

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		License/Permit #	24 069	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 1115 Harbers Lane		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

<p>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</p>	<p>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.</p>
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Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
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	
Employee Health				17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		Time/Temperature Control for Safety			
4	In	Proper use of restriction and exclusion		18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices				20	N/O	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use		21	In	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth		22	In	Proper cold holding temperatures	
Preventing Contamination by Hands				23	In	Proper date marking and disposition	
8	In	Hands clean and properly washed		24	N/A	Time as a Public Health Control; procedures & records	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Consumer Advisory			
10	In	Adequate handwashing sinks properly supplied and accessible		25	N/A	Consumer advisory provided for raw/undercooked food	
Approved Source				Highly Susceptible Populations			
11	In	Food obtained from approved source		26	In	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature		Food/Color Additives and Toxic Substances			
13	In	Food in good condition, safe, and unadulterated		27	N/A	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction		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

<p>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</p>							
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Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
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	
Food Temperature Control				46		Gloves used properly	
33		Proper cooling methods used; adequate equipment for temperature control		Utensils, Equipment and Vending			
34		Plant food properly cooked for hot holding		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35		Approved thawing methods used		48		Warewashing facilities: installed, maintained, & used; test strips	
36		Thermometers provided & accurate		49		Non-food contact surfaces clean	
Food Identification				Physical Facilities			
37		Food properly labeled; original container		50		Hot and cold water available; adequate pressure	
Prevention of Food Contamination				51		Plumbing installed; proper backflow devices	
38		Insects, rodents, and animals not present		52		Sewage and waste water properly disposed	
39	X	Contamination prevented during food preparation, storage and display	X	53		Toilet facilities: properly constructed, supplied, & cleaned	
40		Personal cleanliness		54		Garbage & refuse properly disposed; facilities maintained	
41		Wiping cloths: properly used and stored		55		Physical facilities installed, maintained, and clean	
42		Washing fruits and vegetables		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 #: 24 069

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 189

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Pork/steam table east dining	162		Milk/east dining room	41	Item/Location
Potatoes/steam table east dining	152		Milk/west dining room	41	Temp
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	

[illegible]

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

Person in Charge (Signature)

Feb 15, 2024

Date _____

Inspector (Signature) Paul Walker wend FL

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Snyder Village Assisted Living

Establishment #: 24 069

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Person in Charge (Signature) B. J. S. O. D. S. M.

Feb 15, 2024

Date _____

Inspector (Signature) Paul M. Ward

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: