

Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations	0	Date	3/26/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:45 AM
Establishment Metamora Township High School	Phone (309) 367-4151	Email			
Address 101 W. Madison Street		City/State Metamora, IL	ZIP Code 61548		
License/Permit # 25 014	Permit Holder Metamora Township High School Dist #122	Purpose of Inspection Routine	Risk Category I		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in the appropriate box for COS and/or R

IN: In compliance OUT: not in compliance N/O: not observed N/A: not applicable

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				Protection from Contamination			
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	IN	Food is separated and protected.	
2	IN	Certified Food Protection Manager (CFPM).		16	IN	Food-contact surfaces; cleaned and sanitized.	
Employee Health				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		Time/Temperature Control for Safety			
4	IN	Proper use of restriction and exclusion.		18	IN	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrheal events.		19	N/O	Proper reheating procedures for hot holding.	
Good Hygienic Practices				20	IN	Proper cooling time and temperature.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		21	IN	Proper hot holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		22	IN	Proper cold holding temperatures.	
Preventing Contamination by Hands				23	IN	Proper date marking and disposition.	
8	IN	Hands clean and properly washed.		24	N/A	Time as a Public Health Control; procedures and records.	
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		Consumer Advisory			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
Approved Source				Highly Susceptible Populations			
11	IN	Food obtained from an approved source.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
12	N/O	Food received at the proper temperature.		Food/Color Additives and Toxic Substances			
13	IN	Food in good condition, safe, and unadulterated.		27	N/A	Food additives: approved and properly used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		28	IN	Toxic substances are properly identified, stored and used.	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in the box if the numbered item is not in compliance

Mark "X" in the appropriate box

COS: Corrected on-site during inspection

R: Repeat violation

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water					Proper Use of Utensils (continued)				
30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.		
31		Water and ice from an approved source.			45		Single use/single service articles are properly stored and used.		
32		Variance obtained for specialized processing methods.			46		Gloves used properly.		
Food Temperature Control					Utensils, Equipment, and Vending				
33		Proper cooling methods are used; adequate equipment for temperature control.			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
34		Plant food properly cooked for hot holding.			48		Warewashing facilities: installed, maintained, and used; test strips.		
35		Approved thawing methods used.			49		Non-food contact surfaces are clean.		
36		Thermometers are provided and accurate.			Physical Facilities				
37		Food properly labeled; original container.			50		Hot and cold water available; adequate pressure.		
Food Identification					51		Plumbing installed; proper backflow devices.		
38		Insects, rodents, and animals not present.			52		Sewage and wastewater properly disposed.		
39		Contamination is prevented during food preparation, storage, and display.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
40		Personal cleanliness.			54		Garbage and refuse are properly disposed; facilities are maintained.		
41		Wiping cloths: properly used and stored.			55		Physical facilities installed, maintained, and cleaned.		
42		Washing fruits, vegetables, and other plant food.			56		Adequate ventilation and lighting; designated areas used.		
Proper Use of Utensils					Food Handler and Allergen Awareness				
43		In-use utensils: properly stored.			57		Food handler training 410 ILCS 625/3.06.		
					58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
					59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature) Karen Lattaud Date: 3/26/2025

Inspector (Signature) Paul Wilkins Follow-up: YES NO (Check one) Follow-up Date: _____

EW

Food Establishment Inspection Report

Page 2 of 3

Establishment: Metamora Township High School

Establishment #: 25 014

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
Carrots/serving line 1	148	Turkey sandwich/serving line	41	Cut lettuce/salad bar	40
Bosco stick/serving line 1	138	Milk/milk cooler	40	Cut spinach/salad bar	41
Carrots/serving line 2	149	Chocolate ice milk/soft serve unit	39	Cottage cheese/RIC	40
Bosco stick/serving line 2	150	Vanilla ice milk/soft serve unit	41	Chocolate ice milk/WIC lower	35
Carrots/serving line 3	154	Cottage cheese/salad bar	41	Diced ham/WIC lower	35
Bosco stick/serving line 3	151	Broccoli salad/salad bar	41	Turkey-cooling/WIC lower	49
		Diced ham/salad bar	40	Taco meat-cooling WIC upper	50
		Shredded cheese/salad bar	40	Milk/WIC upper	39

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category I food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

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.

CFPM Verification (name, expiration date, ID#): Karen LaHood

Karen LaHood 22009507 - NRFS Exp. 11/2028	Kimberly Fraboni 23266358 - ServSafe Exp. 2/2028	Patricia Berres 22073251 - ServSafe Exp. 5/2029	Kristine Jones 23943461 - ServSafe Exp. 5/2028
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Illinois Requirements: Use of non-latex gloves for food handling and preparation 410 ILCS 180/10.
 Appropriate default beverage for children's meal 410 ILCS 620/21.5.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
45	4-904.11 (C) Observed by soft serve ice cream unit large clear plastic container of white plastic spoons with handles of spoons in contact with food-contact surfaces of spoons. Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided. Single-service articles that are intended for food- or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from

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Page 3 of 3

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