

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 | 04/09/2024 |
| Establishment Metamora Markets | | License/Permit # | 24 183 | No. of Repeat Risk Factor/Intervention Violations | 0 |
| Street Address 116 N. Davenport Street | | Permit Holder Metamora Markets LLC | Risk Category III | | |
| 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 |
| Supervision | | | | | Protection from Contamination | | | | |
| 1 | In | Person in charge present, demonstrates knowledge, and performs duties | | | 15 | N/A | Food separated and protected | | |
| 2 | In | Certified Food Protection Manager (CFPM) | | | 16 | In | Food-contact surfaces; cleaned and sanitized | | |
| Employee Health | | | | | Time/Temperature Control for Safety | | | | |
| 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 | | | 18 | N/A | Proper cooking time and temperatures | | |
| 5 | In | Procedures for responding to vomiting and diarrheal events | | | 19 | N/A | Proper reheating procedures for hot holding | | |
| Good Hygienic Practices | | | | | Food/Color Additives and Toxic Substances | | | | |
| 6 | In | Proper eating, tasting, drinking, or tobacco use | | | 20 | N/A | Proper cooling time and temperature | | |
| 7 | In | No discharge from eyes, nose, and mouth | | | 21 | N/A | Proper hot holding temperatures | | |
| Preventing Contamination by Hands | | | | | Consumer Advisory | | | | |
| 8 | In | Hands clean and properly washed | | | 22 | In | Proper cold holding temperatures | | |
| 9 | In | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | 23 | In | Proper date marking and disposition | | |
| 10 | In | Adequate handwashing sinks properly supplied and accessible | | | 24 | N/A | Time as a Public Health Control; procedures & records | | |
| Approved Source | | | | | Highly Susceptible Populations | | | | |
| 11 | In | Food obtained from approved source | | | 25 | N/A | Consumer advisory provided for raw/undercooked food | | |
| 12 | N/O | Food received at proper temperature | | | Food/Color Additives and Toxic Substances | | | | |
| 13 | In | Food in good condition, safe, and unadulterated | | | 26 | In | Pasteurized foods used; prohibited foods not offered | | |
| 14 | N/A | Required records available: shellstock tags, parasite destruction | | | 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 | Compliance Status | | | COS | R |
| Safe Food and Water | | | | | Proper Use of Utensils | | | | |
| 30 | | Pasteurized eggs used where required | | | 43 | | In-use utensils: properly stored | | |
| 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 | | | | | Utensils, Equipment and Vending | | | | |
| 33 | | Proper cooling methods used; adequate equipment for temperature control | | | 46 | | Gloves used properly | | |
| 34 | | Plant food properly cooked for hot holding | | | Physical Facilities | | | | |
| 35 | | Approved thawing methods used | | | 47 | | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | |
| 36 | | Thermometers provided & accurate | | | 48 | | Warewashing facilities: installed, maintained, & used; test strips | | |
| Food Identification | | | | | 49 | | Non-food contact surfaces clean | | |
| 37 | X | Food properly labeled; original container | | | Employee Training | | | | |
| Prevention of Food Contamination | | | | | 50 | | Hot and cold water available; adequate pressure | | |
| 38 | | Insects, rodents, and animals not present | | | 51 | | Plumbing installed; proper backflow devices | | |
| 39 | | Contamination prevented during food preparation, storage and display | | | 52 | | Sewage and waste water properly disposed | | |
| 40 | | Personal cleanliness | | | 53 | | Toilet facilities: properly constructed, supplied, & cleaned | | |
| 41 | | Wiping cloths: properly used and stored | | | 54 | | Garbage & refuse properly disposed; facilities maintained | | |
| 42 | | Washing fruits and vegetables | | | 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 #: 24 183

Waste Water System: ☒ Public ☐ Private

Heat: N/A

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Establishment: Metamora Markets

Establishment #: 24 183

OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

Violations cited in this report must be corrected within the time frames below.

This inspection was limited to the two (2) TCS food vending RIFs (pre-packaged dippin' dots and pre-packaged ice cream). No other TCS food or prepared food/drinks offered for sale at this time.

Please correct any core (C) violations ASAP but at least by next routine inspection

Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information

Facility is still classified as a Category III food establishment

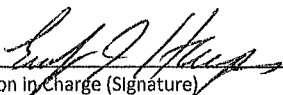
Please note if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbecue, festival, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.

Please note that if any changes (menu, equipment, remodeling, renovation, plumbing, location, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.

WCHD provides free food safety in-services to establishments & their staff

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.


Person in Charge (Signature)

Apr 9, 2024

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____