

# Food Establishment Inspection Report

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	10/25/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	12:05 PM
Establishment	License/Permit #	Permit Holder	Risk Category		
Metamora Fields Golf Club	23 157	18 Links LLC	I		
Street Address		Purpose of Inspection			
801 W. Progress Street		Routine Inspection			
City/State	ZIP Code				
Metamora, IL	61548				

## 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>				<b>Protection from Contamination</b>			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	Out	X	
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
6	In			20	In		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	In		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
8	In			22	In		
Hands clean and properly washed				Proper cold holding temperatures			
9	In			23	Out	X	
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper date marking and disposition			
10	In			24	N/A		
Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & records			
<b>Approved Source</b>				<b>Food/Color Additives and Toxic Substances</b>			
11	In			25	In		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	N/O			<b>Food/Color Additives and Toxic Substances</b>			
Food received at proper temperature				26	N/A		
13	In			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				<b>Conformance with Approved Procedures</b>			
14	N/A			27	N/A		
Required records available: shellstock tags, parasite destruction				Food additives: approved and properly used			
				28	In		
				Toxic substances properly identified, stored, and used			
				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
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				<b>Physical Facilities</b>			
Plant food properly cooked for hot holding				47			
35				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Approved thawing methods used				48			
36				Warewashing facilities: installed, maintained, & used; test strips			
Thermometers provided & accurate				49			
				Non-food contact surfaces clean			
<b>Food Identification</b>				<b>Employee Training</b>			
37				50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>				51			
38				Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52			
39				Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				53			
40				Toilet facilities: properly constructed, supplied, & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55			
42				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56			
				Adequate ventilation and lighting; designated areas used			
				<b>Employee Training</b>			
				57			
				All food employees have food handler training			
				58			
				Allergen training as required			

# Food Establishment Inspection Report

Establishment: Metamora Fields Golf Club Establishment #: 23 157

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine PPM: 200/<25 Heat: 167

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Hot dogs/roller	177		Hot dog/RIC cook line	38			
Bratwurst/roller	195		Ham/RIC cook line	38			
utensil surface temperature/dish	167		Gravy-cooling/WIC	85			
			Shredded cheese/WIC	37			
			Sliced cheese/WIC	37			

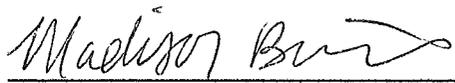
### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (P) Observed with chlorine test kit concentration of chlorine sanitizing rinse at mechanical warewashing machine in kitchen and at bar measured less than 25 ppm and water temperature indicated 150° F in kitchen and 136° F at bar. Using test kit provided at establishment, chlorine sanitizing rinse at mechanical warewashing machine measured less than 25 ppm. A chlorine sanitizing solution shall have a concentration of 25-49 ppm when the water temperature is at least 120° F or 50-99 ppm when the water temperature is at least 75° F. Establishment will use the 3-compartment sink for sanitizing until the mechanical warewashing machine is repaired according to person-in-charge during inspection.
23	3-501.18 (P) Observed in RIC (cook line) plastic container of ham dated 10/15, which exceeds the 7 day requirement for TCS food. A food specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). Reviewed TCS food date marking requirements with food employee and person-in-charge during inspection. Ham discarded by person-in-charge during 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


Oct 25, 2023  
 Person In Charge (Signature) Date


Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)

