

# 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 10/01/2024
Establishment Metamora Township High School cafeteria		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:30 AM
Street Address 101 W. Madison Street		Permit Holder Metamora Township High School Dist #122		Time Out 12:10 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	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			18	In	Proper cooking time and temperatures		
<b>Good Hygienic Practices</b>									
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/O	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	In	Proper cooling time and temperature		
<b>Preventing Contamination by Hands</b>									
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Proper date marking and disposition		
<b>Approved Source</b>									
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			<b>Consumer Advisory</b>				
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			<b>Highly Susceptible Populations</b>				
<b>GOOD RETAIL PRACTICES</b>									
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				COS	R
<b>Safe Food and Water</b>									
30	Pasteurized eggs used where required				43	Proper Use of Utensils			
31	Water and ice from approved source				44	Utensils, Equipment & Linens			
32	Variance obtained for specialized processing methods				45	Single-use/single-service articles			
<b>Food Temperature Control</b>									
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>									
37	Food properly labeled; original container				49	Non-food contact surfaces clean			
<b>Prevention of Food Contamination</b>									
38	Insects, rodents, and animals not present				<b>Physical Facilities</b>				
39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure			
40	Personal cleanliness				51	Plumbing installed; proper backflow devices			
41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed			
42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned			
<b>Employee Training</b>									
57	All food employees have food handler training				54	Garbage & refuse properly disposed; facilities maintained			
58	Allergen training as required				55	Physical facilities installed, maintained, and clean			
					56	Adequate ventilation and lighting; designated areas used			

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Establishment: Metamora Township High School cafeteria

Establishment #: 24 005

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 194

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Baked potato/salad bar	192	Milk/milk cooler lunch line 1 & 2	36	Cut honeydew melon-cool/serv 2	56
Peas/serving line 1	185	Diced eggs/salad bar	39	Cut honeydew melon-cool/serv 3	55
Corn dogs/serving line 1	140	Diced ham/salad bar	41	Ice milk/WIC	37
Peas/serving line 2	173	Diced chicken/salad bar	41	Diced ham/WIC	39
Corn dog/serving line 2	139	Cut spinach/salad bar	41	Peeled hard-boiled eggs-cool/WIC	69
Peas/serving line 3	171	Cut lettuce/salad bar	40	Taco meat-cooling/WIC	59
Corn dog/serving line 3	147	Chocolate ice milk/soft serve	37	Milk/WIC	35
		Vanilla ice milk/soft serve	39		
		Cut honeydew melon-cool/serv 1	57		

## OBSERVATIONS AND CORRECTIVE ACTIONS

CEPM Verification (name, expiration date, ID#): Patricia Berres

Patricia Berres 22073251 - ServSafe Exp. 5/2029	Karen LaHood 21557943 - NRFSP Exp. 3/2024	Kimberly Fraboni 23266358 - ServSafe Exp. 2/2028	Tracey Koenig 23266360 - ServSafe Exp. 2/2028
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HACCP Topic: TCS food temperature/cool down requirements, no bare hand contact with ready-to-eat food, employee health policy

Reuter  
Person in Charge (Signature)

Oct 1, 2024

Date

Person in Charge (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

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Establishment: Metamora Township High School cafeteria

Establishment #: 24 005

Ratti  
Person In Charge (Signature)

Oct 1, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**