

Food Establishment Inspection Report

Page 1 of 3

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 04/20/2023
Establishment Posh Tots Academy	License/Permit # 23 071	No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:40 AM
Street Address 1250 N. Nofsinger Road		Permit Holder Megan Bishop LLC	Time Out 12:30 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	Compliance Status	COS	R																																																																																																																																																																																																																																																																																																																																																						
Supervision																																																																																																																																																																																																																																																																																																																																																													
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																																																																																																																																																																																																																																																																																																																																																													
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			Time/Temperature Control for Safety																																																																																																																																																																																																																																																																																																																																																								
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	Preventing Contamination by Hands								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	Out	Proper cold holding temperatures			23	In	Proper date marking and disposition	Approved Source								11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records	12	In	Food received at proper temperature			Consumer Advisory				13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food	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	Safe Food and Water								30	Pasteurized eggs used where required					Proper Use of Utensils		31	Water and ice from approved source					43	In-use utensils: properly stored					32	Variance obtained for specialized processing methods					44	Utensils, equipment & linens: properly stored, dried, & handled					Food Temperature Control								45	Single-use/single-service articles: properly stored and used					33	Proper cooling methods used; adequate equipment for temperature control					46	Gloves used properly					34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending		35	Approved thawing methods used					47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used					36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips					Food Identification								49	Non-food contact surfaces clean					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	Contamination prevented during food preparation, storage and display					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		57	All food employees have food handler training					58	Allergen training as required				
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Establishment: Posh Tots Academy

Establishment #: 23 071

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: 165

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Carrots/stove	205	Skim milk/RIC	51		
Turkey & cheese sliders/oven	165	Skim milk/RIC	50		
Pepperoni pizza/delivery	170	Shredded cheese/RIC	48		
		Sour cream/RIC	47		
		Almond milk/RIC	49		
		Cream cheese spread/RIC	50		
		String cheese/RIC	51		
		Sliced cheese/RIC	50		
		Skim milk/delivery	40		

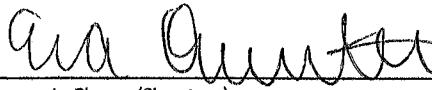
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
22	3-501.16 (P) Observed in RIC internal temperatures of all TCS foods measured above 41° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperatures of all TCS foods measured above 41° F. Time/Temperature Control for Safety Food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with person-in-charge during inspection. Ambient (air) temperature of RIC indicated 53° F to 58° F on thermometers. All TCS foods in RIC discarded by person-in-charge during inspection. Turkey & cheese sliders cooked in oven for lunch today also discarded by person-in-charge, since turkey and cheese were stored in the same RIC as other TCS foods and initial cold-holding temperatures of turkey and cheese could not be confirmed prior to cooking.
56	6-303.11 (C) Observed in storage pantry fluorescent light fixture not working properly and lighting insufficient for that area. Light intensity shall be at least 10 foot candles (108 lux) 30 inches above the floor in walk-in refrigeration units and dry food storage areas and other areas during periods of cleaning. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Eva Quintero

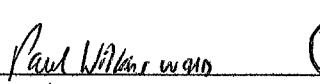
Eva Quintero 18731818 - ServSafe Exp. 12/2024	Porscha Robertson 1154a3-j3ij180 - State Food Safety Exp. 2/2027		
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HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food


Person in Charge (Signature)

Apr 20, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

Establishment: Posh Tots Academy

Establishment #: 23 071

the United

Person in Charge (Signature)

Apr 20, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: