

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	4	Date	04/25/2019
Establishment Metamora Fields Golf Club		License/Permit #	0	Time In	2:05 PM
Street Address 801 W. Progress Street		Permit Holder	1	Time Out	5:15 PM
City/State Metamora, IL		ZIP Code	Risk Category		
		61548	1		
		Purpose of Inspection			
		Routine Inspection			

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 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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
3	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	In		
Hands clean and properly washed			
9	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	Out		X
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	Out		X
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
16	Out		X
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	In		
Proper reheating procedures for hot holding			
20	In		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	Out		X
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	In		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
29	N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided & accurate			
Food Identification			
37			
Food properly labeled; original container			
Prevention of Food Contamination			
38			
Insects, rodents, and animals not present			
39	X		X
Contamination prevented during food preparation, storage and display			
40			
Personal cleanliness			
41			
Wiping cloths; properly used and stored			
42			
Washing fruits and vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43	X		X
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47	X		X
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49	X		X
Non-food contact surfaces clean			
Physical Facilities			
50			
Hot and cold water available; adequate pressure			
51			
Plumbing installed; proper backflow devices			
52			
Sewage and waste water properly disposed			
53			
Toilet facilities: properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed; facilities maintained			
55	X		
Physical facilities installed, maintained, and clean			
56			
Adequate ventilation and lighting; designated areas used			
Employee Training			
57	X		
All food employees have food handler training			
58	X		X
Allergen training as required			

Food Establishment Inspection Report

Establishment: Metamora Fields Golf Club

Establishment #: 19 138

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/<25

Heat: 180

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken vegetable soup/soup urn	148	Cut lettuce/RIC	37	Creme of mushroom soup/WIC	36
Vegetable soup/soup urn	153	Peeled hard-boiled eggs/RIC	38	Macaroni & cheese/WIC	39
Hot dogs/steam table	140	Bleu cheese crumbles/RIC	37	Potato soup/WIC	40
Grilled chicken breast/griddle	172	Julienne vegetables/RIC	39	Turkey sandwich/RIC	41
Chicken tenders/fryer	208	Roast beef/RIC	39		
Italian beef/steam table	165	Turkey/RIC	40		
Nacho cheese/steam table	149	Sliced tomatoes/RIC	39		
Beef brisket/oven	168	Chowder/WIC	35		
Beef brisket/oven	171	Potato salad/WIC	36		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees at main floor bar, main floor women's restroom, 2nd floor banquet hall bar, and 2nd floor restrooms. Hand washing signs provided during inspection.
10	5-205.11 (Pf) Observed in 2nd floor drink prep room handwashing sink blocked by plastic crate of clean glasses. Handwashing sinks must be accessible at all times. Plastic crate of clean glasses removed from in front of hand sink by male person-in-charge during inspection.
13	3-202.15 (Pf) Observed in basement storage room on slotted shelf dented can of Roseli sweet red peppers. Dented can removed from shelf and discarded by male person-in-charge during inspection.
16	4-501.114 (P) Observed in main floor mechanical warewashing machine chlorine sanitizing rinse indicated less than 25 ppm of chlorine and 140° F. A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution. Food employees and male person-in-charge instructed to use 3-compartment sink for sanitizing equipment and utensils until the mechanical warewashing machine final rinse has 25-49 ppm of chlorine when the water temperature is at least 120° F.
23	3-501.18 (P) Observed in WIC plastic container of potato salad with preparation date of 4-16-19, which does not meet the 7-day date-marking TCS food requirements. Food discarded by male person-in-charge during inspection. Discussed applicable food code sections with male person-in-charge and food employees during inspection.

CFPM Verification (name, expiration date, ID#): Tim Mahony

Tim Mahony L2SC-2-009722 - Learn2Serve Exp. 1/2023	Matt Rogers L2SC-2-009722 - Learn2Serve Exp. 1/2023		
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HACCP Topic: TCS food temperature requirements, TCS food date marking requirements, employee health policy requirements, Hepatitis A

Tim Mahony
 Person In Charge (Signature)

Apr 25, 2019
 Date

Paul Wilkins Ward E
 Inspector (Signature)

Follow-up: Yes No (Check one)

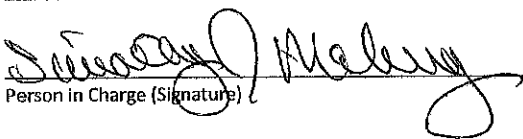
Follow-up Date: _____

Food Establishment Inspection Report


Establishment: Metamora Fields Golf Club

Establishment #: 19 138

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
39	3-305.14 (C) Observed in 2nd floor drink prep room coffee grounds in coffee filters stored on directly coffee unit and not protected from contamination. Coffee grounds in coffee filters placed into clear plastic container with blue lid by male person-in-charge during inspection.
43	3-304.12 (C) Observed in kitchen rolling container of sugar with handle of plastic scoop in direct contact with sugar. Plastic scoop with handle removed from sugar for warewashing by male person-in-charge during inspection.
47	4-202.11 (Pf) Observed in kitchen on hot-holding steam table metal pan of hot dogs with amber-colored lids that are damaged, have melted edges, and not maintained in good repair. Amber-colored lids discarded by male person-in-charge during inspection.
49	4-602.13 (C) Observed in WIF accumulated condensation ice on condenser unit and condensation ice on slotted shelf and closed packages of frozen food products. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in basement storage room large hole in drywall ceiling with exposed pink fiberglass insulation above single-service articles in closed containers. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed male person-in-charge could not access documentation of current food handler certification for food employees. All food employees without CFPM or IL FSSMC certification must have current food handler certification. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that food employees with certified food protection manager certification have food allergy awareness training as required. Please correct this violation within 90 days or at least by next routine inspection.58
Please correct any core (C) violations noted above ASAP but at least by next routine inspection	
Please note 2 repeat violations (items #49 and #58) were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
Please go to our website to view/print the WCHD Connection quarterly newsletter	
Facility is still classified as a Category I food establishment	
The person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation	
Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers	
Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.	
WCHD provides free food safety in-services to establishments & their staff	
Next certified food protection manager 8-hour class & exam offered @ WCHD: June 2019	
Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 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 and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.	


 Person in Charge (Signature)

Apr 25, 2019
 Date


 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____