation and protection**  
    - **Compliance Status:** In  
  - **Food-contact surfaces; cleaned and sanitized**  
    - **Compliance Status:** In  
  - **Proper disposition of returnable, previously served, reconditioned and unsafe food**  
    - **Compliance Status:** In  

### Time/Temperature Control for Safety
- **Compliance Status**
  - **Proper cooking time and temperature**  
    - **Compliance Status:** In  
  - **Proper reheating procedures for hot holding**  
    - **Compliance Status:** N/A  
  - **Proper cooling time and temperature**  
    - **Compliance Status:** N/A  
  - **Proper hot holding temperatures**  
    - **Compliance Status:** N/A  
  - **Proper cold holding temperatures**  
    - **Compliance Status:** N/A

### Consumer Advisory
- **Compliance Status**
  - **Consumer advisory provided for raw/uncooked food**  
    - **Compliance Status:** N/A  

### Highly Susceptible Populations
- **Compliance Status**
  - **Food/additives approved and properly used**  
    - **Compliance Status:** N/A  
  - **Food additives properly identified, stored, and used**  
    - **Compliance Status:** In

### Conformance with Approved Procedures
- **Compliance Status**
  - **Compliance with variance/specialized process/HACCP**  
    - **Compliance Status:** N/A

### GOOD RETAIL PRACTICES
- **Safe Food and Water**
  - **Compliance Status**
    - **Pasteurized eggs used where required**  
      - **Compliance Status:** In  
    - **Water and ice from approved source**  
      - **Compliance Status:** In  
  - **Compliance Status**
    - **Varied temperature control**  
      - **Compliance Status:** In  
    - **Proper temperature control**  
      - **Compliance Status:** In

### Food Identification
- **Compliance Status**
  - **Food properly labeled; original container**  
    - **Compliance Status:** In  

### Proper Use of Utensils
- **Compliance Status**
  - **In-use utensils; properly stored**  
    - **Compliance Status:** In  
  - **Utensils, equipment & linens: properly stored, dried, & sanitized**  
    - **Compliance Status:** In  
  - **Single-use/single-service articles; properly stored and used**  
    - **Compliance Status:** In  
  - **Gloves used properly**  
    - **Compliance Status:** In

### Utensils, Equipment and Vending
- **Compliance Status**
  - **Food and non-food contact surfaces cleanable, properly designed, constructed, and used**  
    - **Compliance Status:** N/A

### Water Treatment
- **Compliance Status**
  - **Water treatment system installed, maintained, & used; test strips**  
    - **Compliance Status:** In  
  - **Water treatment system properly maintained, and clean**  
    - **Compliance Status:** In

### Physical Facilities
- **Compliance Status**
  - **Hot and cold water available; adequate pressure**  
    - **Compliance Status:** In

### Plumbing
- **Compliance Status**
  - **Plumbing installed, proper backflow devices**  
    - **Compliance Status:** In  
  - **Plumbing and waste water properly disposed**  
    - **Compliance Status:** In

### Toilet Facilities
- **Compliance Status**
  - **Toilet facilities: properly constructed, supplied, & cleaned**  
    - **Compliance Status:** In  
  - **Garbage & refuse properly disposed; facilities maintained**  
    - **Compliance Status:** In  
  - **Physical facilities installed, maintained, and clean**  
    - **Compliance Status:** In

### Employee Training
- **Compliance Status**
  - **All food employees have food handler training**  
    - **Compliance Status:** In  
  - **Allergies training as required**  
    - **Compliance Status:** In
### TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
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</tr>
</thead>
<tbody>
<tr>
<td>BBQ rib/main serving line</td>
<td>156</td>
<td>Cut lettuce salad/WIC</td>
<td>35</td>
<td>WIC/kitchen</td>
<td>34</td>
</tr>
<tr>
<td>Sweet potatoes/main serving</td>
<td>138</td>
<td>Peeled hard-boiled egg/WIC</td>
<td>35</td>
<td>WIF/kitchen</td>
<td>-2</td>
</tr>
<tr>
<td>BBQ rib/gym serving line</td>
<td>149</td>
<td>Chocolate milk/milk cooler #2</td>
<td>33</td>
<td>RIC/kitchen</td>
<td>34</td>
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<tr>
<td>Sweet potatoes/gym serving</td>
<td>154</td>
<td>Milk/milk cooler #1</td>
<td>36</td>
<td>milk cooler #1/main serving line</td>
<td>41</td>
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<tr>
<td>BBQ rib/oven</td>
<td>175</td>
<td></td>
<td></td>
<td>milk cooler #2/gym serving line</td>
<td>41</td>
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### OBSERVATIONS AND CORRECTIVE ACTIONS

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

No violations observed at time of inspection.

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

- **Karla Kiesewetter**  
  21113549 - NRFSP  
  Exp. 6/2020

- **Nicole Salem**  
  21197713 - NRFSP  
  Exp. 2/2021

- **Valeri Tipton**  
  21197712 - NRFSP  
  Exp. 2/2021

**HACCP Topic:** TCS food cold-holding temperature requirements, employee health policy

**Karla Kiesewetter**  
Person in Charge (Signature)  
Feb 7, 2019  
Date

**Inspector (Signature)**  
Follow-up: No (Check one)  
Follow-up Date:
## Observations and Corrective Actions

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

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 school or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, 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 offered @ WCHD: March 5 & 7, 2019

Effectived 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 two (2) food serving line windows in use (main serving line (#1) and gym serving line (#2))

Observed temperature log sheets for TCS food cooking temperatures and refrigeration/freezer units

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**Signature:**

**Person in Charge:** Karla Keesey<br>
**Date:** Feb 7, 2019

**Signature:**

**Inspector:** W. White

**Follow-up:** ☐ Yes ☒ No (Check one)  Follow-up Date: ____________________