

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 4	Date 08/30/2018
Establishment Snyder Village Assisted Living		License/Permit # 18 022	Time In 11:15 AM
Street Address 1115 Harbers Lane		Permit Holder Snyder Village Board of Directors	Time Out 1:15 PM
City/State Metamora, IL		ZIP Code 61548	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

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
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	Out		X
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
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	Out		X
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	Out		X
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
16	In		X
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In		
Proper cooking 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			
Consumer Advisory			
25	N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	In		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	In		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
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		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided & accurate			
Food Identification			
37			
Food properly labeled; original container			
Prevention of Food Contamination			
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			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47	X		X
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49			
Non-food contact surfaces clean			
Physical Facilities			
50			
Hot and cold water available; adequate pressure			
51			
Plumbing installed; proper backflow devices			
52			
Sewage and waste water properly disposed			
53			
Toilet facilities: properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed; facilities maintained			
55			
Physical facilities installed, maintained, and clean			
56			
Adequate ventilation and lighting; designated areas used			
Employee Training			
57			
All food employees have food handler training			
58			
Allergen training as required			

Food Establishment Inspection Report

Establishment: Snyder Village Assisted Living

Establishment #: 18 022

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
Broccoli & cheese strata/steam	188	Sliced tomato/RIC	37	Milk/RIC (east)	40
Green beans/steam unit	206	Cottage cheese/RIC	39	Apple pie filling/WIC	38
Hash brown casserole/steam unit	160	Peeled hard-boiled eggs/RIC	39		
Chicken a la King/steam unit	200	Cut lettuce salad/RIC	39		
Hamburger/griddle	161	Sausage/WIC	38		
		French toast mix/WIC	37		
		Sour cream/WIC	36		
		Milk/WIC	37		
		Milk/RIC (west)	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
5	2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands was not provided at hand washing sinks in food prep areas used by food employees. Handwashing signs provided during inspection.
13	3-202.15 (Pf) Observed in storage room on slotted shelf one (1) dented can of Bush's baked beans. Dented can removed from slotted shelf by female person-in-charge during inspection.
16	4-601.11 (Pf) Observed in Manitowoc ice machine edge of white plastic ice flap soiled with accumulated debris and black substance. White plastic ice flap cleaned and sanitized by female food employee during inspection.
47	4-101.11 (C) Observed in WIC apple pie filling stored in unapproved and re-used plastic container originally labeled Prairie Farms cottage cheese. Apple pie filling discarded by male food employee during inspection.

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

Terri Reeves 16414473 - ServSafe Exp. 5/2023	Vicki Collins 16569079 - ServSafe Exp. 6/2023	Charles Doug Rogers 16569074 - ServSafe Exp. 6/2023	
----------------------------------------------------	-----------------------------------------------------	-----------------------------------------------------------	--

HACCP Topic: TCS food cooking temperatures

 Person in Charge (Signature)

Aug 30, 2018
 Date

 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Snyder Village Assisted Living

Establishment #: 18 022

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	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 Fall/Winter 2017 newsletter
	Facility is still classified as a Category I food establishment
	WCHD provides free food safety in-services for establishments and staff
	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.
	Next certified food protection manager 8-hour class & exam @ WCHD: October 2 & 4, 2018
	Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM 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 must be 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.

Terri Reeves
Person In Charge (Signature)

Aug 30, 2018
Date

Paul Walker, WCHD
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____