

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
 Prevent. Promote. Protect.  
 Woodford County  
 Health Department

1831 S. Main Street  
 Eureka, IL 61530  
 (309) 467-3064  
 www.woodfordhealth.org

Permit No.: 17 091 H  
 Telephone: 367-4000  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Metamora Fields Golf Club      **Owner/Agent:** 18 Links LLC  
**Address:** 801 W. Progress Street      **City:** Metamora      **ZIP Code:** 61548

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked				
*1	X C	5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2	X	1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted				
*3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	X	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
*4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILINGS</b>			
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25	X	1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
*7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	<b>LIGHTING</b>			
8	X	2	Food protection during storage, preparation, display, service and transportation					38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	<b>VENTILATION</b>			
10	X	1	Food (ice) dispensing utensils properly stored					39		1	Rooms and equipment - vented as required
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>			
*11		5	Personnel with infections restricted					40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>			
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>								<b>TOILET AND HAND-WASHING FACILITIES</b>			
14	X	2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32	X	2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <u>X</u> NO <u>   </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <u>X</u> NO <u>   </u>

**Temperature: Temp/PPM Chemical:** Chlorine/Quat 200 ppm/Heat      **Hot Foods** Chili 145° F      **Cold Foods** Macaroni 41° F  
**Manager Certification No. of:** 01623646      Bratwurst 140° F      Diced eggs 40° F  
**Full-Time Employee:** William "Bill" Bikai      Exp. Date 10/18      Sloppy Joe 156° F      Roast beef 41° F  
Hot dog 140° F      WIC, WIF, RIF, RIC, - OK

Received by/Title *William Bikai* (Signature of Owner or Representative)  
 Sanitation Score: 83 (100 minus demerits)      Date: 26 July 2017  
 Time In: 2:55 p.m.      Time Out: 4:15 p.m.      Page 1 of 3      By *Paul Wilby Ward* (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 091 H

The following remarks supplement the inspection report of: Metamora Fields Golf Club

(Establishment Name)

Date: 26 July 2017

Item	Code	Section	Inspection Remarks	Correct by
1			Observed in basement storage room on can rack shelf dented cans of Roselli artichoke hearts, Sysco golden sweet corn, and Casa Solana nacho sliced jalapeno peppers. Dented cans removed by female food employee during inspection.	C
2			Observed in main floor kitchen on food cook line clear plastic squeeze container of yellow liquid food substance without name identifying contents on container. Liquid food substance was cooking oil, according to female food employee.	NRI
8			Observed in upstairs beverage room coffee in coffee filters stored uncovered on top of container.	C
10			Observed in main floor kitchen in food prep line counter RIC (Superior) small round black plastic (sauce) containers without handles used for dispensing food product (salad dressings) stored in direct contact with food.	NRI
14			Observed in main floor kitchen cutting board along food cook line with crevices and knife grooves.	NRI
22			Observed in main floor kitchen by dishwasher upper portion of white plastic ice deflecting flap in ice machine with debris & brown slime and front edge of black ice deflecting flap in ice machine (upstairs beverage room) with debris & brown slime.	NRI <b>REPEAT</b>
25			Observed in upstairs beverage room coffee filters stored uncovered on top of container.	NRI
32			Observed in main floor kitchen waste receptacle not located in close proximity to hand sink.	NRI
37			Observed in upstairs dishwashing room exhaust vent above dishwasher soiled with accumulated dust and debris.	NRI
			Please correct any violations noted above ASAP, but at least by NRI.	
			Please note 1 repeat violation was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
			Facility is still classified as a Category I, High Risk establishment	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3 <sup>rd</sup> inspection.	
			Please go to our website to view/print the Fall/Winter 2016 newsletter.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, food & beverage cart, etc.), a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: Fall 2017	
			IL FSSM class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	

Sanitarian/Environmental Health Inspector Paul Miller, WCHD

These remarks have been explained to me and are understood William J. [Signature]  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 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 must be posted at entrances & exits.	
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves -- double hand washing required after using the restroom	
			- Recommend monitoring and documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentration, dishwasher temperatures, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Chlorine: 50-100 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quaternary ammonium: 200 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 1 minute; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Heat: final rinse – dishwasher = 180° F or above	
			- Make sure to leave food slightly uncovered when cooling in RIC or WIC; Cool PHF from 135°F → 70°F within 2 hours; then 70°F → 41°F within 4 more hours, or a total of six hours; use ice baths, pre-chilled containers, small portions, etc., to decrease food temperature at a faster rate before placing into refrigeration	
			- Ensure there are an adequate number of refrigeration and freezing units to maintain product temperature	
			- Inspect cans of food for dents and similar imperfections upon delivery, prior to placing in storage, and before use	
			- Ensure all outer-opening, exterior doors to establishment are self-closing and tight-fitting	

Sanitarian/Environmental Health Inspector

*Paul Wilber WCHD*

These remarks have been explained to me and are understood

*William J. Blum*

(Signature of Owner or Representative)

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