

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	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 1467 Timberline Road		Permit Holder D & L Family Camping Inc		Risk Category II	
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
Supervision			
1	In		
2	Out		
Employee Health			
3	In		
4	In		
5	In		
Good Hygienic Practices			
6	In		
7	In		
Preventing Contamination by Hands			
8	In		
9	In		
10	In		
Approved Source			
11	In		
12	N/O		
13	In		
14	N/A		

Compliance Status		COS	R
Protection from Contamination			
15	In		
16	Out		X
17	In		
Time/Temperature Control for Safety			
18	N/O		
19	N/A		
20	N/A		
21	N/O		
22	In		
23	In		
24	N/A		
Consumer Advisory			
25	N/A		
Highly Susceptible Populations			
26	N/A		
Food/Color Additives and Toxic Substances			
27	N/A		
28	In		
Conformance with Approved Procedures			
29	In		

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
Safe Food and Water			
30			
31			
32			
Food Temperature Control			
33			
34			
35			
36			
Food Identification			
37			
Prevention of Food Contamination			
38			
39			
40			
41			
42			

Compliance Status		COS	R
Proper Use of Utensils			
43			
44			
45			
46			
Utensils, Equipment and Vending			
47			
48			
49			
Physical Facilities			
50			
51			
52			
53			
54			
55			
56			
Employee Training			
57	X		
58			

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Establishment: Timberline Campground

Establishment #: 23 186

Water Supply: ☒ Public ☐ PrivateWaste Water System: ☐ Public ☒ Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Cheese slices/RIC	38		
		Butter/RIC	38		

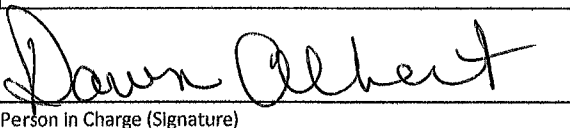
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only the person-in-charge has current CFPM certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current CFPM 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.
16	4-601.11 (Pf) Observed in customer self-service area black beverage dispensing spouts on beverage dispensing unit soiled with accumulated debris and white substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Black beverage dispensing spouts cleaned and sanitized by person-in-charge during inspection.
57	750.230 (C) Observed no documentation that food employees without current CFPM certification have food handler certification. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days of of employment. Please correct this violation within 90 days or at least by next routine inspection.

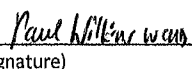
CFPM Verification (name, expiration date, ID#): Dawn Albert

Dawn Albert
21746559 - NRFSP
Exp. 5/2026

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


Person In Charge (Signature)

Jul 17, 2023
Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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Establishment: Timberline Campground

Establishment #: 23 186

[illegible]

Person in Charge (Signature) Dawn Albert

Jul 17, 2023

Date _____

Paul Walker w910
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: