

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 10/01/2024
Establishment Open Arms Food Pantry		No. of Repeat Risk Factor/Intervention Violations 0		Time In 9:35 AM
Street Address 1200 W. Mt Vernon Street		Permit Holder Metamora Mennonite Church		Time Out 10:25 AM
City/State Metamora, IL		Risk Category III		
		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
Supervision									
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	N/A	Certified Food Protection Manager (CFPM)			16	N/A	Food-contact surfaces; cleaned and sanitized		
Employee Health									
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			Time/Temperature Control for Safety				
5	In	Procedures for responding to vomiting and diarrheal events			18	N/A	Proper cooking time and temperatures		
Good Hygienic Practices									
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/A	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	N/A	Proper cooling time and temperature		
Preventing Contamination by Hands									
8	In	Hands clean and properly washed			21	N/A	Proper hot holding temperatures		
9	N/A	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		
Approved Source									
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			Consumer Advisory				
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			Highly Susceptible Populations				
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
Safe Food and Water									
30	Pasteurized eggs used where required				43	Proper Use of Utensils			
31	Water and ice from approved source				44	Utensils, Equipment and Vending			
32	Variance obtained for specialized processing methods				45	Food/Color Additives and Toxic Substances			
Food Temperature Control									
33	Proper cooling methods used; adequate equipment for temperature control				46	Conformance with Approved Procedures			
34	Plant food properly cooked for hot holding				26	In	Pasteurized foods used; prohibited foods not offered		
35	Approved thawing methods used				27	N/A	Food additives: approved and properly used		
36	Thermometers provided & accurate				28	In	Toxic substances properly identified, stored, and used		
Food Identification									
37	Food properly labeled; original container				29	N/A	Compliance with variance/specialized process/HACCP		
Prevention of Food Contamination									
38	Insects, rodents, and animals not present				Physical Facilities				
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			
Employee Training									
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			

Food Establishment Inspection Report

Page 2 of 3

Establishment: Open Arms Food Pantry

Establishment #: 24 130

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

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#): Doug Long

Oct 1, 2024

Person in Charge (Signature)

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Page 3 of 3

Establishment: Open Arms Food Pantry

Establishment #: 24 130

Day 145 Day
Person in Charge (Signature)

Person In Charge (Signature)

Oct 1, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

John W.
Inspector (Signature)