

Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 2		Date 07/17/2023
Establishment Timberline Campground		License/Permit # 23 186		Time In 8:55 AM
Street Address 1467 Timberline Road		Permit Holder D & L Family Camping Inc		Time Out 10:15 AM
City/State Goodfield, IL		ZIP Code 61742		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	Out	Certified Food Protection Manager (CFPM)			16	Out	Food-contact surfaces; cleaned and sanitized	X
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	N/O	Proper cooking time and temperatures	
Good Hygienic Practices								
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/A	Proper reheating procedures for hot holding	
7	In	No discharge from eyes, nose, and mouth			20	N/A	Proper cooling time and temperature	
Preventing Contamination by Hands								
8	In	Hands clean and properly washed			21	N/O	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			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	Variance 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	
Employee Training								
57	X	All food employees have food handler training						
58		Allergen training as required						

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Establishment: Timberline Campground

Establishment #: 23 186

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Dawn Albert

Dawn Albert 21746559 - NRFSP Exp. 5/2026			
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy, medicine storage

Dawn Albert

Jul 17 2023

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: Timberline Campground

Establishment #: 23 186

 Dawn Albert

Person in Charge (Signature)

Jul 17, 2023

Date

Paul W.A.

Follow-up: Yes No (Check one)

Follow-up Date: