

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	05/15/2024
Establishment Metamora Fields Golf Club		License/Permit #	24 138	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 801 W. Progress Street		Permit Holder 18 Links LLC		Risk Category I	
City/State Metamora, IL		ZIP Code 61548		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		Person in charge present, demonstrates knowledge, and performs duties
2 In		Certified Food Protection Manager (CFPM)
Employee Health		
3 In		Management, food employee and conditional employee; knowledge, responsibilities and reporting
4 In		Proper use of restriction and exclusion
5 In		Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6 In		Proper eating, tasting, drinking, or tobacco use
7 In		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8 In		Hands clean and properly washed
9 In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10 In		Adequate handwashing sinks properly supplied and accessible
Approved Source		
11 In		Food obtained from approved source
12 N/O		Food received at proper temperature
13 Out		Food in good condition, safe, and unadulterated
14 N/A		Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R
Protection from Contamination		
15 In		Food separated and protected
16 Out		Food-contact surfaces; cleaned and sanitized
17 In		Proper disposition of returned, previously served, reconditioned and unsafe food
Time/Temperature Control for Safety		
18 In		Proper cooking time and temperatures
19 N/O		Proper reheating procedures for hot holding
20 N/O		Proper cooling time and temperature
21 In		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
Consumer Advisory		
25 In		Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26 N/A		Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27 N/A		Food additives: approved and properly used
28 In		Toxic substances properly identified, stored, and used
Conformance with Approved Procedures		
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
Safe Food and Water		
30		Pasteurized eggs used where required
31		Water and ice from approved source
32		Variance obtained for specialized processing methods
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
Food Identification		
37 X		Food properly labeled; original container
Prevention of Food Contamination		
38		Insects, rodents, and animals not present
39		Contamination prevented during food preparation, storage and display
40		Personal cleanliness
41		Wiping cloths: properly used and stored
42		Washing fruits and vegetables

Compliance Status	COS	R
Proper Use of Utensils		
43 X		In-use utensils: properly stored
44		Utensils, equipment & linens: properly stored, dried, & handled
45 X		Single-use/single-service articles: properly stored and used
46		Gloves used properly
Utensils, Equipment and Vending		
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
Physical Facilities		
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
Employee Training		
57		All food employees have food handler training
58		Allergen training as required

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Establishment: Metamora Fields Golf Club

Establishment #: 24 138

Water Supply: ☒ Public ☐ PrivateWaste 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

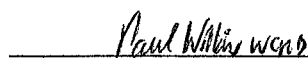
Madison Brinkman
18gc0b-je2k404-State Food Safety
Exp. 6/2028Vickie Brinkman
18gc0d-je2k405-State Food Safety
Exp. 6/2028Bobby Rogers
24798631 - ServSafe
Exp. 11/2028Kally Blahnik
L2SC-3-005475 - Learn 2 Serve
Exp. 10/2025

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: _____

