

# 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	1	Date	07/11/2024
Establishment Snyder Village Assisted Living		License/Permit #	24 069	Time In	11:10 AM
Street Address 1115 Harbers Lane		Permit Holder	Snyder Village Board of Directors	Time Out	12:35 PM
City/State Metamora, IL		ZIP Code	61548	Purpose of Inspection Routine Inspection	
		Risk Category I			

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  <b>IN</b>=in compliance    <b>OUT</b>=not in compliance    <b>N/O</b>=not observed    <b>N/A</b>=not applicable          Mark "X" in appropriate box for COS and/or R  <b>COS</b>=corrected on-site during inspection    <b>R</b>=repeat violation</p>	<p><b>Risk factors</b> 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
<b>Supervision</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager (CFPM)		
<b>Employee Health</b>				
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		
<b>Good Hygienic Practices</b>				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
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		
<b>Approved Source</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		
<b>Protection from Contamination</b>				
15	In	Food separated and protected		
16	Out	Food-contact surfaces; cleaned and sanitized	X	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18	In	Proper cooking time and temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
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>				
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		

## 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    <b>COS</b>=corrected on-site during inspection    <b>R</b>=repeat violation</p>				
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Compliance Status			COS	R
<b>Safe Food and Water</b>				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38		Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and clean		
56		Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>				
57		All food employees have food handler training		
58		Allergen training as required		

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Establishment #: 24 069

PPM: 200

Heat: 183

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Ginger chicken/oven	166		Diced tomatoes/RIC prep	35		Sliced tomatoes/WIC	34
Baked potato/steam table east	184		Sliced tomatoes/RIC prep	34			
Broccoli/east dining room	204		Shredded cheese/RIC prep	37			
Ginger chicken/steam table west	138		Ham/RIC prep	37			
Mashed potatoes/steam table	161		Milk/east dining room	39			
Broccoli/steam table west dining	171		Milk/west dining room	39			
			Milk/WIC	39			
			Ham/WIC	39			
			Shredded cheese/WIC	38			

[illegible]

<p>Billie Jo Schumacher 1811570 - Always Food Safe Exp. 11/2027</p>	<p>Charles Doug Rogers 23600493 - ServSafe Exp. 3/2028</p>	<p>Vicki Collins 24622133 - ServSafe Exp. 9/2028</p>	<p>Joann Hosbrough 24065077 - ServSafe Exp. 5/2028</p>
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Bobby S. Quinn DCM Jul 11, 2024  
Person in Charge (Signature) Date

**Follow-up:** ☐ Yes ☒ No (Check one)

Follow-up Date:

# Food Establishment Inspection Report

Establishment: Snyder Village Assisted Living

Establishment #: 24 069

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item  
Number

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

Please correct any core (C) violations noted above 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 I food establishment

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection

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

WCHD provides free food safety in-services for establishments and 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 must be 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.

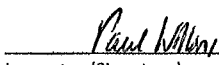
Observed temperature log sheets for monitoring internal TCS food cooking temperatures and refrigeration unit temperatures  
3-501.19 -- Time as a Public Health Control: take & log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request.

3-306.11 -- Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food food guards; display cases; or other effective means.

  
Person In Charge (Signature)

Jul 11, 2024

Date

  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_