

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 04/25/2024
Establishment Snyder Village Healthcare Center		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:35 AM
		Permit Holder Snyder Village Board of Directors	Time Out 12:55 PM
Street Address 1200 E. Partridge 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
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	In	Food received at proper temperature			27	N/A	Food additives: approved and properly used		
13	In	Food in good condition, safe, and unadulterated			28	In	Toxic substances properly identified, stored, and used		
14	N/A	Required records available: shellstock tags, parasite destruction			29	N/A	Conformance with Approved Procedures		

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	Varlance 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	X	Food properly labeled; original container	X		50	Hot and cold water available; adequate pressure			
Prevention of Food Contamination					51	X	Plumbing installed; proper backflow devices		
38	Insects, rodents, and animals not present				52	Sewage and waste water properly disposed			
39	Contamination prevented during food preparation, storage and display				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	X	Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables				56	X	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 Healthcare Center

Establishment #: 24 153

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 180

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatball pot roast/oven	170	Cottage cheese/community room	40	Shredded cheese/RIC Hall 2 bistro	37
Roasted potatoes/oven	185	Cut lettuce/RIC community room	40	Milk/RIC Hall 2 bistro	40
Mixed vegetables/oven	175	Liquid eggs/RIC community room	39	Liquid eggs/RIC Hall 3 bistro	38
Puree meatball pot roast/oven	152	Milk/delivery	41	Sliced tomatoes/RIC Hall 3 bistro	39
Puree potatoes/oven	161	Roast/WIC	36	Cottage cheese/RIC Hall 3 bistro	40
Mechanical meatball pot roast	190	Milk/RIC kitchen	40	Milk/RIC Hall 3 bistro	40
Puree vegetables/oven	165	Sliced cheese/RIC kitchen	38	Shredded cheese/RIC Hall 4 bistro	40
Chicken & rice soup/community	185	Shredded cheese/RIC kitchen	40	Liquid eggs/RIC Hall 4 bistro	39
surface utensil/dishwasher	168	Liquid eggs/RIC Hall 2 bistro	38	Sliced tomatoes/RIC Hall 4 bistro	40

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in Hall 2 bistro liquid yellow food substance without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt,spices, and sugar shall be identified with the common name of the food. Liquid yellow food substance was butter alternative, according to food employee, and labeled by food employee during inspection.
51	5-203.14 (P) Observed in dishroom black hose attached directly to water faucet without required backflow prevention device installed. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law, by: (A) providing an air gap as specified under § 5-202.13; or (B) installing an approved backflow prevention device as specified under § 5-202.14. Hose disconnected from water faucet by employee during inspection.
51	5-205.15 (C) Observed in dishroom water faucet spout missing and not attached at 3-compartment sink. A plumbing system shall be maintained in good repair according to the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in dishroom floor tiles below dirty dish table & rinse sink missing, not attached, and flooring not maintained in good repair. Floors and floor coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Bryon Basilice

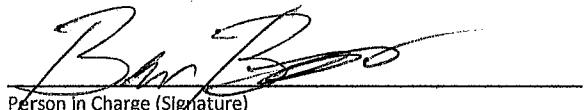
Bryon Basilice
18884687 - ServSafe
Exp. 1/2025

Joshua Fandel
165620521958 - ServSafe
Exp. 4/2026

Billie Jo Schumacher
1811570 - Always Food Safe
Exp. 11/2027

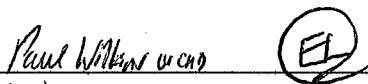
Charles Doug Rogers
23600493 - ServSafe
Exp. 3/2028

HACCP Topic: TCS food temperature and date marking requirements, no bare hand contact with ready-to-eat food, employee health


Person in Charge (Signature)

Apr 25, 2024

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Apr 25, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)