Food Establishment Inspection Report

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 10/31/2023
				Time In 11:55 AM
		No. of Repeat Risk Factor/Intervention Violations	0	Time Out 1:25 PM
Establishment Snyder Village Assisted Living	License/Permit # 23 172	Permit Holder Snyder Village Board of Directors		Risk Category I
Street Address 1115 Harbers Lane		Purpose of Inspection		
City/State Metamora, IL	ZIP Code 61548	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 diarrheal 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	In	Adequate handwashing sinks properly supplied and accessible		
	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		

#	Compliance Status		COS	R
	Protection from Contamination			
15	In	Food separated and protected		
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	In	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

#		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		

#		COS	R
	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	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	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		

IOCI 17-356

Food Establishment Inspection Report

Establishment: Snyder Village Assisted Living　　　　Establishment #: 23 172

Water Supply: ☒ Public ☐ Private　　Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium　　　　PPM: 200　　　　Heat: 189

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Green beans/steam table east	173	Milk/RIC east dining room	33	Chicken noodle soup-cooling/WIC	62
Tater tots/steam table east dining	160	Broccoli salad-cooling/cold-hold	50	Gravy/WIC	36
Brats/steam table west dining	140	Milk/RIC west dining room	41	Minestrone soup/WIC	36
Sauerkraut/steam table west	143	Broccoli salad/cold-holding	39		
Green beans/steam table west	192	Diced tomatoes/RIC prep	36		
Tater tots/steam table west	152	Ham/RIC prep	40		
Minestrone soup/stove	142	Cottage cheese/RIC prep	39		
		Shredded cheese/RIC prep	39		
		Milk/WIC	36		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection.

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

Billie Schumacher 1811570 - Always Food Safe Exp. 11/2027	Ronda Stein 23600495 - ServSafe Exp. 3/2028	Vicki Collins 24622133 - ServSafe Exp. 9/2028	Joann Hosbrough 24065077 - ServSafe Exp. 5/2028

HACCP Topic: TCS food temperature/date-marking requirements, serving line/food protection, employee health policy

Person in Charge (Signature)　　　　Date: Oct 31, 2023

Inspector (Signature): Paul Wilker WQIP

Follow-up: ☐ Yes ☒ No (Check one)　　Follow-up Date:

Food Establishment Inspection Report

Establishment: Snyder Village Assisted Living   Establishment #: 23 172

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbecue,
	steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services for establishments and staff
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual
	working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within
	30 days from the hire date of food employees and valid for three (3) years from date of issuance.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and
	within 15 feet from entrances, exits, windows that open and ventilation intakes; signage must be posted at entrances & exits;
	no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Observed temperature log sheets for monitoring internal TCS food cooking temperatures and refrigeration unit temperatures
	3-501.19 Time as a Public Health Control: take & log initial temperatures of TCS food, mark discard time (no more than 4 hours),
	discard TCS food within 4 hours, and written procedures shall be maintained in the food establishment and made available to the
	regulatory authority upon request.
	3-306.11 Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food
	food guards; display cases; or other effective means.

Person in Charge (Signature)   Date: Oct 31, 2023

Inspector (Signature): Paul Wilkin WCHD

Follow-up: ☐ Yes ☒ No (Check one)   Follow-up Date: