

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		0	Date	4/10/2025																																																																																																																																																																																																																																																		
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	11:05 AM																																																																																																																																																																																																																																																		
Establishment Metamora Grade School		Phone (309) 367-2361		Email																																																																																																																																																																																																																																																					
Address 815 E. Chatham Street		City/State Metamora, IL		ZIP Code 61548																																																																																																																																																																																																																																																					
License/Permit # 25 017		Permit Holder Metamora CCSD #1		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																																																																																																																																																																																																																																																									
IN: in compliance OUT: not in compliance N/O: not observed N/A: not applicable																																																																																																																																																																																																																																																									
Mark "X" in the 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				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																																																																																																																																																																																																																																																									
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/O	Proper cooking time and temperatures.																																																																																																																																																																																																																																																		
Good Hygienic Practices																																																																																																																																																																																																																																																									
6	IN	Proper eating, tasting, drinking, or tobacco product 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.																																																																																																																																																																																																																																																		
Preventing Contamination by Hands																																																																																																																																																																																																																																																									
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 are properly supplied and accessible.			23	IN	Proper date marking and disposition.																																																																																																																																																																																																																																																		
Approved Source																																																																																																																																																																																																																																																									
11	IN	Food obtained from an approved source.			24	N/A	Time as a Public Health Control; procedures and records.																																																																																																																																																																																																																																																		
12	N/O	Food received at the proper temperature.			Consumer Advisory																																																																																																																																																																																																																																																				
13	IN	Food in good condition, safe, and unadulterated.			14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			25	N/A	Consumer advisory is provided for raw/undercooked food.		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	Compliance Status		COS	R	Safe Food and Water		Proper Use of Utensils (continued)		30		Safe Food and Water				44	Utensils, equipment, and linens: properly stored, dried, and handled.		31		Safe Food and Water				45	Single use/single service articles are properly stored and used.		32		Safe Food and Water				46	Gloves used properly.		Food Temperature Control								33		Food Temperature Control				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		34		Food Temperature Control				48	Warewashing facilities: installed, maintained, and used; test strips.		35		Food Temperature Control				49	Non-food contact surfaces are clean.		36		Food Temperature Control				Utensils, Equipment, and Vending								Food Identification								37		Food Identification				50	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		Prevention of Food Contamination								38		Prevention of Food Contamination				51	Plumbing installed; proper backflow devices.		39		Prevention of Food Contamination				52	Sewage and wastewater properly disposed.		40		Prevention of Food Contamination				53	Toilet facilities: properly constructed, supplied, and cleaned.		41		Prevention of Food Contamination				54	Garbage and refuse are properly disposed; facilities are maintained.		42		Prevention of Food Contamination				55	Physical facilities installed, maintained, and cleaned.		Proper Use of Utensils								43		Proper Use of Utensils				56	Adequate ventilation and lighting; designated areas used.		Physical Facilities								Food Handler and Allergen Awareness								57		Food Handler and Allergen Awareness				58	Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		59		Food Handler and Allergen Awareness				59	Allergen awareness notice 410 ILCS 625/3.08 (rest. only).	
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Person in Charge (Signature) Karla Klesivetter Date: 4/10/2025

Inspector (Signature) Paul Wilkins Follow-up: YES NO (Check one) Follow-up Date: 4/10/2025

Food Establishment Inspection Report

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Establishment: Metamora Grade School

Establishment #: 25 017

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50-99/100

Heat: 184

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken/hot-holding	150	Milk/milk cooler main serving line	39		
Chicken/main serving line	147	Milk/milk cooler gym serving line	39		
Pinto beans/main serving line	168	Cut lettuce salad-cooling/RIC	49		
Chicken/gym serving line	164	Lactose free milk/RIC	37		
Pinto beans/gym serving line	192	Sliced cheese/WIC	38		
		Milk/WIC	38		
		Diced ham/WIC	37		
		Shredded cheese/WIC	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#): Karla Kiesewetter

Karla Kiesewetter 26481857 - ServSafe Exp. 11/2029	Valerie Tipton 20113820 - ServSafe Exp. 1/2026	Nicole Salem 20281809 - ServSafe Exp. 2/2026	Brandy Mallow 26884648 - ServSafe Exp. 2/2030
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, serving line/food protection

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.
	No violations observed at time of inspection.
	Observed two (2) food serving line windows in use - main (cafeteria) serving line (#1) and gym serving line (#2).
	Observed temperature log sheets for monitoring TCS food cooking temperatures and refrigeration/freezer units.

Food Establishment Inspection Report

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Establishment: Metamora Grade School

Establishment #: 25 017