

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		No. of Repeat Risk Factor/Intervention Violations 0		Time In 2:20 PM
Street Address 116 N. Davenport Street		Permit Holder Metamora Markets LLC		Time Out 2:50 PM
City/State Metamora, IL		Risk Category III		
		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										
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										
Safe Food and Water		COS	R	Proper Use of Utensils		COS	R			
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										
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly					
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending						
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										
37	Food properly labeled; original container			49	Non-food contact surfaces clean					
Prevention of Food Contamination							Physical Facilities			
38	Insects, rodents, and animals not present			50	Hot and cold water available; adequate pressure					
39	Contamination prevented during food preparation, storage and display			51	Plumbing installed; proper backflow devices					
40	Personal cleanliness			52	Sewage and waste water properly disposed					
41	Wiping cloths: properly used and stored			53	Toilet facilities: properly constructed, supplied, & cleaned					
42	Washing fruits and vegetables			54	Garbage & refuse properly disposed; facilities maintained					
Employee Training							55	Physical facilities installed, maintained, and clean		
57	All food employees have food handler training			56	Adequate ventilation and lighting; designated areas used					
58	Allergen training as required			Employee Training						

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Establishment: Metamora Markets

Establishment #: 24 183

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-602.11 (C) Observed in RIF (pre-packaged ice cream) ice cream cookie sandwich not properly labeled. Food packaged in a food establishment, shall be labeled as specified in law, including 21 CFR 101 -Food labeling, and 9 CFR 317 Labeling, marking devices, and containers. Label information shall include: (1) the common name of the food, or absent a common name, an adequately descriptive identity statement; (2) if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; (3) an accurate declaration of the net quantity of contents; (4) the name and place of business of the manufacturer, packer, or distributor; and (5) the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Evelyn Hayes

HACCP Topic: TCS food temperature requirements, employee health policy requirements

End J. Hause
Person in charge (Signature)

Apr 9, 2024

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

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Date

Inspector (Signature)

Follow-up: Yes No (Check one)

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