

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	07/13/2022
Establishment Timberline Campground		License/Permit #	0	Time In	10:50 AM
Street Address 1467 Timberline Road		Permit Holder	D & L Family Camping Inc		
City/State Goodfield, IL		ZIP Code	61742		
		Purpose of Inspection	Routine Inspection		
		Risk Category	II		

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

Compliance Status	COS	R	Description
Protection from Contamination			
15			Food separated and protected
16		X	Food-contact surfaces; cleaned and sanitized
17			Proper disposition of returned, previously served, reconditioned and unsafe food
Time/Temperature Control for Safety			
18			Proper cooking time and temperatures
19			Proper reheating procedures for hot holding
20			Proper cooling time and temperature
21			Proper hot holding temperatures
22			Proper cold holding temperatures
23			Proper date marking and disposition
24			Time as a Public Health Control; procedures & records
Consumer Advisory			
25			Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations			
26			Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances			
27			Food additives: approved and properly used
28			Toxic substances properly identified, stored, and used
Conformance with Approved Procedures			
29			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	Description
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			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	Description
Proper Use of Utensils			
43			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		Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48			Warewashing facilities: installed, maintained, & used; test strips
49			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			Physical facilities installed, maintained, and clean
56			Adequate ventilation and lighting; designated areas used
Employee Training			
57			All food employees have food handler training
58			Allergen training as required

Food Establishment Inspection Report

Establishment: Timberline Campground

Establishment #: 22 184

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	
			Milk/RIC	39	
			Vanilla ice milk/RIC	39	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in customer self-serve area clear plastic ice dispensing spout on beverage dispensing unit soiled with accumulated debris and pink substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice dispensing spout cleaned and sanitized by person-in-charge during inspection.
47	4-204.12 (C) Observed in back storage room front cover of ice machine (Ice-O-Matic) not attached which allows for direct access into the food-contact area of the ice bin. A cover or lid for equipment shall overlap the opening and be sloped to drain. Install the front cover to prevent contaminants and other foreign matter from falling into the food. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Dawn Albert

Dawn Albert 21746559 - NRFSP Exp. 5/2026	Brianna McCall 16173700 - ServSafe Exp. 3/2023		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Dawn Albert Jul 13, 2022
 Person In Charge (Signature) Date

Paul Wilkins Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category II food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	Please note if establishment or group fundraiser is cooking/preparing/serving food/drink outside of kitchen facility (grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note if any changes are planned in the future for this establishment (menu, equipment, building addition, ownership, etc.), please contact WCHD prior to changes occurring for plan review and approval.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Fall 2022
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees.
	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.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

Down Albert
Person in Charge (Signature)

Jul 13, 2022
Date

Paul Wilkin, WCHD
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____