

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 01/10/2024
Establishment Metamora Township High School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:30 AM
License/Permit # 24 005		Permit Holder Metamora Township High School Dist #122		Time Out 11:55 AM
Street Address 101 W. Madison Street		Risk Category I		
City/State Metamora, IL		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																																																																																																																																																																																																																																																																																																																						
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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																																																																																																																																																																																																																																																																																																																								
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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	In	Proper cooking time and temperatures			7	In	No discharge from eyes, nose, and mouth			8	In	Hands clean and properly washed			19	N/O	Proper reheating procedures for hot holding			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			20	N/O	Proper cooling time and temperature			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			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				43	In-use utensils: properly stored				31	Water and ice from approved source				32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled				33	Proper cooling methods used; adequate equipment for temperature control				45	Single-use/single-service articles: properly stored and used				34	Plant food properly cooked for hot holding				46	Gloves used properly				35	Approved thawing methods used				Utensils, Equipment and Vending										36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				Food Temperature Control										37	Food properly labeled; original container				48	Warewashing facilities: installed, maintained, & used; test strips				Food Identification										38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean				Physical Facilities										39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure				40	Personal cleanliness				51	Plumbing installed; proper backflow devices				41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed				42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned				Prevention of Food Contamination										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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37	Food properly labeled; original container				48	Warewashing facilities: installed, maintained, & used; test strips				Food Identification										38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean				Physical Facilities										39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure				40	Personal cleanliness				51	Plumbing installed; proper backflow devices				41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed				42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned				Prevention of Food Contamination										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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Food Establishment Inspection Report

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Establishment: Metamora Township High School cafeteria

Establishment #: 24 005

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Smartpower

PPM: 272-700

Heat: 186

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Baked beans/serving line 1	143	Cut spinach/salad bar	41	Poor boy sandwich/WIC	41
Baked beans/serving line 2	136	Cut lettuce/salad bar	41	Cooked hamburger/WIC	36
Carrots/serving line 2	172	Diced chicken/salad bar	33	Ham/WIC	37
Cheesy garlic bread/hot-holding	135	Sliced ham/salad bar	37	Cottage cheese/WIC	40
Cheesy hashbrown casserole/serv	138	Cottage cheese/salad bar	41	Milk/WIC	38
Baked beans/serving line 3	135	Shredded cheese/salad bar	41		
Carrots/serving line 3	140	Sliced hard-boiled eggs/salad bar	41		
Chicken & dumpling soup/salad	188	Milk/milk cooler serving line 3	33		
Cheesy hashbrown casserole/ovn	175	Milk/milk cooler serving line 1/2	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

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, employee health

Tracy Koenig
Person in Charge (Signature)

Jan 10, 2024

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

Food Establishment Inspection Report

Page 3 of 3

Establishment: Metamora Township High School cafeteria

Establishment #: 24 005

Spacy
Person In Charge (Signature)

Jan 10, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)