

# 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	06/18/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:55 AM
Establishment	License/Permit #	Permit Holder		Risk Category	
Camp Tapawingo - Mary Morgan Lodge	19 174	Giri Scouts of Central IL Inc		1	
Street Address		Purpose of Inspection			
1450 Hickory Point Road		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			16	Out	X	
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				17	In		
3	Out		X	Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	Out		X	<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	In			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	In		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
		COS	R	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			COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water and Ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
34	Plant food properly cooked for hot holding			47	X	X	
35	Approved thawing methods used			Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>				49	Non-food contact surfaces clean		
37	Food properly labeled; original container			<b>Physical Facilities</b>			
<b>Prevention of Food Contamination</b>				50	Hot and cold water available; adequate pressure		
38	X	X		51	Plumbing installed; proper backflow devices		
Insects, rodents, and animals not present				52	Sewage and waste water properly disposed		
39	Contamination prevented during food preparation, storage and display			53	X		
40	Personal cleanliness			Toilet facilities: properly constructed, supplied, & cleaned			
41	Wiping cloths: properly used and stored			54	Garbage & refuse properly disposed; facilities maintained		
42	Washing fruits and vegetables			55	Physical facilities installed, maintained, and clean		
<b>Employee Training</b>				56	Adequate ventilation and lighting; designated areas used		
57	All food employees have food handler training			<b>Employee Training</b>			
58	Allergen training as required			57	All food employees have food handler training		
				58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: Camp Tapawingo - Mary Morgan Lodge

Establishment #: 19 174

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/<25

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Chicken & noodles/hot-holding	167		Milk/WIC	38		WIC/kitchen	34
Macaroni pasta/stove	175		Cut lettuce/WIC	38		WIF/kitchen	4
			Bologna/WIC	39			
			Ham/WIC	39			
			Turkey/WIC	38			
			Shredded cheese/salad bar	41			
			Cut lettuce/salad bar	40			

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only one (1) food employee, the female person-in-charge, has current certified food protection manager certification. This facility is classified as a Category I food establishment, and the person-in-charge must have current CFPM or IL FSSMC certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
3	2-102.11 (Pf) Observed female person-in-charge could not locate information used to demonstrate compliance for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with female person-in-charge during inspection.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks used by food employees in restrooms. Hand washings signs provided and posted during inspection.
16	4-601.11 (Pf) Observed in kitchen in ice machine (Manitowoc) front edge of metal ice deflector flap soiled with accumulated debris and brown substance. Metal ice deflector flap washed, rinsed, and sanitized by female person-in-charge during inspection.
16	4-501.114 (P) Observed with test kit concentration of chlorine sanitizing solution at mechanical warewashing machine less than 25 ppm and water temperature of 125° F. Using test kit provided at establishment, concentration of chlorine sanitizing solution also indicated less than 25 ppm. A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution: 25-49 ppm when the temperature is at least 120° F and the pH is 8 or less. Female person-in-charge instructed to use the

CFPM Verification (name, expiration date, ID#): Kim Kiesewetter

Kim Kiesewetter 21487694 - NRFSP Exp. 7/2023			
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HACCP Topic: TCS food temperature requirements, TCS food storage requirements, employee health policy requirements, Hepatitis A

*Kim Kiesewetter*  
 Person in Charge (Signature)

Jun 18, 2019  
 Date

*Paul Wilson* (EL)  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

