

# 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	08/27/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:45 AM
Establishment	License/Permit #	Permit Holder		Risk Category	
Metamora Township High School cafeteria	19 163	Metamora Township High School Dist #122		1	
Street Address		Purpose of Inspection			
101 W. Madison 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
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In			15	In		
2	In			16	In		
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
3	In			18	In		
4	In			19	In		
5	In			20	In		
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
6	In			21	In		
7	In			22	Out		X
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
8	In			23	In		
9	In			24	N/A		
10	In			<b>Food/Color Additives and Toxic Substances</b>			
				25	N/A		
<b>Approved Source</b>				<b>Conformance with Approved Procedures</b>			
11	In			26	In		
12	N/O			27	N/A		
13	Out		X	28	In		
14	N/A			29	N/A		

## 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

		COS	R			COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water and ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			<b>Physical Facilities</b>			
				50	Hot and cold water available; adequate pressure		
35	Approved thawing methods used						
				51	Plumbing installed; proper backflow devices		
36	Thermometers provided & accurate						
				52	Sewage and waste water properly disposed		
<b>Food Identification</b>							
37	Food properly labeled; original container			53	Toilet facilities: properly constructed, supplied, & cleaned		
<b>Prevention of Food Contamination</b>							
38	Insects, rodents, and animals not present			54	Garbage & refuse properly disposed; facilities maintained		
39	X Contamination prevented during food preparation, storage and display		X	55	Physical facilities installed, maintained, and clean		
40	Personal cleanliness			56	Adequate ventilation and lighting; designated areas used		
41	Wiping cloths: properly used and stored			<b>Employee Training</b>			
				57	All food employees have food handler training		
42	Washing fruits and vegetables						
				58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: Metamora Township High School cafeteria

Establishment #: 19 163

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 192

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Baked potato/oven	210		Brown gravy/stove	154		Tuna salad/salad bar	54
Corn chowder/salad bar	189		Ham/sandwich bar	41		Cut spring lettuce/salad bar	40
Mashed potatoes/serving line 1	154		Shredded cheese/sandwich bar	41		Sausage gravy/WIC lower	32
Salisbury steak/serving line 1	170		Turkey/sandwich bar	41		Shredded cheese/WIC lower	38
Brown gravy/serving line 1	150		Roast beef/sandwich bar	41		Ham/WIC lower	38
Mashed potatoes/serving line 2	155		Sliced tomatoes/sandwich bar	41		Milk/WIC lower	39
Salisbury steak/serving line 2	160		Ice milk/soft serve unit	35		Ham/WIC upper	38
Brown gravy/serving line 2	153		Diced turkey/salad bar	41		Corn/WIC lower	41
Corn/stove	151		Cottage cheese/salad bar	41		Diced turkey/WIC lower	41

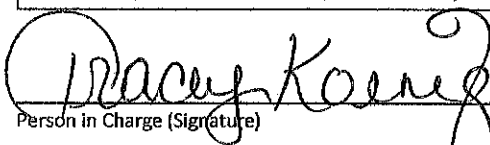
### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in storage room on can shelf one (1) dented can of Duchess mandarin oranges. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from can shelf by female person-in-charge during inspection.
22	3-501.16 (P) Observed in salad bar internal temperature of tuna salad at 54° F as indicated by using a metal-stem thermometer. No bulk food container available for temperature comparison. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with female food employee and female person-in-charge during inspection. Tuna salad discarded by female food employee during inspection.
39	3-306.11 (P) Observed in cafeteria by salad bar frosted chocolate cake and peanut butter cookies stored uncovered on trays in RIC (Coca-Cola) and not protected from contamination. Food on display and for self-service shall be protected from contamination. Food items covered with parchment paper by female person-in-charge during inspection.

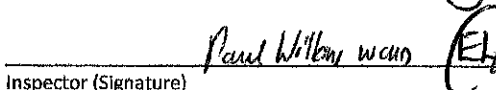
CFPM Verification (name, expiration date, ID#): Tracey Koenig

Tracey Koenig 21487695 - NRFSP Exp. 7/2023	Karen LaHood 21557943 - NRFSP Exp. 3/2024	Karen Lukert 18188381 - ServSafe Exp. 7/2024	Joann Hosbrough 01664500 - IL FSSMC Exp. 2/2020
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HACCP Topic: TCS food temperature requirements, food storage/display requirements, Hepatitis A

  
Person in Charge (Signature)

Date Aug 27, 2019

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

