

# Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations 1	Date 3/3/2025
		Number of Repeat Risk Factor/ Intervention Violations 0	Time In 10:30 AM
Establishment Snyder Village Health Center	Phone (309) 367-4300	Email	
Address 1200 E. Partridge Street		City/State Metamora, IL	ZIP Code 61548
License/Permit # 25 067	Permit Holder Metamora Community Nursing Home	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
<b>Supervision</b>			
1	IN Person in charge present, demonstrates knowledge, and performs duties.		
2	IN Certified Food Protection Manager (CFPM).		
<b>Employee Health</b>			
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.		
<b>Good Hygienic Practices</b>			
6	IN Proper eating, tasting, drinking, or tobacco product use.		
7	IN No discharge from eyes, nose, and mouth.		
<b>Preventing Contamination by Hands</b>			
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 are properly supplied and accessible.		
<b>Approved Source</b>			
11	IN Food obtained from an approved source.		
12	N/O Food received at the proper temperature.		
13	IN Food in good condition, safe, and unadulterated.		
14	N/A Required records available: molluscan shellfish identification, and parasite destruction.		
<b>Protection from Contamination</b>			
15	IN Food is separated and protected.		
16	IN Food-contact surfaces; cleaned and sanitized.		
17	IN Proper disposition of returned, previously served, reconditioned, and unsafe food.		
<b>Time/Temperature Control for Safety</b>			
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	OUT Proper cold holding temperatures.		✓
23	IN Proper date marking and disposition.		
24	N/A Time as a Public Health Control; procedures and records.		
<b>Consumer Advisory</b>			
25	N/A Consumer advisory is provided for raw/undercooked food.		
<b>Highly Susceptible Populations</b>			
26	IN Pasteurized foods are used; prohibited foods are not offered.		
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A Food additives: approved and properly used.		
28	IN Toxic substances are properly identified, stored and used.		
<b>Conformance with Approved Procedures</b>			
29	N/A Compliance with variance/specialized process/HACCP.		

## 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  
for COS and/or R

COS: Corrected on-site  
during inspection

R: Repeat  
violation

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

Person in Charge (Signature) Robinson, CDM Date: 3/3/2025

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

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Establishment: Snyder Village Health Center

Establishment #: 25 067

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/O

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef/oven	174	Pork/WIC	39	Peeled hard boiled eggs/RIC Hall 4	38
California vegetables/oven	182	Sausage/WIC	36	Sausage/RIC Hall 4	36
Noodles/oven	189	Pureed eggs/WIC	37	Cottage cheese/RIC Hall 4	40
Grilled chicken/Hall 4	170	Pumpkin puree/RIC	33	Milk/RIC Hall 4	40
		Peeled hard boiled eggs/RIC Hall 5	36	Sausage/RIC Hall 3	40
		Shredded cheese-cooling/RIC Hall 5	43	Cut lettuce/RIC Hall 3	36
Sausage/RIC Hall 1	40	Cut lettuce/RIC Hall 5	43	Cottage cheese/RIC Hall 2	38
Milk/RIC Hall 1	33	Sour cream/RIC Hall 5	44	Milk/RIC Hall 2	38

## 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.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

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

Amy Schoon 20690497 - ServSafe Exp. 6/2026	Angelia Johnson 20877465 - ServSafe Exp. 8/2026	Kevin Reeves 23600492 - ServSafe Exp. 3/2028	Sandra Alexander 22017253 - ServSafe Exp. 4/2027
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HACCP Topic: TCS food temperature, cooling down, & 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.
22	3-501.16 (P) Observed in Hall 5 community room RIC internal temperatures of cut lettuce and sour cream measured above 41° F. Using metal-stem thermometer provided at establishment, internal temperature of sour cream measured above 41° F. Time/Temperature Control for Safety Food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with food employee and person-in-charge during inspection. Cut lettuce and sour cream discarded by food employee during inspection.
37	3-302.12 (C) Observed in Halls 5, 4, and 3 bistros, squeeze containers of yellow liquid food substance and olive liquid food

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