

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 0	Date 02/15/2024
Establishment Snyder Village Assisted Living		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:55 AM
Street Address 1115 Harbers Lane		Permit Holder Snyder Village Board of Directors	Time Out 1:25 PM
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
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		
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	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		X	
40	Personal cleanliness			
41	Wiping cloths: properly used and stored			
42	Washing fruits and vegetables			
Proper Use of Utensils				
43	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	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 Assisted Living

Establishment #: 24 069

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
Pork/steam table east dining	162	Milk/east dining room	41	Ham/WIC	35
Potatoes/steam table east dining	152	Milk/west dining room	41		
Broccoli & cauliflower/east dining	172	Cut melon/west dining room	41		
Pork/steam table west dining	141	Sliced tomatoes/RIC prep	37		
Potatoes/steam table west dining	149	Diced tomatoes/RIC prep	39		
Broccoli & cauliflower/west	182	Ham/RIC prep	39		
Potato soup/kitchen	180	Shredded cheese/RIC prep	39		
Chicken & noodle soup/kitchen	168	Milk/WIC	33		
		Shredded cheese/WIC	35		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
39	3-303.11 (P) Observed in west side dining room RIF small bowl of ice cream stored in ice bin with ice cubes. After use as a medium
	for cooling the exterior surfaces of food such as melons or fish, packaged foods such as canned beverages, or cooling coils and
	tubes of equipment, ice may not be used as food. Small bowl of ice cream removed and ice discarded by person-in-charge during
	inspection.
43	3-304.12 (C) Observed in west side dining room RIF white/black ice scoop handle stored in direct contact with ice cubes in ice bin.
	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. Ice scoop
	removed from ice bin by person-in-charge during inspection.

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

Billie Jo Schumacher 1811570 - Always Food Safe Exp. 11/2027	Charles Doug Rogers 23600493 - ServSafe Exp. 3/2028	Vicki Collins 24622133 - ServSafe Exp. 9/2028	Joann Hosbrough 24065077 - ServSafe Exp. 5/2028
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HACCP Topic: TCS food temperature/date-marking requirements, serving line/food protection, employee health policy

Boobs
Person in Charge (Signature)

Feb 15, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

FL

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Establishment #: 24 069

Person in Charge (Signature)

Feb 15, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date: