

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 10/09/2024
Establishment Metamora Fields Golf Club		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:55 AM
Street Address 801 W. Progress Street		Permit Holder 18 Links LLC		Time Out 1:15 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	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																																																																																																																																																																																																																							
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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	In	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	Out	Proper cold holding temperatures	Preventing Contamination by Hands								23	In	Food obtained from approved source			23	In	Proper date marking and disposition	24	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	25	Out	Food in good condition, safe, and unadulterated	X		Consumer Advisory				26	N/A	Required records available: shellstock tags, parasite destruction			27	In	Pasteurized foods used; prohibited foods not offered			Highly Susceptible Populations				28	N/A	Food additives: approved and properly used			29	In	Toxic substances properly identified, stored, and used			Food/Color Additives and Toxic Substances				30	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures				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								Safe Food and Water			COS	R	Proper Use of Utensils			COS	R	31	Pasteurized eggs used where required				43	In-use utensils: properly stored			32	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled			33	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used	X		Food Temperature Control								34	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly			35	Plant food properly cooked for hot holding				Utensils, Equipment and Vending				36	Approved thawing methods used				37	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			Food Identification								38	Food properly labeled; original container	X		48	Warewashing facilities: installed, maintained, & used; test strips			Prevention of Food Contamination								39	Insects, rodents, and animals not present			49	Non-food contact surfaces clean			40	Contamination prevented during food preparation, storage and display			Physical Facilities				41	Personal cleanliness			42	Wiping cloths: properly used and stored			50	Hot and cold water available; adequate pressure			43	Washing fruits and vegetables			51	Plumbing installed; proper backflow devices			Employee Training								52	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed			53	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned			54	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained			55	Wiping cloths: properly used and stored			55	Physical facilities installed, maintained, and clean			56	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			Employee Training				58	Allergen training as required		
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Food Establishment Inspection Report

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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
Hot dog/grill	171	Sliced cheese/RIC cook line	46	Risotto/WIC	34
Diced chicken-cooling/RIC cook	108	Sliced tomatoes/RIC cook line	44	Ham/WIC	34
Chicken/fryer	207	Heavy whipped cream/RIC cook	44	Shredded cheese/WIC	37
Hearty vegetable soup/soup urn	172	Shredded cheese/RIC cook line	47	Buttermilk/WIC	36
		Cole slaw/RIC prep	41		
		Sour cream/RIC prep	40		
		Blue cheese crumbles/RIC prep	40		
		Spring greens/RIC prep	40		
		Pasta/WIC	33		

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 one (1) dented can of Seawatch ocean clam juice and one (1) dented can of Casa Solana black beans 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 by person-in-charge during inspection.
22	3-501.16 (P) Observed in kitchen in RIC (cook line) multiple TCS foods measured above 41° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, multiple TCS foods measured above 41° F. Ambient/air temperature in RIC (cook line) indicated 50° F. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with employees and person-in-charge during inspection. All TCS foods in RIC (cook line) discarded by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen along cook line plastic squeeze containers of liquid food substances, on prep table shelf below counter plastic squeeze containers of liquid food substances, along cook line by fryers on outside wall stainless steel container of dry food substances, and in upstairs drink prep area plastic squeeze containers of dry food substances without name identifying contents on containers. 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. Liquid food substances were various sauces and dressings, and dry food substances were various seasonings and corn meal, according to person-in-charge, and labeled by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Jacob Engle

Jacob Engle L2SC-3-018138 - Learn 2 Serve Exp. 3/2027	Madison Brinkman 18gc0b-je2k404-State Food Safety Exp. 6/2028	Bobby Rogers 24798631 - ServSafe Exp. 11/2028	Vickie Brinkman 18gc0d-je2k405-State Food Safety Exp. 6/2028
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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)	Oct 9, 2024
	Date

Paul Wilson
Inspector (Signature)

(P)

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Establishment: Metamora Fields Golf Club

Establishment #: 24 138

Person in Charge (Signature)

Oct 9, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)