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 0	Date 06/13/2022 Time In 10:45 AM Time Out 12:00 PM
Establishment Fairlakes Golf Club	License/Permit # 22 169	No. of Repeat Risk Factor/Intervention Violations 0	
Street Address 2203 County Road 600 N		Permit Holder Fairlakes Golf Club Inc	Risk Category II
City/State Secor, IL	ZIP Code 61771	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
	Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager (CFPM)		
	Employee Health			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In	Proper use of restriction and exclusion		
5	In	Procedures for responding to vomiting and diarrheal events		
	Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
	Preventing Contamination by Hands			
8	In	Hands clean and properly washed		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In	Adequate handwashing sinks properly supplied and accessible		
	Approved Source			
11	In	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	In	Food in good condition, safe, and unadulterated		
14	N/A	Required records available: shellstock tags, parasite destruction		

	Compliance Status		COS	R
	Protection from Contamination			
15	In	Food separated and protected		
16	In	Food-contact surfaces; cleaned and sanitized		
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
	Time/Temperature Control for Safety			
18	N/O	Proper cooking time and temperatures		
19	N/A	Proper reheating procedures for hot holding		
20	N/A	Proper cooling time and temperature		
21	N/O	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
	Consumer Advisory			
25	In	Consumer advisory provided for raw/undercooked food		
	Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered		
	Food/Color Additives and Toxic Substances			
27	N/A	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
	Conformance with Approved Procedures			
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

			COS	R
		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		

			COS	R
		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		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	X	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	X	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		

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Establishment: Fairlakes Golf Club Establishment #: 22 169

Water Supply: ☐ Public ☒ Private Waste Water System: ☐ Public ☒ Private

Sanitizer Type: Chlorine PPM: 50/100 Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
			Hot dogs/RIC	31			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
48	4-501.14 (C) Observed in kitchen accumulated rust and hard water deposits on 3-compartment sink faucet. The 3-compartment
	sink shall be cleaned before use, as needed throughout the day, or at least once every 24 hours to ensure proper sanitizing of
	equipment and utensils. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.13 (C) Observed in kitchen coving was not found on the floor and wall junctures. When cleaning methods other than water
	flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1mm (one thirty-
	second inch). Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in kitchen ceiling in corner (northeast) damaged and temporarily repaired with plastic material. Ceilings
	shall be designed, constructed, and installed so they are maintained in good repair. Please correct this violation within 90 days or
	at least by next routine inspection.
55	6-501.12 (C) Observed in kitchen corner by exit door behind 6-burner stove soiled with accumulated debris and brown/black
	substance. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days
	or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): David Rife

David Rife fek5f-i81ddb5 - State Food Safety Exp. 12/2024			

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Person In Charge (Signature) Jun 13, 2022
Date

Inspector (Signature) **Follow-up:** ☐ Yes ☒ No (Check one) **Follow-up Date:**

Food Establishment Inspection Report

Establishment: Fairlakes Golf Club

Establishment #: 22 169

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. If facility chooses to cool down TCS food and/or reheat TCS food, this
	facility will be re-classified as a Category I food establishment.
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	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.
	If any changes are planned in the future for this establishment (menu, equipment, remodeling, ownership, etc.), please contact
	WCHD prior to changes occurring for plan review and to ensure compliance.
	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.
	This facility is on the NCPWS program and must routinely collect water samples as required
	Make sure exterior bagged ice (Home City Ice) freezer is kept locked at all times except when in use for food safety
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Please note kitchen is closed and establishment is not offering prepared food to the public at this time per the person-in-charge

Person in Charge (Signature)

Jun 13, 2022

Date

Paul Wilder, in only

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: