

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 1	Date 11/15/2023
Establishment Snyder Village Healthcare Center		License/Permit # 23 026	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 1200 E. Partridge Street		Permit Holder Snyder Village Board of Directors	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
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	N/O	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	Out	Proper date marking and disposition	X
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	X	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	X	Food properly labeled; original container	X
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	

Compliance Status		COS	R
Proper Use of Utensils			
43	X	In-use utensils: properly stored	X
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		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: 184

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cranberry citrus chicken/oven	180	Milk/WIC	36	Milk/Hall 3 bistro	40
Stuffing/oven	186	Sliced ham/RIC Hall 1 bistro	36	Sliced ham/Hall 4 bistro	36
Gravy/oven	179	Sliced cheese/RIC Hall 1 bistro	39	Sausage/Hall 4 bistro	37
Riviera vegetables/oven	183	Sausage/RIC Hall 1 bistro	38	Sliced cheese/Hall 4 bistro	37
		Cottage cheese/Hall 2 bistro	37	Pancake batter/Hall 4 bistro	40
		Sliced ham/Hall 2 bistro	40	Milk/Hall 4 bistro	36
		Sliced cheese/Hall 2 bistro	40	Cottage cheese/Hall 4 bistro	39
		Sauerkraut/Hall 3 bistro	39	Sliced ham/Hall 5 community	35
		Sliced tomatoes/Hall 3 bistro	35	Milk/Hall 5 community room	40


OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
23	3-501.18 (P) Observed in Hall 5 community room two (2) TCS foods wrapped in clear plastic wrap without name and date identifying contents on packaging or container in RIC (prep). TCS food shall be discarded if it: (1) exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (2) is in a container or package that does not bear a date or day; or (3) is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). TCS foods were chicken patties and peeled hard-boiled eggs, according to person-in-charge, and discarded by person-in-charge during inspection.
37	3-302.12 (C) Observed in Hall 2 bistro dry white food substance without name identifying contents on container, in Hall 2 bistro RIC orange liquid food substance without name identifying contents on container, in Hall 4 bistro dry white food substance without name identifying contents on container, in Hall 4 bistro RIC yellow liquid food substance without name identifying contents on container and dated 11/14. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt,spices, and sugar shall be identified with the common name of the food. Dry white food substances were thickener, orange food substance was orange juice, and yellow liquid food substance was pancake batter, according to person-in-charge, and labeled by person-in-charge during inspection.
43	3-304.12 (C) Observed in Hall 2 bistro handle of teaspoon stored in direct contact with dry white food substance. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Spoon removed from

CFPM Verification (name, expiration date, ID#): Ronda Stein


Ronda Stein 23600495 - ServSafe Exp. 3/2028	Robyn Aeschleman 23600501 - ServSafe Exp. 3/2028	Curtis Leman 23600496 - ServSafe Exp. 3/2028	Joshua Fandel 165620521958 - ServSafe Exp. 4/2026
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HACCP Topic: TCS food temperature and date marking requirements, no bare hand contact with ready-to-eat food, employee health


Person in Charge (Signature)

Nov 15, 2023

Date


Inspector (Signature)



Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Snyder Village Healthcare Center

Establishment #: 23 026

[illegible]



 Nov 15, 2023
 Person in Charge (Signature) Date

Inspector (Signature) Paul Wilson

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: