

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 07/19/2023
Establishment Marlene's Event Barn		License/Permit # 23 087		Time In 1:00 PM
Street Address 1380 Hickory Point Road		Permit Holder Marlene's Event Barn LLC		Time Out 2:15 PM
City/State Metamora, IL		Purpose of Inspection Routine Inspection		Risk Category III

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	N/A	Food separated and protected																																																																																																																																				
2	N/A	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	N/A	Proper cooking time and temperatures			7	In	No discharge from eyes, nose, and mouth			8	In	Hands clean and properly washed			19	N/A	Proper reheating procedures for hot holding			9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			20	N/A	Proper cooling time and temperature			Approved Source										11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			Consumer Advisory										25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations										26	N/A	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		
6	In	Proper eating, tasting, drinking, or tobacco use			18	N/A	Proper cooking time and temperatures																																																																																																																																				
7	In	No discharge from eyes, nose, and mouth			8	In	Hands clean and properly washed			19	N/A	Proper reheating procedures for hot holding			9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			20	N/A	Proper cooling time and temperature			Approved Source										11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			Consumer Advisory										25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations										26	N/A	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																	
8	In	Hands clean and properly washed			19	N/A	Proper reheating procedures for hot holding																																																																																																																																				
9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			20	N/A	Proper cooling time and temperature			Approved Source										11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			Consumer Advisory										25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations										26	N/A	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																																
10	In	Adequate handwashing sinks properly supplied and accessible			20	N/A	Proper cooling time and temperature																																																																																																																																				
Approved Source																																																																																																																																											
11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			Consumer Advisory										25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations										26	N/A	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																																																									
12	N/O	Food received at proper temperature			13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			Consumer Advisory										25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations										26	N/A	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																																																														
13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			Consumer Advisory										25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations										26	N/A	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																																																																			
14	N/A	Required records available: shellstock tags, parasite destruction			Consumer Advisory										25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations										26	N/A	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																																																																								
Consumer Advisory																																																																																																																																											
25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations										26	N/A	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																																																																																							
Highly Susceptible Populations																																																																																																																																											
26	N/A	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																																																																																																						
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																																																																																																																					
28	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures										29	N/A	Compliance with variance/specialized process/HACCP																																																																																																																										
Conformance with Approved Procedures																																																																																																																																											
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

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Marlene's Event Barn

Establishment #: 23 087

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 100/200

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

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

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


Person in Charge (Signature)

Jul 19, 2023

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Page 3 of 3

Establishment: Marlene's Event Barn

Establishment #: 23 087

OBSERVATIONS AND CORRECTIVE ACTIONS


Person in Charge (Signature)

Person in Charge (Signature)

Jul 19, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: