

# 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	2	Date	06/28/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:30 AM
Establishment	License/Permit #	Permit Holder		Risk Category	
Timberline Campground	21 187	D & L Family Camping Inc		II	
Street Address		Purpose of Inspection			
1467 Timberline Road		Routine Inspection			
City/State	ZIP Code				
Goodfield, IL	61742				

## 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	In		
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>				<b>Time/Temperature Control for Safety</b>			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/A		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	N/A		
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	In		
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			
8	In			23	In		
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	Out		X	<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
<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>				Compliance with variance/specialized process/HACCP			
29		In					

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

# Food Establishment Inspection Report

Establishment: Timberline Campground

Establishment #: 21 187

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese/Gehl's dispenser	133	Vanilla ice milk/soft-serve unit	37		
Nacho cheese/Gehl's dispenser	132	Chocolate ice milk/soft-serve unit	36		
		Hot dogs/RIC	37		

### 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 in men's restroom and women's restroom a sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks used by food employees. Provide a clearly visible handwashing sign at each hand sink. Handwashing signs provided and posted during inspection.
21	3-501.16 (P) Observed in Gehl's dispenser unit internal temperature of nacho cheese indicated 133° F and 132° F using a food temperature measuring device with metal-stem. Time/Temperature Control for Safety Food hot-holding shall be maintained at 135° F or above. Reviewed TCS food hot-holding requirements and discussed HACCP concept with person-in-charge during inspection. Two (2) nacho cheese bags discarded by person-in-charge during inspection.
36	4-302.12 (Pf) Observed establishment did not have access to a food temperature measuring device with metal-stem. Metal-stem thermometers accurate to ± 2° F shall be provided and readily accessible to ensure proper food temperatures. Metal-stem thermometer acquired by person-in-charge during inspection.
37	3-302.12 (C) Observed on center cabinet island blue spray bottle containing clear liquid without name identifying contents on container. Identify food storage containers with common name of the food. Clear liquid in blue spray bottle was water according to person-in-charge and labeled by person-in-charge during inspection.
47	4-101.19 (C) Observed center cabinet island counter edges with rough surface exposed. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Brianna McCall

Dawn Albert 21746559 - NRFSP Exp. 5/2026	Brianna McCall 16173700 - ServSafe Exp. 3/2023		
--	--	--	--

HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

Jun 28, 2021  
 Person in Charge (Signature) Date

(FL)
Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

