

# 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 09/27/2023
		Time In 10:45 AM		Time Out 12:30 PM
Establishment Metamora Township High School cafeteria		License/Permit # 23 002		Permit Holder Metamora Township High School Dist #122
Street Address 101 W. Madison Street				Risk Category I
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																																																																																																																																																																																																																																																																																																		
<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	IN	Food-contact surfaces; cleaned and sanitized																																																																																																																																																																																																																																																																																																		
<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			6	IN	Proper eating, tasting, drinking, or tobacco use			18	IN	Proper cooking time and temperatures	7	IN	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	<b>Good Hygienic Practices</b>								8	IN	Hands clean and properly washed			20	IN	Proper cooling time and temperature	9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	IN	Proper hot holding temperatures	10	IN	Adequate handwashing sinks properly supplied and accessible			22	IN	Proper cold holding temperatures	<b>Approved Source</b>								11	IN	Food obtained from approved source			23	IN	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			<b>Consumer Advisory</b>				14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			<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				<b>Safe Food and Water</b>								30	Pasteurized eggs used where required				43	Proper Use of Utensils			31	Water and ice from approved source				32	Variances obtained for specialized processing methods				44	Utensils, Equipment and Vending			<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	X	Food properly labeled; original container	X		<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				<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	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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# Food Establishment Inspection Report

Page 2 of 3

Establishment: Metamora Township High School cafeteria

Establishment #: 23 002

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Smartpower

PPM: 272-700

Heat: 193

## TEMPERATURE OBSERVATIONS

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Baked beans/serving line 1	155	Milk/milk cooler serving line	33
Pizza/serving line 1	137	Cut lettuce/salad bar	41
Baked beans/serving line 2	160	Diced turkey/salad bar	34
Pizza/serving line 2	145	Diced ham/salad bar	33
Corn/serving line 2	153	Diced tomatoes/salad bar	40
Pizza/serving line 3	168	Shredded cheese/salad bar	41
Baked beans/serving line 3	155	Sliced hard-boiled eggs/salad bar	40
		Cut watermelon-cooling/salad bar	43
		Milk/milk cooler serving line 3	38
		Poor boy sandwich/serving line 1	41
		Poor boy sandwich/serving line 2	41
		Poor boy sandwich/serving line 3	41
		Cut watermelon/RIC	37
		Sliced hard-boiled eggs-cooling/	47
		Sausage/WIC	36
		Cut watermelon/WIC	38
		Milk/WIC	38
		Sour cream/WIC	37

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-602.11 (Pf) Observed along serving line 3: portion cups of brown food substance without name identifying contents and major food allergen on container. Food packaged in a food establishment, shall be labeled as specified in law, including 21 CFR 101 -Food labeling, and 9 CFR 317 Labeling, marking devices, and containers. Label information shall include: (1) the common name of the food, or absent a common name, an adequately descriptive identity statement; (2) if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; (5) the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. Brown food substance was peanut butter and labeled by food employee during inspection.
	</td

CFPM Verification (name, expiration date, ID#): Tracey Koenig

Tracey Koenig 23266360 - ServSafe Exp. 2/2028	Karen LaHood 21557943 - NRFSP Exp. 3/2024	Christina Biagini 23538962 - ServSafe Exp. 3/2028	
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## HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, food protection when serving/on display

Person In Charge (Signature)

Sep 27, 2023

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

# Food Establishment Inspection Report

Page 3 of 3

Establishment: Metamora Township High School cafeteria

Establishment #: 23 002

Person in Charge (Signature)

Sep 27, 2023

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

\_\_\_\_\_  
Inspector (Signature)