

# Food Establishment Inspection Report

Page 1 of 3

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 05/13/2024
Establishment Posh Tots Academy		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:20 AM
License/Permit # 24 039		Permit Holder Megan Bishop LLC	Time Out 11:30 AM
Street Address 1250 N. Nofsinger Road		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																																																																																																																																																																				
<b>Supervision</b>																																																																																																																																																																													
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																																																																																																																																																																						
<b>Employee Health</b>																																																																																																																																																																													
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			<b>Time/Temperature Control for Safety</b>																																																																																																																																																																								
5	IN	Procedures for responding to vomiting and diarrheal events			6	IN	Proper eating, tasting, drinking, or tobacco use			18	IN	Proper cooking time and temperatures			7	IN	No discharge from eyes, nose, and mouth			8	IN	Hands clean and properly washed			19	N/O	Proper reheating procedures for hot holding			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			20	N/O	Proper cooling time and temperature			<b>Good Hygienic Practices</b>										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			21	IN	Proper hot holding temperatures			<b>Preventing Contamination by Hands</b>										22	IN	Proper cold holding temperatures			23	IN	Proper date marking and disposition			24	N/A	Time as a Public Health Control; procedures & records			<b>Consumer Advisory</b>					<b>Approved Source</b>										25	N/A	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>										26	IN	Pasteurized foods used; prohibited foods not offered			<b>Food/Color Additives and Toxic Substances</b>										27	N/A	Food additives: approved and properly used			28	IN	Toxic substances properly identified, stored, and used		<b>Conformance with Approved Procedures</b>										29	N/A	Compliance with variance/specialized process/HACCP		
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## 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				<b>Food Temperature Control</b>										46	Gloves used properly				33	Proper cooling methods used; adequate equipment for temperature control				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				34	Plant food properly cooked for hot holding				48	Warewashing facilities: installed, maintained, & used; test strips				35	Approved thawing methods used				49	Non-food contact surfaces clean				36	X	Thermometers provided & accurate			<b>Physical Facilities</b>					<b>Food Identification</b>										50	Hot and cold water available; adequate pressure				37	Food properly labeled; original container				51	Plumbing installed; proper backflow devices				<b>Prevention of Food Contamination</b>										52	Sewage and waste water properly disposed				38	Insects, rodents, and animals not present				53	Toilet facilities: properly constructed, supplied, & cleaned				39	Contamination prevented during food preparation, storage and display				54	Garbage & refuse properly disposed; facilities maintained				40	Personal cleanliness				55	Physical facilities installed, maintained, and clean				41	Wiping cloths: properly used and stored				56	Adequate ventilation and lighting; designated areas used				<b>Employee Training</b>										57	All food employees have food handler training				42	Washing fruits and vegetables				58	Allergen training as required			
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Establishment: Posh Tots Academy

Establishment #: 24 039

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100

Heat: 165

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

CEPM Verification (name, expiration date, ID#): Eva Quintero

Eva Quintero 18731818 - ServSafe Exp. 12/2024	Jacqueline Keil 1bbdb0-3hbjj5 - State Food Safety Exp. 11/2028		
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health

Gu Gu  
Person in Charge (Signature)

May 13, 2024

Date

Person in Charge (Signature)

11

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

# Food Establishment Inspection Report

Page 3 of 3

Establishment: Posh Tots Academy

Establishment #: 24 039

as Quinto

Person in Charge (Signature)

May 13, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

\_\_\_\_\_  
Inspector (Signature)