

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 1		Date 08/15/2024
Establishment Snyder Village Healthcare Center		License/Permit # 24 153		Time In 10:35 AM
Street Address 1200 E. Partridge Street		Permit Holder Snyder Village Board of Directors		Time Out 1:00 PM
City/State Metamora, IL		Risk Category I		
		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
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	In	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	
			COS	R
Safe Food and Water				
30	Pasteurized eggs used where required			
31	Water and ice from approved source			
32	Varlance obtalned for specialized processing methods			
Food Temperature Control				
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			
Food Identification				
37	Food properly labeled; original container			
Prevention of Food Contamination				
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			
Protection from Contamination				
15	In	Food separated and protected		
16	In	Food-contact surfaces; cleaned and sanitized		
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	In	Proper cooking time and temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	In	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	Out	Proper date marking and disposition		X
24	N/A	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	In	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
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		

COS			R	
Proper Use of Utensils				
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			
Utensils, Equipment and Vending				
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			
Physical Facilities				
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	X Adequate ventilation and lighting; designated areas used			X
Employee Training				
57	All food employees have food handler training			
58	Allergen training as required			

Food Establishment Inspection Report

Page 2 of 3

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
Mashed potatoes/prep	145	Shredded cheese/RIC	38	Diced tomatoes/Hall 3 bistro	36
Meatloaf/hot-holding cabinet	162	Sliced cheese/RIC	38	Sausage/Hall 3 bistro	41
Green beans/hot-holding cabinet	181	Milk/WIC	38	Liquid eggs/RIC Hall 3 bistro	40
Brown gravy/hot-holding cabinet	168	Ham/prep	36	Sliced tomatoes/RIC Hall 4 bistro	37
		Sausage/Hall 1 bistro	39	Sausage/RIC Hall 4 bistro	40
		Pancake batter-cooling/Hall 1	75	Liquid eggs/RIC Hall 4 bistro	39
		Liquid eggs/RIC Hall 1 bistro	40	Cottage cheese/RIC Hall 5 comm	38
		Cottage cheese/RIC Hall 2 bistro	38	Sausage/RIC Hall 5 comm room	30
		Liquid eggs/RIC Hall 2 bistro	39	Liquid eggs/RIC Hall 5 comm	40

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
23	3-501.17 (Pf) Observed in Hall 2 Bistro cottage cheese marked with open date of 8-7 and in Community Room cottage cheese marked with open date of 7-26. TCS food held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41° F or below for a maximum of 7 days. Reviewed HACCP concept with person-in-charge during inspection. Cottage cheese containers discarded by person-in-charge during inspection.
56	6-403.11 (C) Observed in kitchen in food prep area employee personal drink (half full 20 oz Mountain Dew) stored on shelf with spices and seasonings. Areas designated for employees to eat, drink, and use tobacco products shall be located so that food, equipment, linens, and single-service and single-use articels are protected from contamination. Employee personal drink moved to separate lower shelf by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Amy Schoon

Amy Schoon 20690497 - ServSafe Exp. 6/2026	Vicki Collins 24622133 - ServSafe Exp. 9/2028	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, employed health

McHoon, CSM

Aug 15, 2024

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

1

Food Establishment Inspection Report

Establishment: Snyder Village Healthcare Center

Establishment #: 24 153

Person in Charge (Signature)

Aug 15, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date: