

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 0	Date 07/13/2023
Establishment Camp Tapawingo - Mary Morgan Lodge		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:00 AM
License/Permit # 23 050		Permit Holder Girl Scouts of Central IL Inc	Time Out 12:45 PM
Street Address 1450 Hickory Point Road		Risk Category I	
City/State Metamora, IL		Purpose of Inspection Routine Inspection	

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			18	In	Proper cooking time and temperatures		
Good Hygienic Practices									
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/O	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	N/O	Proper cooling time and temperature		
Preventing Contamination by Hands									
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Proper date marking and disposition		
Approved Source									
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			Consumer Advisory				
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations				
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						
Safe Food and Water									
30	Pasteurized eggs used where required					Proper Use of Utensils			
31	Water and ice from approved source					43	In-use utensils: properly stored		
32	Variances obtained for specialized processing methods					44	Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control									
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									
37	Food properly labeled; original container					48	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination									
38	Insects, rodents, and animals not present					49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display					Physical Facilities			
40	Personal cleanliness					50	Hot and cold water available; adequate pressure		
41	Wiping cloths: properly used and stored					51	Plumbing installed; proper backflow devices		
42	Washing fruits and vegetables					52	Sewage and waste water properly disposed		

Food Establishment Inspection Report

Page 2 of 3

Establishment: Camp Tapawingo - Mary Morgan Lodge

Establishment #: 23 050

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/50

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Holly Rutherford

Holly Rutherford 18975925 - ServSafe Exp. 2/2025	Sarah Roberts 22165859 - ServSafe Exp. 5/2027	Larissa Stanfill 18108925 - ServSafe Exp. 6/2024	Lakiya Perry 131753-j6ai317-State Food Safety Exp. 6/2027
--	---	--	---

HACCP Topic: TCS food temperature and storage requirements, no bare hand contact with ready-to-eat food, employee health policy

Holley Butcher
Person in Charge (Signature)

Jul 13 2023

Date _____

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

Food Establishment Inspection Report

Establishment: Camp Tapawingo - Mary Morgan Lodge

Establishment #: 23 050

OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

Jul 13, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)