

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 2 | Date 05/09/2023 |
| Establishment Snyder Village Healthcare Center | | License/Permit # 23 026 | Time In 10:50 AM |
| Street Address 1200 E. Partridge Street | | Permit Holder Snyder Village Board of Directors | Time Out 1:00 PM |
| City/State Metamora, IL | | ZIP Code 61548 | Risk Category 1 |
| 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 |
|--|-----|---|---|
| Supervision | | | |
| 1 | In | Person in charge present, demonstrates knowledge, and performs duties | |
| 2 | In | Certified Food Protection Manager (CFPM) | |
| Employee Health | | | |
| 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 diarrhea events | |
| Good Hygienic Practices | | | |
| 6 | In | Proper eating, tasting, drinking, or tobacco use | |
| 7 | In | No discharge from eyes, nose, and mouth | |
| Preventing Contamination by Hands | | | |
| 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 | Out | Adequate handwashing sinks properly supplied and accessible | X |
| Approved Source | | | |
| 11 | In | Food obtained from approved source | |
| 12 | N/O | Food received at proper temperature | |
| 13 | In | Food in good condition, safe, and unadulterated | |
| 14 | N/A | Required records available: shellstock tags, parasite destruction | |
| Protection from Contamination | | | |
| 15 | Out | Food separated and protected | X |
| 16 | In | Food-contact surfaces; cleaned and sanitized | |
| 17 | In | Proper disposition of returned, previously served, reconditioned and unsafe food | |
| Time/Temperature Control for Safety | | | |
| 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 | In | Proper cold holding temperatures | |
| 23 | In | Proper date marking and disposition | |
| 24 | N/A | Time as a Public Health Control; procedures & records | |
| Consumer Advisory | | | |
| 25 | N/A | Consumer advisory provided for raw/undercooked food | |
| Highly Susceptible Populations | | | |
| 26 | In | Pasteurized foods used; prohibited foods not offered | |
| Food/Color Additives and Toxic Substances | | | |
| 27 | N/A | Food additives: approved and properly used | |
| 28 | In | Toxic substances properly identified, stored, and used | |
| Conformance with Approved Procedures | | | |
| 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 |
|---|---|--|---|
| Safe Food and Water | | | |
| 30 | | Pasteurized eggs used where required | |
| 31 | | Water and ice from approved source | |
| 32 | | Variance obtained for specialized processing methods | |
| Food Temperature Control | | | |
| 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 | |
| Food Identification | | | |
| 37 | | Food properly labeled; original container | |
| Prevention of Food Contamination | | | |
| 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 | |
| Proper Use of Utensils | | | |
| 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 | |
| Utensils, Equipment and Vending | | | |
| 47 | X | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | |
| 48 | | Warewashing facilities: installed, maintained, & used; test strips | |
| 49 | X | Non-food contact surfaces clean | |
| Physical Facilities | | | |
| 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 | |
| Employee Training | | | |
| 57 | | All food employees have food handler training | |
| 58 | | Allergen training as required | |

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Establishment: Snyder Village Healthcare Center

Establishment #: 23 026

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 180

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|------------------------------|------|------------------------------|------|---------------------------------|------|
| Quiche/oven | 206 | Cheese cubes/RIC kitchen | 40 | Pancake batter/Hall 3 bistro | 38 |
| Potato triangles/hot-holding | 147 | Shredded cheese/RIC kitchen | 40 | Omelet ham/Hall 3 bistro | 39 |
| Puree quiche/oven | 172 | Sliced cheese/RIC kitchen | 40 | Milk/Hall 3 bistro | 36 |
| Puree potatoes/oven | 159 | Milk/WIC kitchen | 38 | Diced ham/Hall 4 bistro | 40 |
| Oatmeal/Hall 3 bistro | 177 | Cottage cheese/Hall 1 bistro | 34 | Pancake batter/Hall 4 bistro | 40 |
| Hamburger/Hall 3 bistro | 155 | Diced ham/Hall 1 bistro | 37 | Milk/Hall 4 bistro | 40 |
| | | Sliced cheese/Hall 1 bistro | 40 | Milk/Hall 5 community room | 40 |
| | | Milk/Hall 2 bistro | 40 | Cottage cheese/Hall 5 community | 39 |
| | | Sliced cheese/Hall 2 bistro | 40 | Sliced cheese/Hall 5 community | 40 |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|---|
| 10 | 5-205.11 (Pf) Observed in Hall 1 bistro hand sink blocked by garbage bag, in Hall 3 bistro hand sink blocked by garbage can, and in Hall 5 community room hand sink blocked with soiled plate. Hand washing sinks shall be accessible at all times. Items noted in hand sinks removed from hand sinks during inspection. |
| 10 | 6-301.12 (Pf) Observed in Hall 1 bistro paper towels not provided at hand sink. Provide disposable paper towels at all hand washing sinks. Paper towels provided by housekeeping during inspection. |
| 15 | 3-302.11 (P) Observed in Hall 1 bistro flat of raw eggs stored above peppers and shredded cheese in RIC. Store raw food below ready-to-eat food to prevent possible cross-contamination. Raw eggs moved to bottom shelf by food employee during inspection. |
| 47 | 4-201.11 (C) Observed in Hall 3 bistro RIF light unit coming unattached from interior top surface. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Please correct this violation within 90 days or at least by next routine inspection. |
| 47 | 4-201.11 (C) Observed in Hall 4 bistro cooking spatula with white handle damaged, melted, rough surface, and not maintained in good repair. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Please correct this violation within 90 days or at least by next routine inspection. |
| 49 | 4-602.13 (C) Observed in WIC blue plastic cooling fan grill covers on left unit soiled with accumulated debris and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection. |

CFPM Verification (name, expiration date, ID#): Robyn Aeschleman

| | | | |
|--|---|--|---|
| Robyn Aeschleman 23600501 - ServSafe Exp. 3/2028 | Ronda Stein 23600495 - ServSafe Exp. 3/2028 | Curtis Leman 23600496 - ServSafe Exp. 3/2028 | Brianna Cardona 16569081 - ServSafe Exp. 6/2023 |
|--|---|--|---|

HACCP Topic: TCS food temperature and date marking requirements, no bare hand contact with ready-to-eat food, employee health

Robyn Aeschleman
Person In Charge (Signature)

May 9, 2023

Date

Paul Walker
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Snyder Village Healthcare Center

Establishment #: 23 026

[illegible]

Norm DesChene
Person in Charge (Signature)

May 9, 2023

Date _____

Inspector (Signature) Paul Wilson

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: