

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 0	Date 08/30/2023
Establishment The Room		No. of Repeat Risk Factor/Intervention Violations 0	Time In 4:05 PM
Street Address 110 E. Mt Vernon Street		Permit Holder The Room Metamora LLC	Time Out 5:25 PM
City/State Metamora, IL		Purpose of Inspection Routine Inspection	Risk Category III

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	N/A	Food separated and protected																																																																																																																																																																																																																																																																																																																																		
2	N/A	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	N/O	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/A	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	N/A	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	N/O	Proper cold holding temperatures	Approved Source								11	In	Food obtained from approved source			23	N/O	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory			14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			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			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				37	Food properly labeled; original container				Physical Facilities			Prevention of Food Contamination								50	Hot and cold water available; adequate pressure				38	Insects, rodents, and animals not present		X		51	Plumbing installed; proper backflow devices				39	Contamination prevented during food preparation, storage and display				52	Sewage and waste water properly disposed				40	Personal cleanliness				53	Toilet facilities: properly constructed, supplied, & cleaned				41	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained				42	Washing fruits and vegetables				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: The Room

Establishment #: 23 187

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	4-204.112 (C) Observed in food prep area temperature measuring device not provided and conspicuous in RIF (chest, pizza). Cold holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
38	6-202.15 (C) Observed front door to establishment propped open at time of inspection. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Front door closed by person-in-charge during inspection.
47	4-101.19 (C) Observed in bar beverage bottle openers attached to untreated wood under bar. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Dave Olejniczak

HACCP Topic: TCS food cooking temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

Person In Charge (Signature)

Aug 30, 2023

Date

Paul Weller Weller

1

Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: The Room

Establishment #: 23 187

OBSERVATIONS AND CORRECTIVE ACTIONS

John W. O.
Person in Charge (Signature)

Aug 30, 2023

Date

1 Person in charge (signature)

Follow-up: Yes No (Check one)

Follow-up Date: