

# 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		No. of Repeat Risk Factor/Intervention Violations 0		Time In 9:30 AM
Street Address 1200 E. Partridge Street		Permit Holder Snyder Village Board of Directors		Time Out 11:50 AM
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				
2	In	Certified Food Protection Manager (CFPM)				
<b>Employee Health</b>						
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				
<b>Good Hygienic Practices</b>						
6	In	Proper eating, tasting, drinking, or tobacco use				
7	In	No discharge from eyes, nose, and mouth				
<b>Preventing Contamination by Hands</b>						
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				
<b>Approved Source</b>						
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				

## 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

Safe Food and Water		COS	R	Proper Use of Utensils	COS	R
30	Pasteurized eggs used where required			43 X In-use utensils: properly stored		X
31	Water and ice from approved source			44 Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45 Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>						
33	Proper cooling methods used; adequate equipment for temperature control			46 Gloves used properly		
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>Utensils, Equipment and Vending</b>						
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					
<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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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

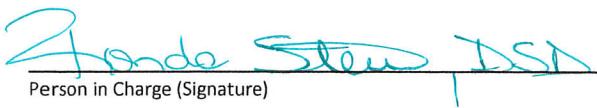
## OBSERVATIONS AND CORRECTIVE ACTIONS

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

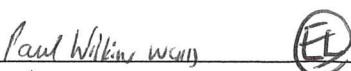
Ronda Stein 23600495 - ServSafe Exp. 3/2028	Robyn Aeschleman 23600501 - ServSafe Exp. 3/2028	Curtis Leman 23600496 - ServSafe Exp. 3/2028	Joshua Fandel 165620521958 - ServSafe Exp. 4/2026
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HACCP Topic: TCS food temperature and date marking requirements,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

  
Person in Charge (Signature)

Nov 15, 2023

Date

  
Paul Wilkins, WACI

Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

## Establishment: Snyder Village Healthcare Center

Establishment #: 23 026

Person in Charge (Signature)

Nov 15, 2023

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**