





**Woodford County  
Health Department**

**Public Health**  
Prevent. Promote. Protect.

1831 S. Main Street  
Eureka, Illinois 61530  
Phone: 309/467-3064  
Fax: 309/467-5104  
www.woodfordhealth.org

**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 16 154 M

The following remarks supplement the inspection report of: Metamora IGA #084 – Retail

(Establishment Name)

Date: 16 November 2016

Item	Code	Section	Inspection Remarks	Correct by
1			Observed 2 dented cans of Dole mandarin oranges & 1 dented can of IGA mandarin oranges on shelf in Aisle 4 and 2 dented cans of Dole pineapples on end cap of Aisle 4/5. Dented cans removed from shelf during inspection.	C
5			Observed temperature measuring device accurate to ± 3° F not provided and conspicuous in sliding-door RIF (turkey, pork tenderloin) by Aisle 6/7 and swing door into back storage area.	NRI
8			Observed boxes of Texas Toast croutons stored directly on floor at end of Aisle 2, boxes of IGA saltines stored directly on floor at end of Aisle 3, boxes of C & H brown sugar stored directly on floor at end of Aisle 8, paper-wrapped packages of IGA white sugar stored directly on floor at end of Aisle 9, and boxes of Nestle Toll House chocolate chips stored directly on floor at end of Aisle 10.	NRI
23			Observed accumulated dust and debris on meat room WIC cooling fan grill covers.	NRI
25			Observed black Stryfoam containers stored directly on wall-mounted slotted shelf in meat room WIC and not stored in clean, covered containers.	NRI
26			Observed cardboard re-used as shelving support in RIF (turkey, pork tenderloin) by Aisle 6/7 and swing door into back storage area.	NRI
37			Observed back door to establishment (storage room by meat room) not maintained in good repair.	NRI
38			Observed fluorescent light cover missing and not attached in WIF (ice cream).	NRI
			Observed on shelf in Aisle 9: 6 cans of Similac Soy Isomil infant baby formula with a use by date of 1 JULY 2016 and 2 cans of Similac Advance infant baby formula with a use by date of 1 NOV 2016 – all outdated baby formula noted above removed from shelf during inspection.	
			Please correct any violations noted above ASAP, but at least by NRI	
			Facility is still classified as a Category II, Medium Risk establishment	
			Please go to our website to view/print the Spring/Summer 2016 newsletter	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (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 IL FSSM 8-hour class offered @ WCHD: Spring 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.	
			Food Handler certification is due by January 1, 2017, 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.	

Sanitarian/Environmental Health Inspector

*Paul Walker WCHD*

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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			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 must be posted at entrances & exits.	
		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 after using the restroom	
			- Recommend monitoring and documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentration, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Label all food pre-packaged in advance of retail sale with: 1) The common and/or usual name of the product; 2) The name, address and zip code of the manufacturer, processor, packer, preparer or distributor; 3) The net contents of the package; 4) A list of ingredients in the order of their predominance by weight with ingredients shown by their common or usual name; and 5) A list of any artificial color, artificial flavor or preservative used.	

Sanitarian/Environmental Health Inspector

*Paul Wilber Wood*

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