

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	5/29/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:50 AM

Establishment	Neighbors of Timberline Campground	Phone (309) 965-2224	Email	timberlinecampground@gmail.com
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Address	1467 Timberline Road	City/State	Goodfield, IL	ZIP Code	61742
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License/Permit #	25 186	Permit Holder	Neighbors of Timberline Campground LLC	Purpose of Inspection	Routine	Risk Category	III
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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 the 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 is separated and protected.					
2	N/A	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.					
4	IN	Proper use of restriction and exclusion.		Time/Temperature Control for Safety							
5	IN	Procedures for responding to vomiting and diarrheal events.		18	N/A	Proper cooking time and temperatures.					
Good Hygienic Practices				19	N/A	Proper reheating procedures for hot holding.					
6	IN	Proper eating, tasting, drinking, or tobacco product use.		20	N/A	Proper cooling time and temperature.					
7	IN	No discharge from eyes, nose, and mouth.		21	N/A	Proper hot holding temperatures.					
Preventing Contamination by Hands				22	IN	Proper cold holding temperatures.					
8	IN	Hands clean and properly washed.		23	IN	Proper date marking and disposition.					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		24	N/A	Time as a Public Health Control; procedures and records.					
10	IN	Adequate handwashing sinks are properly supplied and accessible.		Consumer Advisory							
Approved Source											
11	IN	Food obtained from an approved source.		25	N/A	Consumer advisory is provided for raw/undercooked food.					
12	N/O	Food received at the proper temperature.		Highly Susceptible Populations							
13	IN	Food in good condition, safe, and unadulterated.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.					
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		Food/Color Additives and Toxic Substances							
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 during inspection			
R: Repeat violation											
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R		
Safe Food and Water											
30		Pasteurized eggs are used where required.		Proper Use of Utensils (continued)							
31		Water and ice from an approved source.		44		Utensils, equipment, and linens: properly stored, dried, and handled.					
32		Variance obtained for specialized processing methods.		45		Single use/single service articles are properly stored and used.					
Food Temperature Control				46		Gloves used properly.					
33		Proper cooling methods are used; adequate equipment for temperature control.		Utensils, Equipment, and Vending							
34		Plant food properly cooked for hot holding.		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.					
35		Approved thawing methods used.		48		Warewashing facilities: installed, maintained, and used; test strips.					
36		Thermometers are provided and accurate.		49		Non-food contact surfaces are clean.					
Food Identification											
37		Food properly labeled; original container.		Physical Facilities							
Prevention of Food Contamination											
38		Insects, rodents, and animals not present.		50		Hot and cold water available; adequate pressure.					
39		Contamination is prevented during food preparation, storage, and display.		51		Plumbing installed; proper backflow devices.					
40		Personal cleanliness.		52		Sewage and wastewater properly disposed.					
41		Wiping cloths: properly used and stored.		53		Toilet facilities: properly constructed, supplied, and cleaned.					
42		Washing fruits, vegetables, and other plant food.		54		Garbage and refuse are properly disposed; facilities are maintained.					
Proper Use of Utensils											
43		In-use utensils: properly stored.		55		Physical facilities installed, maintained, and cleaned.					
Food Handler and Allergen Awareness											
56 Adequate ventilation and lighting; designated areas used.											
Food Handler and Allergen Awareness											
57	X	Food handler training 410 ILCS 625/3.06.		Food Handler and Allergen Awareness							
58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		Food Handler and Allergen Awareness							
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		Food Handler and Allergen Awareness							

Person in Charge (Signature)

Markell Clark
Paul Wilkins *ED*

Date:

5/29/2025

Inspector (Signature) Follow-up: YES NO (Check one) Follow-up Date:

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Establishment: Neighbors of Timberline Campground

Establishment #: 25 186

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

NOTES

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

Facility is still classified as a Category III food establishment

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.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits.

CFPM Verification (name, expiration date, ID#): Michelle Clark

Karen Malone
20358171 - ServSafe
Exp. 3/2026

HACCP Topic: TCS food temperature & date marking requirements, proper sanitizer requirements, employee health

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.
28	<p>7-301.11 (P) Observed on wall display shelf Deep Woods mosquito repellent stored directly next to Reynolds Wrap aluminum foil. Poisonous or toxic materials shall be stored and displayed for retail sale so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (a) separating the poisonous or toxic materials by spacing or partitioning; and (b) locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. Deep Woods mosquito repellent moved to separate shelf by person-in-charge during inspection.</p>

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Establishment: Neighbors of Timberline Campground Establishment #: 25 186