

# Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 0	Date 03/01/2023
Establishment Metamora Grade School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:45 AM
Street Address 815 E. Chatham Street		Permit Holder Metamora CCSD #1	Time Out 12:00 PM
City/State Metamora, IL		Purpose of Inspection Routine Inspection	I

## 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>																																																																																																																																							
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected																																																																																																																																
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																
<b>Employee Health</b>																																																																																																																																							
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																
4	In	Proper use of restriction and exclusion			<b>Time/Temperature Control for Safety</b>																																																																																																																																		
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	<b>Good Hygienic Practices</b>								8	In	Hands clean and properly washed			20	N/O	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	<b>Approved Source</b>								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			<b>Consumer Advisory</b>				14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>				26	N/A	Pasteurized foods used; prohibited foods not offered			<b>Food/Color Additives and Toxic Substances</b>								27	N/A	Food additives: approved and properly used			28	In	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								29	N/A	Compliance with variance/specialized process/HACCP		
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## 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

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30	Pasteurized eggs used where required				43	In-use utensils: properly stored																																																																																																																																																																										
31	Water and ice from approved source				32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled		<b>Food Temperature Control</b>								33	Proper cooling methods used; adequate equipment for temperature control				34	Plant food properly cooked for hot holding				45	Single-use/single-service articles: properly stored and used		35	Approved thawing methods used				36	Thermometers provided & accurate				46	Gloves used properly		<b>Food Identification</b>								37	Food properly labeled; original container				<b>Proper Use of Utensils</b>				<b>Prevention of Food Contamination</b>								38	Insects, rodents, and animals not present				39	Contamination prevented during food preparation, storage and display				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				40	Personal cleanliness				48	Warewashing facilities: installed, maintained, & used; test strips				41	Wiping cloths: properly used and stored				49	Non-food contact surfaces clean				42	Washing fruits and vegetables				<b>Utensils, Equipment and Vending</b>				<b>Physical Facilities</b>								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				<b>Employee Training</b>								57	All food employees have food handler training				58	Allergen training as required			
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# Food Establishment Inspection Report

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Establishment: Metamora Grade School cafeteria

Establishment #: 23 005

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: 191

## TEMPERATURE OBSERVATIONS

TEMP EXTERIOR OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot dogs/main serving line	167	Cut lettuce salad/RIC	41	Sliced cheese/WIC	39
Corn/main serving line	190	Cole slaw/RIC	41	Lactose free milk/WIC	39
Hot dogs/gym serving line	186	Lactose free milk/RIC	40	Milk/milk cooler main serving line	40
Corn/gym serving line	195	Milk/WIC	41	Milk/milk cooler gym serving line	38
		Milk 1/2 pint/WIC	36		
		Shredded cheese/WIC	38		
		Diced chicken/WIC	40		
		Peeled hard-boiled eggs/WIC	40		
		Cole slaw/WIC	39		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
55	6-201.11 (C) Observed in kitchen under prep sink across from stove two (2) round holes in tile floor. Floors and floor coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.

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

Karla Kiesewetter 21678285 - NRFSP Exp. 3/2025	Valerie Tipton 20113820 - ServSafe Exp. 1/2026	Nicole Salem 20281809 - ServSafe Exp. 2/2026	Brandy Mallow 21678283 - NRFSP Exp. 3/2025
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## HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, serving line/food protection

Karla Kresivetter

Mar 1, 2023

Date

Paul Volker, WEA

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)

# Food Establishment Inspection Report

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Establishment: Metamora Grade School cafeteria

Establishment #: 23 005

Karla Kresewetean

Person In Charge (Signature)

Mar 1, 2023

Date

Paul Miller words

Inspector (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**