

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 2		Date 05/15/2024
Establishment Metamora Fields Golf Club		License/Permit # 24 138		Time In 10:50 AM
Street Address 801 W. Progress Street		Permit Holder 18 Links LLC		Time Out 1:00 PM
City/State Metamora, IL		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																																																																																																																																																																																																																																																																																																											
Supervision																																																																																																																																																																																																																																																																																																																		
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	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			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures		7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding		Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/O	Proper cooling time and temperature		9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures		10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures		Approved Source								11	In	Food obtained from approved source			23	In	Proper date marking and disposition		12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records		13	Out	Food in good condition, safe, and unadulterated	X		Consumer Advisory			14	N/A	Required records available: shellstock tags, parasite destruction			25	In	Consumer advisory provided for raw/undercooked food		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				Compliance Status			COS	R	Compliance Status	COS	R	Safe Food and Water								30	Pasteurized eggs used where required				43	X	In-use utensils: properly stored	X	31	Water and ice from approved source				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				34	Plant food properly cooked for hot holding				35	Approved thawing methods used				36	X	Thermometers provided & accurate			45	X	Single-use/single-service articles: properly stored and used	X	Proper Use of Utensils			Food Identification								37	X	Food properly labeled; original container	X		46		Gloves used properly		Prevention of Food Contamination								47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		48		Warewashing facilities: installed, maintained, & used; test strips		49		Non-food contact surfaces clean		Utensils, Equipment and Vending								50		Hot and cold water available; adequate pressure		51		Plumbing installed; proper backflow devices		52		Sewage and waste water properly disposed		53		Toilet facilities: properly constructed, supplied, & cleaned		54		Garbage & refuse properly disposed; facilities maintained		55	X	Physical facilities installed, maintained, and clean		56		Adequate ventilation and lighting; designated areas used		Physical Facilities								57		All food employees have food handler training		58		Allergen training as required		Employee Training							
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Establishment: Metamora Fields Golf Club

Establishment #: 24 138

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
Pork chop/grill	160	Cut lettuce/RIC	41	Precooked hamburgers/WIC	39
Chicken/grill	180	Peas/RIC	40	Baked potato/WIC	33
Chicken tortellini soup/soup urn	188	Diced tomatoes/RIC	40	Cole slaw/WIC	39
		Cole slaw/RIC	39	Cut lettuce/WIC	38
		Turkey/RIC	38	Coconut milk/WIC	39
		Shredded cheese/RIC	39	Sliced cheese/WIC	35
		Pasta/RIC	40	Pasta/WIC	37
		Pulled pork/WIC	35	Deli sandwiches/RIC pro shop	39
		Alfredo sauce/WIC	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in basement storage room four (4) dented cans of Seawatch ocean clam juice and one (1) dented can of Seawatch chopped ocean clams on can rack shelf. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Dented cans removed from can rack shelf during inspection.
16	4-601.11 (Pf) Observed in upstairs banquet drink prep area interior of ice machine (Manitowoc) white plastic ice deflecting flap soiled with accumulated black substance and pink substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice machine placed out of service until cleaning and sanitizing by person-in-charge during inspection.
36	4-204.112 (C) Observed in pro shop temperature measuring device not provided and conspicuous in Dippin' Dots RIF (chest). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in kitchen along cook line plastic container of dry food substance without name identifying contents on container and along cook line squeeze containers of food substances without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Dry food substance was seasoning salt and squeeze containers were various sauces, according to food employee, and labeled by food employee 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	Bobby Rogers 24798631 - ServSafe Exp. 11/2028	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)

May 15, 2024

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

Establishment: Metamora Fields Golf Club

Establishment #: 24 138

Madison Br

Person in Charge (Signature)

May 15, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)