

# 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	08/13/2019
Establishment Metamora Fields Golf Club		License/Permit #	0	Time In	1:15 PM
Street Address 801 W. Progress Street		Permit Holder	Risk Category		
City/State Metamora, IL		18 Links LLC	I		
ZIP Code 61548		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	Compliance Status		COS	R
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In			15	Out		X
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	In		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	In		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	Out		X
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	Out		X
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			
8	In			23	Out		X
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	In		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	In			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A		
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 with variance/specialized process/HACCP			

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30				43	In-use utensils: properly stored		
Pasteurized eggs used where required				44	Utensils, equipment & linens: properly stored, dried, & handled		
31				45	X Single-use/single-service articles: properly stored and used	X	
Water and ice from approved source				46	Gloves used properly		
32				<b>Utensils, Equipment and Vending</b>			
Variance obtained for specialized processing methods				47	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Temperature Control</b>				48	Warewashing facilities: installed, maintained, & used; test strips		
33				49	X Non-food contact surfaces clean		
Proper cooling methods used; adequate equipment for temperature control				<b>Physical Facilities</b>			
34				50	Hot and cold water available; adequate pressure		
Plant food properly cooked for hot holding				51	Plumbing installed; proper backflow devices		
35				52	Sewage and waste water properly disposed		
Approved thawing methods used				53	Toilet facilities: properly constructed, supplied, & cleaned		
36	X		X	54	Garbage & refuse properly disposed; facilities maintained		
Thermometers provided & accurate				55	X Physical facilities installed, maintained, and clean		X
<b>Food Identification</b>				56	Adequate ventilation and lighting; designated areas used		
37	X		X	<b>Employee Training</b>			
Food properly labeled; original container				57	All food employees have food handler training		
<b>Prevention of Food Contamination</b>				58	Allergen training as required		
38							
Insects, rodents, and animals not present							
39							
Contamination prevented during food preparation, storage and display							
40							
Personal cleanliness							
41							
Wiping cloths: properly used and stored							
42							
Washing fruits and vegetables							

# 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: 200/25-49

Heat: N/O

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Chicken breast/grill	172		Cream of mushroom soup/urn	172		Cilantro ranch/RIC	41
Chicken strips/fryer	194		Chicken salad/RIC	45		Cut spinach/RIC	48
Hot dog/steam table	137		Pot roast vegetables/RIC	50		Sliced cheese/WIC	37
Bratwurst/steam table	134		Ham portion/RIC	43		Yogurt/WIC	39
Nacho cheese/steam table	162		Sliced cheese/RIC	48		Bratwurst/WIC	38
Pot roast/steam table	165		Bleu cheese crumbles/RIC	41		Precooked steak/WIC	35
Italian beef/steam table	172		Cole slaw/RIC	42		Potato salad/WIC	36
Brown gravy/steam table	174		Cut lettuce/RIC	47		Fruit compote/WIC	38
Vegetable soup/soup urn	167		Peeled hard-boiled eggs/RIC	43		White rice/WIC	38

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
15	3-302.11 (P) Observed in WIC carton of raw eggs stored on upper slotted shelf above various ready-to-eat food items. Store raw TCS foods on bottom shelves according to final cooking temperatures to prevent cross-contamination. Carton of raw eggs removed from upper slotted shelf and placed on top of container of raw chicken by male person-in-charge during inspection.
21	3-501.16 (P) Observed in steam table internal temperature of bratwurst indicated 134° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of bratwurst indicated 134° F. Reviewed TCS food hot-holding requirements and discussed HACCP concept with male person-in-charge during inspection. Bratwurst removed from steam table and discarded by male person-in-charge during inspection.
22	3-501.16 (P) Observed in kitchen in two (2) RICs internal temperature of chicken salad at 45° F, pot roast vegetables at 50° F, ham portion at 43° F, sliced cheese at 48° F, cole slaw at 42° F, cut lettuce at 47° F, peeled hard-boiled eggs at 43° F, and cut spinach at 48° F. Using metal-stem thermometer provided at establishment, internal temperatures of stated TCS foods were within ± 2°F of documented temperatures. All TCS foods in RICs discarded by male person-in-charge during inspection.
23	3-501.18 (P) Observed in RIC container of pot roast vegetables with preparation date of 7-31, which does not meet the 7-day date-marking TCS food requirements. TCS food discarded by male person-in-charge during inspection. Reviewed TCS food date marking requirements and discussed HACCP concept with male person-in-charge during inspection.
36	4-204.112 (C) Observed in kitchen in two (2) RICs temperature measuring devices not provided and conspicuous. Thermometers provided by male person-in-charge 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, TCS food storage requirements

Aug 13, 2019  
 Person in Charge (Signature) Date

(EL)
Follow-up:  Yes  No (Check one)
Follow-up Date:  
 Inspector (Signature)

# Food Establishment Inspection Report

Establishment: Metamora Fields Golf Club

Establishment #: 19 138

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen along cook line several containers of dry food substances without name identifying contents on containers. Identify food storage working containers with common name of the food. Dry food substances were various seasonings according to male person-in-charge and labeled by male person-in-charge during inspection.
45	4-903.11 (C) Observed in basement storage room Styrofoam bowls stored directly on slotted shelf in "up" position and not protected from contamination. Single-use articles shall be stored protected from contamination and covered or inverted. Styrofoam bowls removed from shelf and wrapped in clear plastic wrap 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 clear plastic lids that are cracked, damaged, and not maintained in good repair. Clear plastic lids discarded by male person-in-charge during inspection.
47	4-101.19 (C) Observed in basement storage open area RIF (chest, Kenmore) lid damaged, interior plastic liner coming unattached from lid, & yellow fiberglass insulation exposed. Please correct this violation within 90 days or at least by next routine inspection.
47	4-202.11 (Pf) Observed in kitchen along food prep line microwave (Amana commercial) with interior top cavity material peeling and small holes in metal surface. Microwave removed from use and discarded by male person-in-charge during inspection.
49	4-602.13 (C) Observed in kitchen along cook line accumulated condensation water on bottom shelf of RIC. 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.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please note 1 repeat violation (items #55) was 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
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	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: October 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.

*SO Malley*  
 Person in Charge (Signature)

Aug 13, 2019  
 Date

*Paul Wilkins, WCHD*  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_