

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 1		Date 03/14/2023
		No. of Repeat Risk Factor/Intervention Violations 0		Time In 11:30 AM
Establishment Metamora Township High School cafeteria		License/Permit # 23 002	Permit Holder Metamora Township High School Dist #122	Risk Category I
Street Address 101 W. Madison Street		Purpose of Inspection Routine Inspection		
City/State Metamora, IL		ZIP Code 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	
Supervision					Protection from Contamination			
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	
Employee Health					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety			
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices					20	In	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures	
Preventing Contamination by Hands					23	In	Proper date marking and disposition	
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory			
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food	
Approved Source					Highly Susceptible Populations			
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances			
13	Out	Food in good condition, safe, and unadulterated	X		27	N/A	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used	

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

Safe Food and Water			COS	R	Proper Use of Utensils	COS	R
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	
Food Temperature Control					46	Gloves used properly	
33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending		
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips	
36	Thermometers provided & accurate				49	Non-food contact surfaces clean	
Food Identification					Physical Facilities		
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure	
Prevention of Food Contamination					51	Plumbing installed; proper backflow devices	
38	Insects, rodents, and animals not present				52	Sewage and waste water properly disposed	
39	X	Contamination prevented during food preparation, storage and display	X		53	Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used	
Employee Training					Employee Training		
57	All food employees have food handler training				58	Allergen training as required	

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Establishment: Metamora Township High School cafeteria

Establishment #: 23 002

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Smartpower

PPM: 600

Heat: 194

TEMPERATURE OBSERVATIONS

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Baked beans/serving line 1	179	Ham & cheese sandwich/serve 1	41	Cheese sauce/WIC	16
Meatballs/serving line 1	152	Ham & cheese sandwich/serve 2	41	Milk/WIC	40
Baked beans/serving line 2	187	Cut lettuce salad/serving line	41		
Meatballs/serving line 2	174	Milk/milk cooler wall/cashier	33		
Meatballs/hot-holding	144	Sour cream/cold-holding	40		
Baked potato/steam table	165	Milk/milk cooler salad bar	39		
Baked beans/serving line 3	147	Cottage cheese/WIC	38		
Meatballs/serving line 3	136	Shredded cheese/WIC	37		
Meatballs/serving line 3	190	Cut lettuce salad-cooling/WIC	45		

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 one (1) dented can of Sysco classic fruit cocktail on can rack shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from can rack shelf by food employee and placed into dented can area during inspection.
39	3-306.11 (P) Observed along serving line 1 hot dog buns stored uncovered by serving line and along serving line 3 cups of peaches and applesauce stored on open middle shelf without sneeze guard provided. Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. Food items covered with parchment paper by food employee during inspection.

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

Tracey Koenig 23266360 - ServSafe Exp. 2/2028	Karen LaHood 21557943 - NRFSP Exp. 3/2024	Karen Lukert 18188381 - ServSafe Exp. 7/2024	
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, food protection when serving/on display


Person-in Charge (Signature)

Mar 14, 2023

Date

Person in Charge (Signature)

E1

Follow-up: Yes No (Check one)

Follow-up Date:

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OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

Mar 14, 2023

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Follow-up: Yes No (Check one)

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