

# 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 1		Date 10/06/2023
Establishment Camp Manitoumi		License/Permit # 23 036		Time In 10:00 AM
Street Address 948 County Road 1800 N		Permit Holder Camp Manitoumi Inc		Time Out 11:00 AM
City/State LowPoint, IL		ZIP Code 61545		Risk Category I
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																																																																																																																																																																																																																																																						
<b>Supervision</b>																																																																																																																																																																																																																																																													
1	In	Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination																																																																																																																																																																																																																																																							
2	Out	Certified Food Protection Manager (CFPM)				15	In	Food separated and protected				Time/Temperature Control for Safety		16	In	Food-contact surfaces; cleaned and sanitized				17	In	Proper disposition of returned, previously served, reconditioned and unsafe food				18	N/O	Proper cooking time and temperatures				19	N/O	Proper reheating procedures for hot holding				20	N/O	Proper cooling time and temperature				21	N/O	Proper hot holding temperatures				22	In	Proper cold holding temperatures				23	In	Proper date marking and disposition				24	N/A	Time as a Public Health Control; procedures & records				25	N/A	Consumer advisory provided for raw/undercooked food				26	In	Pasteurized foods used; prohibited foods not offered				27	N/A	Food additives: approved and properly used				28	In	Toxic substances properly identified, stored, and used				29	N/A	Conformance with Approved Procedures				<b>GOOD RETAIL PRACTICES</b>								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				Safe Food and Water		COS	R	Proper Use of Utensils		COS	R	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	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used			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, constructed, and used			35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips			36	Thermometers provided & accurate			49	Non-food contact surfaces clean			37	Food properly labeled; original container			50	Physical Facilities			38	Insects, rodents, and animals not present			51	Hot and cold water available; adequate pressure			39	Contamination prevented during food preparation, storage and display			52	Plumbing installed; proper backflow devices			40	Personal cleanliness			53	Sewage and waste water properly disposed			41	Wiping cloths: properly used and stored			54	Toilet facilities: properly constructed, supplied, & cleaned			42	Washing fruits and vegetables			55	Garbage & refuse properly disposed; facilities maintained			56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required		
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## Food Establishment Inspection Report

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### Establishment: Camp Manitoumi

Establishment #: 23 036

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

## **OBSERVATIONS AND CORRECTIVE ACTIONS**

CFPM Verification (name, expiration date, ID#): Judy Kealen

Jordan Carlson 19714595 - ServSafe Exp. 8/2025	Elizabeth Silver 22747380 - ServSafe Exp. 10/2027	.	
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## HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Judy Realese  
Person In Charge (Signature)

Oct 6, 2023

Date

Person in Charge (Signature)

FL

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

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Inspector (Signature)

# Food Establishment Inspection Report

Page 3 of 3

Establishment: Camp Manitoumi

Establishment #: 23 036

Judy Kealen  
Person in Charge (Signature)

Oct 6, 2023

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)