

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 Number of Repeat Risk Factor/ Intervention Violations	0 0	Date Time In Time Out	11/12/2025 10:45 AM 12:10 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				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.		18	IN	Time/Temperature Control for Safety	
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	N/O	Proper reheating procedures for hot holding.	
Good Hygienic Practices				21	IN	Proper cooling time and temperature.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper hot holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper cold holding temperatures.	
Preventing Contamination by Hands				24	N/A	Proper date marking and disposition.	
8	IN	Hands clean and properly washed.		25	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.		26	N/A	Consumer advisory is provided for raw/undercooked food.	
Approved Source				27	N/A	Highly Susceptible Populations	
11	IN	Food obtained from an approved source.		28	IN	Pasteurized foods are used; prohibited foods are not offered.	
12	N/O	Food received at the proper temperature.		29	N/A	Food/Color Additives and Toxic Substances	
13	IN	Food in good condition, safe, and unadulterated.		30	N/A	Food additives: approved and properly used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		31	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 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		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.		50		Physical Facilities			
Food Identification				51		Hot and cold water available; adequate pressure.			
37		Food properly labeled; original container.		52		Plumbing installed; proper backflow devices.			
Prevention of Food Contamination				53		Sewage and wastewater properly disposed.			
38		Insects, rodents, and animals not present.		54		Toilet facilities: properly constructed, supplied, and cleaned.			
39		Contamination is prevented during food preparation, storage, and display.		55		Garbage and refuse are properly disposed; facilities are maintained.			
40		Personal cleanliness.		56		Physical facilities installed, maintained, and cleaned.			
41		Wiping cloths: properly used and stored.		57		Adequate ventilation and lighting; designated areas used.			
42		Washing fruits, vegetables, and other plant food.		58		Food Handler and Allergen Awareness			
Proper Use of Utensils				59		Food handler training 410 ILCS 625/3.06.			
43		In-use utensils: properly stored.		60		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			
				61		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature) Karla Kleisewetter Date: 11/12/2025

Inspector (Signature) Paul Wilkins Follow-up: YES 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: 182

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pinto beans/oven	203	Milk/milk cooler main serving line	37	Chef salad/RIC	41
Taco meat/main serving line	200	Milk/milk cooler gym serving line	37		
Pinto beans/main serving line	180	Shredded cheese/main serving line	40		
Taco meat/gym serving line	205	Shredded cheese/gym serving line	40		
Pinto beans/gym serving line	182	Shredded cheese/WIC	39		
		Cheese sticks/WIC	37		
		Sour cream/WIC	38		
		Lactose free milk/WIC	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#): 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 date marking & temperature requirements, no bare hand contact with ready-to-eat food, sanitizing concentrations

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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