

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	1	Date	06/09/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:40 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Metamora Fields Golf Club	21 090	18 Links LLC	I		
Street Address		Purpose of Inspection			
801 W. Progress Street		Routine Inspection			
City/State	ZIP Code				
Metamora, IL	61548				

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	Compliance Status	COS	R	Protection from Contamination
			Supervision				Protection from Contamination
1	In		Person in charge present, demonstrates knowledge, and performs duties	15	In		Food 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				Time/Temperature Control for Safety
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
			Good Hygienic Practices	20	N/O		Proper cooling time and temperature
6	In		Proper eating, tasting, drinking, or tobacco use	21	In		Proper hot holding temperatures
7	In		No discharge from eyes, nose, and mouth	22	In		Proper cold holding temperatures
			Preventing Contamination by Hands	23	Out		Proper date marking and disposition
8	In		Hands clean and properly washed	24	N/A		Time as a Public Health Control; procedures & 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 properly supplied and accessible	25	In		Consumer advisory provided for raw/undercooked food
			Approved Source				Highly Susceptible Populations
11	In		Food obtained from approved source	26	N/A		Pasteurized foods used; prohibited foods not offered
12	N/O		Food received at 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: shellstock tags, parasite destruction	28	In		Toxic substances properly identified, stored, and used
			GOOD RETAIL PRACTICES				Conformance with Approved Procedures
			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.	29	N/A		Compliance with variance/specialized process/HACCP
			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	Compliance Status	COS	R	Proper Use of Utensils
			Safe Food and Water				Proper Use of Utensils
30			Pasteurized eggs used where required	43	X		In-use utensils: properly stored
31			Water and ice from approved source	44			Utensils, equipment & linens: properly stored, dried, & handled
32			Variance obtained for specialized processing methods	45	X		Single-use/single-service articles: properly stored and used
			Food Temperature Control	46			Gloves used properly
33			Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending
34			Plant food properly cooked for hot holding	47	X		Food and non-food contact surfaces cleanable, properly designed, constructed, and used
35			Approved thawing methods used	48			Warewashing facilities: installed, maintained, & used; test strips
36			Thermometers provided & accurate	49			Non-food contact surfaces clean
			Food Identification				Physical Facilities
37			Food properly labeled; original container	50			Hot and cold water available; adequate pressure
			Prevention of Food Contamination	51			Plumbing installed; proper backflow devices
38			Insects, rodents, and animals not present	52			Sewage and waste water properly disposed
39			Contamination prevented during food preparation, storage and display	53			Toilet facilities: properly constructed, supplied, & cleaned
40			Personal cleanliness	54			Garbage & refuse properly disposed; facilities maintained
41			Wiping cloths: properly used and stored	55			Physical facilities installed, maintained, and clean
42			Washing fruits and vegetables	56			Adequate ventilation and lighting; designated areas used
			Employee Training				Employee Training
				57			All food employees have food handler training
				58			Allergen training as required

Food Establishment Inspection Report

Establishment: Metamora Fields Golf Club

Establishment #: 21 090

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/25

Heat: N/O

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Italian beef/steam table	193	Sliced cheese/RIC	40	Cole slaw/RIC	40
Taco meat/steam table	148	Corned beef/RIC	37	Sliced tomatoes/RIC	40
Nacho cheese-cooking/oven	89	Cut lettuce/RIC	38	Turkey & cheese sandwich/RIC	40
Nacho cheese/steam table	151	Shredded cheese/RIC	37		
Hot dogs/steam table	141	Housemade ranch dressing/RIC	37		
Bratwurst/steam table	148	Vegetable beef soup/WIC	34		
Mushroom soup/stove	193	Smoked chicken chili/WIC	34		
		Chicken gravy/WIC	35		
		Sliced cheese/WIC	39		

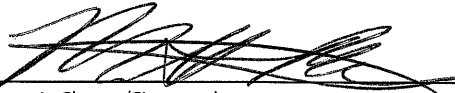
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
23	3-501.18 (P) Observed in kitchen along food cook line in RIC container of corned beef in individual serving bags with preparation date of 6-2, which exceeds 7 days, and has not discarded. Refrigerated, ready-to-eat, Time/Temperature Control for Safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. Discussed HACCP concepts with person-in-charge during inspection. Corned beef discarded by food employee during inspection.
43	3-304.12 (C) Observed in kitchen in white plastic rolling cart clear plastic scoops with handles stored in direct contact with flour and Panko bread crumbs. Store in-use utensils in the food with the handle extended above the top of the food item. Clear plastic scoops removed from flour and Panko bread crumbs and placed back into flour and Panko bread crumbs with handle extended above food by food employee during inspection.
45	4-903.11 (C) Observed in upstairs drink prep area large coffee filters stored uncovered directly on tray and not protected from contamination. Single-use articles shall be stored away or protected from contamination. Coffee filters removed to plastic container by food employee during inspection.
47	4-201.11 (C) Observed in kitchen on cook line prep table amber colored lid with cracked surface, melted edge, and not maintained in good repair. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Amber colored lid discarded by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Matt Rogers

Matt Rogers L2SC-2-009722 - Learn 2 Serve Exp. 1/2023	Emily Fischer L2SC-3-005495 - Learn 2 Serve Exp. 10/2025		
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HACCP Topic: TCS food temperature requirements, TCS food date marking requirements, wearing masks


 Person in Charge (Signature)

Jun 9, 2021
 Date

 
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

