

# 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	4	Date	11/29/2018
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Metamora Fields Golf Club	18 114	18 Links LLC		I	
Street Address		Purpose of Inspection			
801 W. Progress Street		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				Food separated and protected			
2	Out		X	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	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	Out		X	19	In		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
6	In			20	In		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	In		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
8	In			22	In		
Hands clean and properly washed				Proper cold holding temperatures			
9	In			23	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper date marking and disposition			
10	Out		X	24	N/A		
Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & records			
<b>Approved Source</b>				<b>Food/Color Additives and Toxic Substances</b>			
11	In			25	Out		X
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	N/O			<b>Conformance with Approved Procedures</b>			
Food received at proper temperature				26	N/A		
13	In			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				<b>Food/Color Additives and Toxic Substances</b>			
14	N/A			27	N/A		
Required records available: shellstock tags, parasite destruction				Food additives: approved and properly used			
				28	In		
				Toxic substances properly identified, stored, and used			

## 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	X		X
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				<b>Physical Facilities</b>			
Plant food properly cooked for hot holding				50			
35				Hot and cold water available; adequate pressure			
Approved thawing methods used				51			
36				Plumbing installed; proper backflow devices			
Thermometers provided & accurate				52			
<b>Food Identification</b>				<b>Employee Training</b>			
37	X		X	53			
Food properly labeled; original container				Toilet facilities: properly constructed, supplied, & cleaned			
<b>Prevention of Food Contamination</b>				54			
38				Garbage & refuse properly disposed; facilities maintained			
Insects, rodents, and animals not present				55			
39	X		X	Physical facilities installed, maintained, and clean			
Contamination prevented during food preparation, storage and display				56	X		
40				Adequate ventilation and lighting; designated areas used			
Personal cleanliness				<b>Employee Training</b>			
41				57			
Wiping cloths: properly used and stored				All food employees have food handler training			
42				58	X		
Washing fruits and vegetables				Allergen training as required			

# Food Establishment Inspection Report

Establishment: Metamora Fields Golf Club

Establishment #: 18 114

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/50

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Mashed potatoes/microwave	135	Cut lettuce/RIC	39	Turkey gravy/WIC	37
Roast beef/steam table	158	Sliced tomatoes/RIC	39		
Nacho cheese/steam table	157	Chicken breast/RIC	36		
Cheeseburger/plate	147	Peeled hard-boiled eggs/RIC	38		
Chili/soup urn	148	Hamburger/container - cooling	112		
Chicken tortilla soup/soup urn	154	Cut lettuce/RIC prep	40		
		Musk melon/WIC exterior	33		
		Tater salad/WIC	36		
		Pasta salad/WIC	38		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	750.540 (C) Observed male person-in-charge on-site during this inspection does not have certified food protection manager or IL FSSM certification. This facility is categorized as a Category I food establishment, and at least one food employee with CFPM or IL FSSM certification must be on the premises during all hours of operation. This establishment has 90 days to provide documentation that at least one food employee with CFPM certification is on the premises during all hours of operation.
5	2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
10	6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks at 2nd floor banquet hall bar and 2nd floor dishwashing room. Hand washing signs provided during inspection.
25	3-603.11 (Pf) Observed a consumer advisory is not provided for serving raw or undercooked food in current menu or posted to be visible to customers. Discussed consumer advisory and provided consumer advisory during inspection.
37	3-302.12 (C) Observed in kitchen along grill line squeeze bottle of clear food substance without name identifying contents on container. Clear food substance was water and labeled by male person-in-charge during inspection.
39	3-305.14 (C) Observed in 2nd floor drink prep room coffee grounds in coffee filters stored on directly counter and not protected from contamination. Coffee grounds in coffee filters placed into clear plastic container with blue lid by male person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Tim Mahony

Matt Rogers L2SC-2-009722 - Learn2Serve Exp. 1/2023	Terri Meinders 21143596 - NRFSP Exp. 9/2020		
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HACCP Topic: TCS food cooking temperatures

*Tim Mahony*  
 Person in Charge (Signature)

Nov 29, 2018  
 Date

*Paul Williams* (EL)  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

