

# 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	07/09/2024
Establishment Camp Manitouml		License/Permit #	24 018	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 948 County Road 1800 N		Permit Holder Camp Manitouml Inc	Risk Category I		
City/State LowPoint, IL		ZIP Code 61545	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

Compliance Status		COS	R
<b>Supervision</b>			
1	In		
2	In		
<b>Employee Health</b>			
3	In		
4	In		
5	In		
<b>Good Hygienic Practices</b>			
6	In		
7	In		
<b>Preventing Contamination by Hands</b>			
8	In		
9	In		
10	In		
<b>Approved Source</b>			
11	In		
12	N/O		
13	Out		X
14	N/A		
<b>Protection from Contamination</b>			
15	In		
16	In		
17	In		
<b>Time/Temperature Control for Safety</b>			
18	In		
19	N/O		
20	N/O		
21	In		
22	In		
23	In		
24	N/A		
<b>Consumer Advisory</b>			
25	N/A		
<b>Highly Susceptible Populations</b>			
26	In		
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
28	In		
<b>Conformance with Approved Procedures</b>			
29	N/A		

## 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
<b>Safe Food and Water</b>			
30			
31			
32			
<b>Food Temperature Control</b>			
33			
34			
35			
36			
<b>Food Identification</b>			
37			
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41			
42			
<b>Proper Use of Utensils</b>			
43			
44			
45			
46			
<b>Utensils, Equipment and Vending</b>			
47			
48			
49			
<b>Physical Facilities</b>			
50			
51			
52			
53			
54			
55			
56			
<b>Employee Training</b>			
57			
58			

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Establishment #: 24 018

Heat: N/A

Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Chicken patties/hot-holding	163		Shredded cheese/WIC	40			
Chicken patty/oven	182		Ham/WIC	39			
Taco meat/hot-holding	136		Hot dogs/WIC	37			
			Hamburger/WIC	39			
			Sliced cheese/WIC	40			
			Sliced tomatoes/WIC	40			

[illegible]

Elizabeth Silver 22747380 - ServSafe Exp. 10/2027	Jordan Carlson 19714595 - ServSafe Exp. 8/2025		
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 Person in Charge (Signature)

Jul 9, 2024  
 Date

Inspector (Signature) Paul Walker (H)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Camp Manitoumi

Establishment #: 24 018

[illegible]

Elizabet S. Hu

Person in Charge (Signature)

Jul 9, 2024

Date \_\_\_\_\_

Paul Walker  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: