

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
			Time Out 12:15 PM
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				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									
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					19	N/O	Proper reheating procedures for hot holding.		
6	IN	Proper eating, tasting, drinking, or tobacco product use.			20	IN	Proper cooling time and temperature.		
7	IN	No discharge from eyes, nose, and mouth.			21	IN	Proper hot holding temperatures.		
Preventing Contamination by Hands					22	IN	Proper cold holding temperatures.		
8	IN	Hands clean and properly washed.			23	IN	Proper date marking and disposition.		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			24	N/A	Time as a Public Health Control; procedures and records.		
10	IN	Adequate handwashing sinks are properly supplied and accessible.			Consumer Advisory				
Approved Source					25	N/A	Consumer advisory is provided for raw/undercooked food.		
11	IN	Food obtained from an approved source.			Highly Susceptible Populations				
12	N/O	Food received at the proper temperature.			26	IN	Pasteurized foods are used; prohibited foods are not offered.		
13	IN	Food in good condition, safe, and unadulterated.			Food/Color Additives and Toxic Substances				
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			27	N/A	Food additives: approved and properly used.		
GOOD RETAIL PRACTICES					28	IN	Toxic substances are properly identified, stored and used.		
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	#	X	Compliance Status	COS	R
Safe Food and Water									
30		Pasteurized eggs are used where required.			Proper Use of Utensils (continued)				
31		Water and ice from an approved source.			44		Utensils, equipment, and linens: properly stored, dried, and handled.		
32		Variance obtained for specialized processing methods.			45		Single use/single service articles are properly stored and used.		
Food Temperature Control									
33		Proper cooling methods are used; adequate equipment for temperature control.			46		Gloves used properly.		
34		Plant food properly cooked for hot holding.			Utensils, Equipment, and Vending				
35		Approved thawing methods used.			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
36		Thermometers are provided and accurate.			48		Warewashing facilities: installed, maintained, and used; test strips.		
Food Identification									
37		Food properly labeled; original container.			49		Non-food contact surfaces are clean.		
Prevention of Food Contamination									
38		Insects, rodents, and animals not present.			Physical Facilities				
39		Contamination is 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 wastewater properly disposed.		
42		Washing fruits, vegetables, and other plant food.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
Proper Use of Utensils									
43		In-use utensils: properly stored.			54		Garbage and refuse are properly disposed; facilities are maintained.		
Food Handler and Allergen Awareness									
57		Food handler training 410 ILCS 625/ 3.06.			55		Physical facilities installed, maintained, and cleaned.		
58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			56		Adequate ventilation and lighting; designated areas used.		
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			Food Handler and Allergen Awareness				

Person In Charge (Signature) <u>Karen Kieseivetter</u>	Date: <u>4/10/2025</u>
Inspector (Signature) <u>Paul Wilkins</u>	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO (Check one) Follow-up Date: _____

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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

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.

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Establishment: Metamora Grade School Establishment #: 25 017[illegible]