

# 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 04/20/2023
Establishment Posh Tots Academy		License/Permit # 23 071	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		Risk Category I	Purpose of Inspection Routine Inspection
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
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
<b>Employee Health</b>			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In	Proper use of restriction and exclusion	
5	In	Procedures for responding to vomiting and diarrheal events	
<b>Good Hygienic Practices</b>			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
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	In	Adequate handwashing sinks properly supplied and accessible	
<b>Approved Source</b>			
11	In	Food obtained from approved source	
12	In	Food received at proper temperature	
13	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	In	Food separated and protected	
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
<b>Time/Temperature Control for Safety</b>			
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	Out	Proper cold holding temperatures	X
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
<b>Consumer Advisory</b>			
25	N/A	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	In	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	

## 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
<b>Safe Food and Water</b>			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
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	
<b>Food Identification</b>			
37		Food properly labeled; original container	
<b>Prevention of Food Contamination</b>			
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
<b>Proper Use of Utensils</b>			
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	
<b>Utensils, Equipment and Vending</b>			
47		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	
<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	X	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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Establishment: Posh Tots Academy

Establishment #: 23 071

Water Supply: ☐ Public ☒ PrivateWaste 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 Robertston 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

Establishment: Posh Tots Academy

Establishment #: 23 071

[illegible]

Person in Charge (Signature) W. B. Gentry

Apr 20, 2023  
Date

Paul Miller WCHD  
Inspector (Signature)

**Follow-up:** ☐ Yes ☒ No (Check one)

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