

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 1	Date 08/02/2023
Establishment Metamora Fields Golf Club		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:25 AM
License/Permit # 23 157		Permit Holder 18 Links LLC	Time Out 1:15 PM
Street Address 801 W. Progress Street		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			Protection from Contamination					
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			Time/Temperature Control for Safety					
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			18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices			Consumer Advisory					
6	In	Proper eating, tasting, drinking, or tobacco use			20	In	Proper cooling time and temperature	
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures	
Preventing Contamination by Hands			Highly Susceptible Populations					
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition	
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records	
Approved Source			Food/Color Additives and Toxic Substances					
11	In	Food obtained from approved source			25	In	Consumer advisory provided for raw/undercooked food	
12	N/O	Food received at proper temperature			26	N/A	Pasteurized foods used; prohibited foods not offered	
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction			28	Out	Toxic substances properly identified, stored, and used	X

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

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Establishment: Metamora Fields Golf Club

Establishment #: 23 157

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/O

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot dogs/grill	165	Shredded cheese/RIC cook line	38		
		Hot dogs/RIC cook line	40		
		Chicken breast-cooling/RIC cook	67		
		Pimento cheese/WIC	34		
		Cole slaw/WIC	34		
		Cheese cubes/WIC	38		
		Shredded cheese/WIC	36		
		Buttermilk/WIC	39		

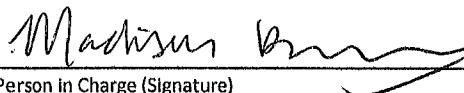
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.		
28	7-201.11 (P) Observed in warewashing area plastic container of liquid pot & pan detergent stored on top slotted shelf above clean equipment. Toxic materials shall be stored so that they cannot contaminate food, equipment, utensils, linens or single-service articles. Detergent removed to bottom shelf by person-in-charge during inspection.		
45	4-903.11 (C) Observed in kitchen box of hinged containers stored directly on floor under counter. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.		
49	4-602.13 (C) Observed in exterior WIC left side cooling fan black plastic grill cover soiled with accumulated debris and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.		
51	5-205.15 (C) Observed in kitchen handwashing sink faucet leaking water when not in operation. A plumbing system shall be maintained in good repair in accordance with the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.		
56	4-204.11 (C) Observed in kitchen along south wall exhaust hood filters above fryers and oven soiled with accumulated debris and grease. Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles. Please correct this violation within 90 days or at least by next routine inspection.		

CFPM Verification (name, expiration date, ID#): Madison Brinkman

Madison Brinkman 18gc0b-je2k404-State Food Safety Exp. 6/2028	Vickie Brinkman 18gc0d-je2k405-State Food Safety Exp. 6/2028	Emily Fischer L2SC-3-005495 - Learn 2 Serve Exp. 10/2025	Kally Blahnik L2SC-3-005475 - Learn 2 Serve Exp. 10/2025
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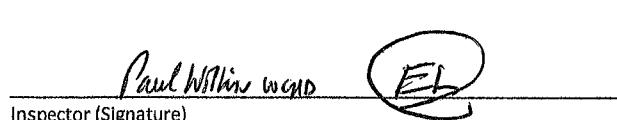
HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, employee health policy



Person in Charge (Signature)

Aug 2, 2023

Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment: Metamora Fields Golf Club

Establishment #: 23 157

Madison Brown

Person In Charge (Signature)

Aug 2, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)