

# 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 <b>2</b>		Date <b>05/15/2023</b>
Establishment Snyder Village Assisted Living		License/Permit # <b>23 172</b>		Time In <b>11:55 AM</b>
Street Address 1115 Harbers Lane		Permit Holder Snyder Village Board of Directors		Time Out <b>1:40 PM</b>
City/State Metamora, IL		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
<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	Out	Food-contact surfaces; cleaned and sanitized	X	
<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			18	In	Proper cooking time and temperatures		
<b>Good Hygienic Practices</b>									
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/O	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	N/O	Proper cooling time and temperature		
<b>Preventing Contamination by Hands</b>									
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Proper date marking and disposition		
<b>Approved Source</b>									
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			<b>Consumer Advisory</b>				
13	Out	Food in good condition, safe, and unadulterated	X		25	N/A	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			<b>Highly Susceptible Populations</b>				
<b>GOOD RETAIL PRACTICES</b>									
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	Varience obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used			
<b>Food Temperature Control</b>									
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly			
34	Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>				
35	Approved thawing methods used				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36	Thermometers provided & accurate		X		48	Warewashing facilities: installed, maintained, & used; test strips			
<b>Food Identification</b>									
37	Food properly labeled; original container				49	Non-food contact surfaces clean			
<b>Prevention of Food Contamination</b>									
38	Insects, rodents, and animals not present				<b>Physical Facilities</b>				
39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure			
40	Personal cleanliness				51	Plumbing installed; proper backflow devices			
41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed			
42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned			
<b>Employee Training</b>									
57	All food employees have food handler training				54	Garbage & refuse properly disposed; facilities maintained			
58	Allergen training as required				55	Physical facilities installed, maintained, and clean			
					56	Adequate ventilation and lighting; designated areas used			

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Establishment: Snyder Village Assisted Living

Establishment #: 23 172

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 182

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Potato soup/stove	164	Milk/RIC east dining room	40	Cottage cheese/RIC prep	36
Hamburger/flattop	198	Milk/RIC west dining room	37	Egg salad/RIC prep	41
Mixed vegetables/hot-holding	146	Egg salad/WIC	33		
Chicken/hot-holding	177	Sliced cheese/WIC	35		
Potatoes/hot-holding	140	Ham/WIC	37		
		Diced tomatoes/RIC prep	40		
		Sliced tomatoes/RIC prep	38		
		Diced eggs/RIC prep	35		
		Shredded cheese/RIC prep	39		

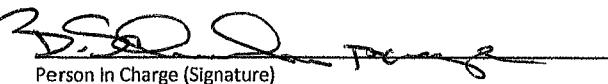
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in kitchen storage room one (1) dented can of Lucky Leaf chocolate pudding on shelving unit. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from shelf and placed into dented can area by person-in-charge during inspection.
16	4-601.11 (Pf) Observed in east dining room ice dispensing spout on beverage dispensing unit soiled with accumulated debris and pink substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice dispensing spout cleaned and sanitized by food employee during inspection.
36	4-204.112 (C) Observed in RIC (east dining room) temperature measuring device not provided and conspicuous. Cold-holding holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Billie Jo Schumacher

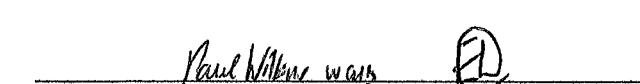
Billie Schumacher 1811570 - Always Food Safe Exp. 11/2027	Charles Doug Rogers 16569074 - ServSafe Exp. 6/2023	Vicki Collins 16569079 - ServSafe Exp. 6/2023	Ronda Stein 23600495 - ServSafe Exp. 3/2028
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HACCP Topic: TCS food temperature/date-marking requirements, no bare hand contact with ready-to-eat food, employee health policy

  
Person In Charge (Signature)

May 15, 2023

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

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### Establishment: Snyder Village Assisted Living

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## OBSERVATIONS AND CORRECTIVE ACTIONS

B. S. S.

Person In Charge (Signature)

May 15, 2023

Date

Paul N. Kline  
Inspector (Signature)

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Inspector (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**