

# 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 10/31/2024
Establishment Metamora Grade School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:25 AM
Street Address 815 E. Chatham Street		Permit Holder Metamora CCSD #1	Time Out 12:35 PM
City/State Metamora, IL		Risk Category I	
ZIP Code 61548		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.

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<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																																																																																																																																																			
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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			21	In	Proper hot holding temperatures			13	In	Food in good condition, safe, and unadulterated			22	In	Proper cold holding temperatures			14	N/A	Required records available: shellstock tags, parasite destruction			23	In	Proper date marking and disposition			24	N/A	Time as a Public Health Control; procedures & records			<b>Consumer Advisory</b>					<b>Preventing Contamination by Hands</b>										25	N/A	Consumer advisory provided for raw/undercooked food			<b>Approved Source</b>										26	N/A	Pasteurized foods used; prohibited foods not offered			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

Compliance Status			COS	R	Compliance Status			COS	R																																																																																																																																																																																				
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30	Pasteurized eggs used where required				<b>Proper Use of Utensils</b>																																																																																																																																																																																								
31	Water and ice from approved source				43	In-use utensils: properly stored				32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled				<b>Food Temperature Control</b>										45	Single-use/single-service articles: properly stored and used				33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly				34	Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>					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				<b>Food Identification</b>										49	Non-food contact surfaces clean				<b>Physical Facilities</b>					37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure				<b>Prevention of Food Contamination</b>										51	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	Physical facilities installed, maintained, and clean				42	Washing fruits and vegetables				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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# Food Establishment Inspection Report

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Establishment: Metamora Grade School cafeteria

Establishment #: 24 028

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50-99/100

Heat: 190

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection.

CFPM Verification (name, expiration date, ID#): Karla Klesewetter

Karla Kiesewetter 21678285 - NRFSP Exp. 3/2025	Valerie Tipton 20113820 - ServSafe Exp. 1/2026	Nicole Salem 20281809 - ServSafe Exp. 2/2026	Brandy Mallow 21678283 - NRFSP Exp. 3/2025
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, serving line/food protection

Karela Kieseivetter

Oct 31, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

# Food Establishment Inspection Report

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Establishment: Metamora Grade School cafeteria

Establishment #: 24 028

Karla Kesiwetter

Person in Charge (Signature)

Oct 31, 2024

Date

Follow-up:  Yes  No (Check one)

Follow-up Date: