

# Food Establishment Inspection Report

Page 1 of 3

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	Date Time In	11/3/2025 10:55 AM
Establishment Metamora Township High School		Phone (309) 367-4151	Email	0	Time Out 12:25 PM
Address 101 W. Madison Street		City/State Metamora, IL	ZIP Code 61548		
License/Permit # 25 014		Permit Holder Metamora Township High School Dist #122	Purpose of Inspection Routine	Risk Category	

## 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
<b>Supervision</b>				<b>Protection from Contamination</b>			
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.	
<b>Employee Health</b>				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		<b>Time/Temperature Control for Safety</b>			
4	IN	Proper use of restriction and exclusion.		18	IN	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrheal events.		19	N/O	Proper reheating procedures for hot holding.	
<b>Good Hygienic Practices</b>				20	IN	Proper cooling time and temperature.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		21	IN	Proper hot holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		22	IN	Proper cold holding temperatures.	
<b>Preventing Contamination by Hands</b>				23	IN	Proper date marking and disposition.	
8	IN	Hands clean and properly washed.		24	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.		<b>Consumer Advisory</b>			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
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.		<b>Food/Color Additives and Toxic Substances</b>			
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.

**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
<b>Safe Food and Water</b>					<b>Proper Use of Utensils (continued)</b>				
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		Variances obtained for specialized processing methods.			46		Gloves used properly.		
<b>Food Temperature Control</b>					<b>Utensils, Equipment, and Vending</b>				
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.	X		<b>Physical Facilities</b>				
<b>Food Identification</b>					50		Hot and cold water available; adequate pressure.		
37		Food properly labeled; original container.			51		Plumbing installed; proper backflow devices.		
<b>Prevention of Food Contamination</b>					52		Sewage and wastewater properly disposed.		
38		Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			54		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			55		Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			56		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			<b>Food Handler and Allergen Awareness</b>				
43		In-use utensils: properly stored.			57		Food handler training 410 ILCS 625/3.06.		
<b>Proper Use of Utensils</b>					58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
44					59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature) Dee Bem Date: 11/3/2025

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

# Food Establishment Inspection Report

Page 2 of 3

Establishment: Metamora Township High School

Establishment #: 25 014

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 189

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pasta/serving line 1	136	Ham & cheese sandwich/serving line 1	41	Diced ham/salad bar	38
Carrots/serving line 1	136	Ham & cheese sandwich/serving line 2	41	Cottage cheese/salad bar	41
Cheesy garlic bread/serving line 1	135	Milk/milk cooler	39	Diced eggs-cooling/salad bar	51
Carrots/serving line 2	162	Vanilla ice milk/soft serve unit	41	Shredded cheese/salad bar	40
Carrots/serving line 3	157	Chocolate ice milk/soft serve unit	41	Diced eggs-cooling/RIC	42
Cheesy garlic bread/serving line 3	146	Vanilla ice milk/RIC	41	Pasta-cooling/WIC	57
Baked potato/potato bar	173	Shredded cheese/potato bar	41	Milk/WIC	39
		Sour cream/potato bar	41	Vanilla ice 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#): Patricia Berres

Patricia Berres 22073251 - ServSafe Exp. 5/2029	Kimberly Fraboni 23266358 - ServSafe Exp. 2/2028	Karen LaHood 22009507 - NRFSP Exp. 11/2028	Kristine Jones 23943461 - ServSafe Exp. 5/2028
---	--	--	--

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.
36	4-204.112 (C) Observed temperature measuring device not provided and conspicuous in RIF (chocolate whey protein bars) by cashier. Cold 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.

## Food Establishment Inspection Report

Page 3 of 3

Establishment: Metamora Township High School Establishment #: 25 014