

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	6/24/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	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	I

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 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		
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.					
Protection from Contamination							
15	IN	Food is separated and protected.					
16	OUT	Food-contact surfaces; cleaned and sanitized.				X	
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.					
Time/Temperature Control for Safety							
18	IN	Proper cooking time and temperatures.					
19	N/O	Proper reheating procedures for hot holding.					
20	IN	Proper cooling time and temperature.					
21	IN	Proper hot holding temperatures.					
22	IN	Proper cold holding temperatures.					
23	IN	Proper date marking and disposition.					
24	N/A	Time as a Public Health Control; procedures and records.					
Consumer Advisory							
25	N/A	Consumer advisory is provided for raw/undercooked food.					
Highly Susceptible Populations							
26	N/A	Pasteurized foods are used; prohibited foods are not offered.					
Food/Color Additives and Toxic Substances							
27	N/A	Food additives: approved and properly used.					
28	IN	Toxic substances are properly identified, stored and used.					
Conformance with Approved Procedures							
29	N/A	Compliance with variance/specialized process/HACCP.					

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	#	X	Compliance Status		COS	R				
Safe Food and Water															
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.							
32		Variance obtained for specialized processing methods.				46		Gloves used properly.							
Food Temperature Control															
33	X	Proper cooling methods are used; adequate equipment for temperature control.			X	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.				Physical Facilities									
Food Identification															
37	X	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		In-use utensils: properly stored.				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).				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: _____

Food Establishment Inspection Report

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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

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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[illegible]