

Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 1	Date 07/05/2023
Establishment Camp Manitoumi		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:40 AM
Street Address 948 County Road 1800 N		Permit Holder Camp Manitoumi Inc	Time Out 12:10 PM
City/State LowPoint, IL		Purpose of Inspection Routine Inspection	Risk Category I

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																																																																																																																														
Supervision																																																																																																																																					
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected																																																																																																																														
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																														
Employee Health																																																																																																																																					
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																														
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																																
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/O	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Approved Source								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	Out	Food in good condition, safe, and unadulterated	X		Consumer Advisory			14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food		Preventing Contamination by Hands								26	In	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	
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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

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Safe Food and Water																																																																																																																																																																																									
30	Pasteurized eggs used where required				43	Proper Use of Utensils																																																																																																																																																																																			
31	Water and ice from approved source				32	Variance obtained for specialized processing methods				44	In-use utensils: properly stored		Food Temperature Control								44	Utensils, equipment & linens: properly stored, dried, & handled				33	Proper cooling methods used; adequate equipment for temperature control				45	Single-use/single-service articles: properly stored and used				34	Plant food properly cooked for hot holding				46	Gloves used properly				35	Approved thawing methods used				Utensils, Equipment and Vending								36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				Food Identification								48	Warewashing facilities: installed, maintained, & used; test strips				37	X	Food properly labeled; original container	X		Prevention of Food Contamination								49	Non-food contact surfaces clean				38	Insects, rodents, and animals not present				Physical Facilities								50	Hot and cold water available; adequate pressure				39	Contamination prevented during food preparation, storage and display				51	Plumbing installed; proper backflow devices				40	Personal cleanliness				52	Sewage and waste water properly disposed				41	Wiping cloths: properly used and stored				53	Toilet facilities: properly constructed, supplied, & cleaned				42	Washing fruits and vegetables				54	Garbage & refuse properly disposed; facilities maintained				Employee Training								55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required			
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Food Establishment Inspection Report

Page 2 of 3

Establishment: Camp Manitoumi

Establishment #: 23 036

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

ITEM/LOCATION		ITEM/LOCATION		ITEM/LOCATION	
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken nuggets/fryer	190	Sliced ham/WIC	40		
Chicken nuggets/hot-holding	165	Sausage/WIC	37		
		Scrambled eggs/WIC	37		
		Au gratin potatoes/WIC	38		
		Precooked hamburger/WIC	38		
		Milk/WIC	37		
		Cottage cheese/WIC	38		
		Corn/WIC	38		
		Ice cream milk/WIC	37		

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Jordan Carlson

Jordan Carlson 19714595 - ServSafe Exp. 8/2025	Elizabeth Silver 22747380 - ServSafe Exp. 10/2027		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Gordon G. Parker

Jul 5, 2023

Date

Person in Charge (Signature)

Paul Nitin, warr

1

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Page 3 of 3

Establishment: Camp Manitoumi

Establishment #: 23 036

Glendon J. Peterson

Person in Charge (Signature)

Jul 5, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)