

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	2	Date	7/22/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:45 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	#	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	OUT	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.		18	IN	Proper cooking time and temperatures.			
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper reheating procedures for hot holding.			
5	IN	Procedures for responding to vomiting and diarrheal events.		20	IN	Proper cooling time and temperature.			
Good Hygienic Practices				21	IN	Proper hot holding temperatures.			
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper cold holding temperatures.			
7	IN	No discharge from eyes, nose, and mouth.		23	OUT	Proper date marking and disposition.			
Preventing Contamination by Hands				24	N/A	Time as a Public Health Control; procedures and records.			
8	IN	Hands clean and properly washed.		Consumer Advisory					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		25	N/A	Consumer advisory is provided for raw/undercooked food.			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		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.				Conformance with Approved Procedures					
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				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		Varlance 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	X	Thermometers are provided and accurate.		Physical Facilities					
37	X	Food properly labeled; original container.		50	Hot and cold water available; adequate pressure.				
Food Identification				51	Plumbing installed; proper backflow devices.				
38	X	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)

Angelia Jol

Date:

7/22/2025

Inspector (Signature)

Paul Wilkins

EL

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: 190

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Gravy/hot-holding cabinet	191	Shredded cheese/RIC	40	Sausage/RIC Hall 1 bistro	37
Chicken fried steak/fryer	197	Milk/RIC	40	Sliced cheese/RIC Hall 2 bistro	39
Mashed potatoes/steamer	194	Macaroni pasta/WIC	37	Diced eggs/RIC Hall 2 bistro	40
Squash/steamer	193	Broccoli salad/WIC	38	Milk/RIC Hall 2 bistro	40
Country fried steak/fryer Hall 3 bistro	212	Cottage cheese/RIC community room	35	Peeled hard boiled eggs/RIC Hall 3 bistro	37
Grilled cheese sandwich/flattop Hall 4 bistro	140	Sausage/RIC prep community room	36	Milk-cooling/RIC Hall 3 bistro	43
Country fried steak/fryer Hall 4 bistro	195	Diced eggs/RIC Hall 1 bistro	33	Peeled hard boiled eggs/RIC Hall 4 bistro	36
Sausage/flattop Hall 4 bistro	145	Cottage cheese/RIC Hall 1 bistro	34	Cottage cheese/RIC Hall 4 bistro	37

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

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection

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#): Angelia Johnson

Angelia Johnson 20877465 - ServSafe Exp. 8/2026	Amy Schoon 20690497 - ServSafe Exp. 6/2026	Kevin Reeves 23600492 - ServSafe Exp. 3/2028	Sandra Alexander 22017253 - ServSafe Exp. 4/2027
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HACCP Topic: TCS food date marking/temperature 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.
16	4-601.11 (Pf) Observed in community room (Hall 5) bistro ice dispensing spout on Coca-Cola beverage dispensing unit soiled with accumulated debris and black substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice dispensing spout cleaned and sanitized by person-in-charge during inspection.
23	3-501.18 (P) Observed in WIC beef with date marking of 7/15, which exceeds the 7-day requirement for ready-to-eat TCS foods. A TCS food specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (2) is in a container

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Establishment: Snyder Village Health Center Establishment #: 25 067

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	or package that does not bear a date or day; or (3) is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). Beef discarded by person-in-charge during inspection.
36	4-204.112 (C) Observed in kitchen temperature measuring device not provided and conspicuous in RIF (Amana, chest, ice cream). Cold or hot holding equipment used for Time/Temperature Control for Safety food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. Thermometer provided by person-in-charge during inspection.
37	3-302.12 (C) Observed in Community Room (Hall 5) bistro multiple squeeze containers in RIC (prep) without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Squeeze containers were various sauces and salad dressings according to person-in-charge and labeled by person-in-charge during inspection.
38	6-501.111 (Pf) Observed in Community Room (Hall 5) bistro 12 ants crawling on counter around Coca-Cola beverage dispensing unit and along floor. The premises shall be maintained free of insects, rodents, and other pests. Ants eliminated and counters cleaned & sanitized by food employee during inspection.
	2-103.11 (O) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties. Food allergy awareness includes describing foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive a sensitive individual who has an allergic reaction.
	3-602.12 (C) The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items that are served or sold to the consumer.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.
	Observed serving kitchens (Hall 1, Hall 2, Hall 3, Hall 4 Bistros, and Hall 5 Community Room) in operation, dry storage room, and S/V Center kitchen.
	Observed temperature log sheets for monitoring internal TCS food cooking temperatures and refrigeration unit temperatures
	Observed new flooring in main kitchen