

- 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.: 18 114 H
 Telephone: 309-367-4000
 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
FOOD				18		1	Pre-flushed, scraped, soaked	GARBAGE AND REFUSE DISPOSAL			
*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		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION				21		1	Wiping cloths: clean, use restricted	INSECT, RODENT ANIMAL CONTROL			
*3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		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	FLOORS, WALLS AND CEILINGS			
5	X C	1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36	X	1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25	X C	1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
*7	X C	4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	LIGHTING			
8		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	VENTILATION			
10		1	Food (ice) dispensing utensils properly stored					39		1	Rooms and equipment - vented as required
PERSONNEL				*28		4	Sewage and waste water disposal	DRESSING ROOMS			
*11		5	Personnel with infections restricted					40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29	X	1	Installed, Maintained	OTHER OPERATIONS			
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
FOOD EQUIPMENT AND UTENSILS								TOILET AND HAND-WASHING FACILITIES			
14	X C	2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		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	Complete separation from living/sleeping quarters, laundry
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						X		Food handler certification - food employees YES <u> </u> NO <u>X</u>

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/Quat 200 ppm

Hot Foods Au jus 177° F

Cold Foods Cut lettuce 41° F

Manager Certification No. of: 13502213 - ServSafe

Bratwurst 143° F

Cheesy hash browns 39° F

Full-Time Employee: K. John Raven Exp. Date 4/21

Chicken cilantro soup 162° F

Spanish rice 40° F

Bacon cheeseburger soup 154° F

WIC, WIF, RIF, RIC, - OK

Received by/Title [Signature]

(Signature of Owner or Representative)

Date: 1 May 2018

Sanitation Score: 85 (100 minus demerits)

Time In: 11:05 a.m. Time Out: 1:30 p.m.

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By Paul Watkins WARD (EL)
 (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 114 H

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

(Establishment Name)

Date: 1 May 2018

Item	Code	Section	Inspection Remarks	Correct by
1			Observed in basement storage room on can rack shelf one (1) dented can of Harvest Value blueberry pie topping. Dented can removed from use by male food manager during inspection.	C
5			Observed in main floor pro shop RIC (Pepsi, beverages, sandwiches, 2-sliding doors) temperature measuring device accurate to ± 3° F not provided and conspicuous. Thermometer provided by male food manager during inspection.	C
7			Observed in exterior WIC box of raw eggs in cardboard trays stored above ready-to-eat food items (lemons and peppers). Box of raw eggs in cardboard trays removed to bottom shelf by male food manager during inspection.	C
14			Observed in main floor kitchen on slotted shelving four (4) amber colored lids cracked, damaged, warped from heat, and not maintained in good repair. Amber colored lids removed from service by male food employee during inspection.	C
25			Observed in main floor kitchen large coffee filters stored uncovered on top of sugar packet container. Large coffee filters placed into clear plastic container with green lid by male food employee during inspection.	C
29			Observed in main floor kitchen mop sink faucet backflow prevention device cap missing and not maintained in good repair.	NRI
36			Observed in main floor pro shop RIC (Pepsi, beverages, sandwiches, 2-sliding doors) and in main floor bar RIC (Pepsi, beverages, single-door) stored on carpet and not on a smooth, easily cleanable surface.	NRI
	750	570	Observed several food employees without food handler certification.	NRI
			Please correct any violations noted above ASAP, but at least by NRI.	
			Facility is still classified as a Category I, High Risk establishment	
			Allergy awareness training certification is required by July 1, 2018 for all certified food protection managers.	
			Please go to our website to view/print the Fall/Winter 2017 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 certified food protection manager 8-hour class offered @ WCHD: July 16 & 18, 2018	
			Certified food protection manager class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam (June 11 & 13, 2018).	

Sanitarian/Environmental Health Inspector

Paul W. Miller WCHD

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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Date: 1 May 2018

Item	Code	Section	Inspection Remarks	Correct by
			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have certified food protection manager 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 and valid for three (3) years from date of issuance.	
			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.	
		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	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & 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 rd compartment of sink, immersion for 10 seconds; 75° F 50-100 ppm in mechanical warewashing machine – final rinse 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Quaternary ammonium: 200 ppm at 3 rd compartment of sink, immersion -- 30 seconds; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Inspect cans of food for dents and similar imperfections upon delivery, prior to placing in storage, and before use	

Sanitarian/Environmental Health Inspector

Paul Walker WCHD

These remarks have been explained to me and are understood

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