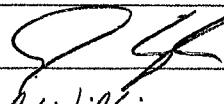


# Food Establishment Inspection Report

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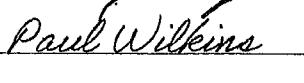
Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations		1	Date	5/8/2025					
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	10:45 AM					
Establishment	Metamora Fields Golf Club	Phone (309) 367-4000	Email									
Address 801 W. Progress Street		City/State Metamora, IL		ZIP Code 61548								
License/Permit # 25 089		Permit Holder 18 Links LLC		Purpose of Inspection Routine		Risk Category I						
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>												
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item												
Mark "X" in the appropriate box for COS and/or R												
IN: in compliance		OUT: not in compliance		N/O: not observed		N/A: not applicable						
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				Protection from Contamination							
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			15	IN	Food is separated and protected.					
2	IN	Certified Food Protection Manager (CFPM).			16	IN	Food-contact surfaces; cleaned and sanitized.					
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.					
Good Hygienic Practices												
6	IN	Proper eating, tasting, drinking, or tobacco product 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.					
Preventing Contamination by Hands												
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 are properly supplied and accessible.			22	IN	Proper cold holding temperatures.					
Approved Source												
11	IN	Food obtained from an approved source.			23	OUT	Proper date marking and disposition.		X			
12	N/O	Food received at the proper temperature.			24	N/A	Time as a Public Health Control; procedures and records.					
13	IN	Food in good condition, safe, and unadulterated.			Consumer Advisory							
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			25	N/A	Consumer advisory is provided for raw/undercooked food.					
GOOD RETAIL PRACTICES												
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.												
Mark "X" in the box if the numbered item is not in compliance			Mark "X" in the appropriate box		COS: Corrected on-site for COS and/or R		R: Repeat during inspection					
#	X	Compliance Status		COS	R	Compliance Status			COS	R		
		Safe Food and Water				Proper Use of Utensils (continued)						
30		Pasteurized eggs are used where required.			44	Utensils, equipment, and linens: properly stored, dried, and handled.						
31		Water and ice from an approved source.			45	Single use/single service articles are properly stored and used.			X			
32		Variance obtained for specialized processing methods.			46	Gloves used properly.						
Food Temperature Control												
33		Proper cooling methods are used; adequate equipment for temperature control.			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.						
34		Plant food properly cooked for hot holding.			48	Warewashing facilities: installed, maintained, and used; test strips.						
35		Approved thawing methods used.			49	Non-food contact surfaces are clean.						
36		Thermometers are provided and accurate.			Utensils, Equipment, and Vending							
Food Identification												
37		Food properly labeled; original container.			50	Hot and cold water available; adequate pressure.						
Prevention of Food Contamination												
38		Insects, rodents, and animals not present.			51	Plumbing installed; proper backflow devices.						
39		Contamination is prevented during food preparation, storage, and display.			52	Sewage and wastewater properly disposed.						
40		Personal cleanliness.			53	Toilet facilities: properly constructed, supplied, and cleaned.						
41		Wiping cloths: properly used and stored.			54	Garbage and refuse are properly disposed; facilities are maintained.						
42		Washing fruits, vegetables, and other plant food.			55	Physical facilities installed, maintained, and cleaned.						
Proper Use of Utensils												
43	X	In-use utensils: properly stored.		X	56	Adequate ventilation and lighting; designated areas used.						
Food Handler and Allergen Awareness												
57		Food handler training 410 ILCS 625/ 3.06.			58	Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).						
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).										

Person in Charge (Signature)



Date: 5/8/2025

Inspector (Signature)



Follow-up:  YES  NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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Establishment: Metamora Fields Golf Club

Establishment #: 25 089

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
Mississippi pot roast soup/soup urn	160	Hot dogs/RIC pro shop	37	Pulled pork/WIC	36
Chicken/grill	171	Deli sandwiches/RIC pro shop	37	Hot dogs/WIC	33
Pork chop/grill	188	Pasta/WIC	35	Potato salad/WIC	34
Spring greens/WIC	40	Baked potato/WIC	33	Freezer jam/WIC	34
Heavy whipping cream/WIC	39	Mississippi pot roast soup/WIC	35	Spring greens/RIC prep	38
Shredded cheese/WIC	38	Cream cheese icing/WIC	36	Corn/RIC prep	36
Sliced cheese/WIC	39	Ham/WIC	34	Blue cheese crumbles/RIC prep	38
Pasta/RIC	38	Chicken/WIC	33	Cole slaw/RIC prep	38

## NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category I food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.

Food allergy awareness training certification is required for all certified food protection managers

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	Vickie Brinkman 18gc0d-Je2k405-State Food Safety Exp. 6/2028	Bobby Rogers 24798631 - ServSafe Exp. 11/2028
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**HACCP Topic:** TCS food date marking & temperature requirements, no bare hand contact with ready-to-eat food, sanitizing concentrations

**Illinois Requirements:**  Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10.**  
 Appropriate default beverage for children's meal **410 ILCS 620/21.5.**

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
23	3-501.18 (P) Observed in kitchen in RIC (cook line) date marking on fettuccine pasta indicated 5-1, which exceeds the 7-day requirement for ready-to-eat TCS foods. A TCS 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). The day the original container is opened in the food establishment shall be counted as Day 1. Reviewed HACCP concept with the person-in-charge and food

# Food Establishment Inspection Report

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Establishment: Metamora Fields Golf Club Establishment #: 25 089

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	employees during inspection. Fettuccine pasta discarded by person-in-charge during inspection.
45	4-903.11 (C) Observed in kitchen large coffee filters stored uncovered on plates by coffee unit. Single-service and single-use articles shall be stored: (1) in a clean, dry location; (2) where they are not exposed to splash, dust, or other contamination; and (3) at least 15 cm (6 inches) above the floor. Single-service and single-use articles shall be stored as specified under ¶ (A) of this section and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. Large coffee filters placed into clear plastic bag by person-in-charge during inspection.
43	3-304.12 (C) Observed in kitchen small black plastic portion cup without handles stored directly in croutons. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Portion cup removed from croutons by food employee during inspection.
49	4-601.11 (C) Observed in kitchen left side of Superior flattop grill by fryer soiled with accumulated debris and grease. Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in kitchen Mitsubishi Electric ceiling vent fan grill covers by slotted shelving rack, above ice machine, and by dishwasher soiled with accumulated debris and dust. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that food employees with CFPM certification also have current food allergy awareness training as required. All food employees with CFPM certification employed by a restaurant must receive or obtain training in basic allergen awareness principles within 30 days after employment and every 3 years thereafter. Please correct this violation within 90 days or at least by next routine inspection.
	2-103.11 (O) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties. Food allergy awareness includes describing foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction.
	3-602.12 (C) The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items that are served or sold to the consumer.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.