

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		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	Out	Food separated and protected	X
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			18	In	Proper cooking time and temperatures	
Good Hygienic Practices								
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	
Preventing Contamination by Hands								
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	Out	Adequate handwashing sinks properly supplied and accessible	X		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	N/O	Food received at proper temperature			Consumer Advisory			
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food	
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations			
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			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								
33	Proper cooling methods used; adequate equipment for temperature control					45	Single-use/single-service articles: properly stored and used	
34	Plant food properly cooked for hot holding					46	Gloves used properly	
35	Approved thawing methods used					Utensils, Equipment and Vending		
36	Thermometers provided & accurate					47	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
Food Identification								
37	Food properly labeled; original container					48	Warewashing facilities: installed, maintained, & used; test strips	
Prevention of Food Contamination								
38	Insects, rodents, and animals not present					49	X Non-food contact surfaces clean	
39	Contamination prevented during food preparation, storage and display					Physical Facilities		
40	Personal cleanliness					50	Hot and cold water available; adequate pressure	
41	Wiping cloths: properly used and stored					51	Plumbing installed; proper backflow devices	
42	Washing fruits and vegetables					52	Sewage and waste water properly disposed	
Employee Training								
57	All food employees have food handler training					53	Toilet facilities: properly constructed, supplied, & cleaned	
58	Allergen training as required					54	Garbage & refuse properly disposed; facilities maintained	

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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
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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 Miller w/EL

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

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Nobyn Deschler
Person In Charge (Signature)

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Follow-up: Yes No (Check one)

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