

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 Number of Repeat Risk Factor/ Intervention Violations 0	Date 6/24/2025 Time In 11:15 AM Time Out 1:00 PM
Establishment Camp Manitoumi	Phone (309) 367-4651	Email manitoumi@mtco.com		
Address 948 County Road 1800 N		City/State LowPoint, IL	ZIP Code 61545	
License/Permit # 25 028		Permit Holder Camp Manitoumi Inc	Purpose of Inspection Routine	Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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			
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.				COS: corrected on-site during inspection			
Public health interventions are control measures to prevent foodborne illness or injury.				R: repeat violation			

#	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 product 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 are properly supplied and accessible.	
Approved Source			
11	IN	Food obtained from an approved source.	
12	N/O	Food received at the proper temperature.	
13	IN	Food in good condition, safe, and unadulterated.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.	
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 for COS and/or R	COS: Corrected on-site during inspection
			R: Repeat violation

#	X	Compliance Status	COS	R
Safe Food and Water				
30		Pasteurized eggs are used where required.		
31		Water and ice from an approved source.		
32		Variance obtained for specialized processing methods.		
Food Temperature Control				
33	X	Proper cooling methods are used; adequate equipment for temperature control.	X	
34		Plant food properly cooked for hot holding.		
35		Approved thawing methods used.		
36		Thermometers are provided and accurate.		
Food Identification				
37	X	Food properly labeled; original container.		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present.		
39		Contamination is prevented during food preparation, storage, and display.		
40		Personal cleanliness.		
41		Wiping cloths: properly used and stored.		
42		Washing fruits, vegetables, and other plant food.		
Proper Use of Utensils				
43		In-use utensils: properly stored.		
Proper Use of Utensils (continued)				
44		Utensils, equipment, and linens: properly stored, dried, and handled.		
45		Single use/single service articles are 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, and used; test strips.		
49		Non-food contact surfaces are clean.		
Physical Facilities				
50		Hot and cold water available; adequate pressure.		
51		Plumbing installed; proper backflow devices.		
52		Sewage and wastewater properly disposed.		
53		Toilet facilities: properly constructed, supplied, and cleaned.		
54		Garbage and refuse are properly disposed; facilities are maintained.		
55		Physical facilities installed, maintained, and cleaned.		
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: 6/24/2025

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

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Establishment: Camp Manitoumi

Establishment #: 25 028

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Corn/stove	173	Shredded cheese/salad bar	41	Sliced cheese/WIC	40
Chicken nuggets/steam table	137	Cut lettuce/salad bar	41	Vanilla ice milk/WIC	38
Pasta/prep	138	Diced tomatoes/salad bar	41	Chocolate ice milk/WIC	38
Taco meat/prep	151	Cut cantaloupe-cooling/salad bar	44	Gravy-cooling/WIC	95
		Rotini/WIC	37	Pulled pork/WIC	39
		Cut cantaloupe-cooling/WIC	47		
		Milk/WIC	37		
		Shredded cheese/WIC	40		

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.

This facility is on the NCPWS program and must routinely collect water samples as required

CFPM Verification (name, expiration date, ID#): Chad Rodgers

Chad Rodgers 22089310 - NRFSP Exp. 7/2029	Elizabeth Silver 22747380 - ServSafe Exp. 10/2027	Jordan Carlson 19714595 - ServSafe Exp. 8/2025	
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HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

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.
16	4-601.11 (Pf) Observed in ice machine (Manitowoc) interior white plastic water tray soiled with accumulated debris and black substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. White plastic water tray cleaned and sanitized by food employee during inspection.
33	3-501.15 (Pf) Observed in WIC gravy cooling in medium-sized plastic container inadequate for size of container and temperature of food. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) placing the food in shallow pans;

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