

# 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	07/22/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:00 AM
Establishment	License/Permit #	Permit Holder		Risk Category	
Camp Tapawingo - Mary Morgan Lodge	21 119	Girl Scouts of Central IL Inc		I	
Street Address		Purpose of Inspection			
1450 Hickory Point Road		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	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				16	Out		X
2	In			Food separated and protected			
Certified Food Protection Manager (CFPM)				17	In		
<b>Employee Health</b>				Proper disposition of returned, previously served, reconditioned and unsafe food			
3	In			<b>Time/Temperature Control for Safety</b>			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				18	In		
4	In			19	N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			20	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				21	In		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				22	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				23	In		
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			
8	In			24	N/A		
Hands clean and properly washed				Proper date marking and disposition			
9	In			Time as a Public Health Control; procedures & records			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				<b>Consumer Advisory</b>			
10	Out		X	25	N/A		
Adequate handwashing sinks properly supplied and accessible				Consumer advisory provided for raw/undercooked food			
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
11	In			26	In		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	N/O			<b>Food/Color Additives and Toxic Substances</b>			
Food received at proper temperature				27	N/A		
13	In			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	In		
14	N/A			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				<b>Conformance with Approved Procedures</b>			
				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	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	Single-use/single-service articles: properly stored and used		
Water and ice from approved source				46	Gloves used properly		
32				<b>Utensils, Equipment and Vending</b>			
Variance obtained for specialized processing methods				47	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				54	Garbage & refuse properly disposed; facilities maintained		
Thermometers provided & accurate				55	Physical facilities installed, maintained, and clean		
<b>Food Identification</b>				56	Adequate ventilation and lighting; designated areas used		
37				<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: Camp Tapawingo - Mary Morgan Lodge

Establishment #: 21 119

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/<25

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hamburger/griddle	191	Fresh melon fruit cup/WIC	42		
Corn on the cob	172	Pulled pork/WIC	38		
		Sliced cheese/WIC	37		
		Macaroni salad cups/WIC	39		
		Sliced ham/WIC	38		
		Sliced tomatoes/WIC	40		
		Gravy/WIC	41		
		Milk/WIC	39		


### OBSERVATIONS AND CORRECTIVE ACTIONS

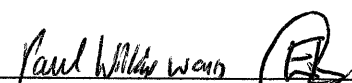
Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands not provided at all handwashing sinks used by food employees in restrooms. Hand washings signs provided and posted during inspection.
16	4-501.114 (P) Observed with test kit concentration of chlorine sanitizing solution at mechanical warewashing machine indicated less than 25 ppm and water temperature of 140° F. Using test kit provided at establishment, concentration of chlorine sanitizing solution also indicated less than 25 ppm. A chlorine solution shall have a minimum temperature based on the concentration and temperature of solution: 25-49 ppm when the temperature is at least 120° F. The pipe tubing from the sanitizer to the dishwasher appears to be cracked and temporarily repaired with tape. Chlorine sanitizer was observed leaking from the pipe tubing when the dishwasher sanitizing cycle was running. Person-in-charge instructed to use the 3-compartment sink for sanitizing equipment and utensils until mechanical warewashing machine is adjusted and repaired.
49	4-602.13 (C) Observed in WIC cooling fan grill cover soiled with accumulated debris and dust. Clean all non-food contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Kailyn Miller

Holly Rutherford 18975925 - ServSafe Exp. 2/2025	Kailyn Miller 20621282 - ServSafe Exp. 5/2026		
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HACCP Topic: TCS food temperature requirements, TCS food storage requirements, wearing masks


Jul 22, 2021  
 Person in Charge (Signature) Date


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

