

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 0 Number of Repeat Risk Factor/ Intervention Violations 0	Date 7/8/2025 Time In 11:15 AM Time Out 1:00 PM
Establishment	Camp Tapawingo - Mary Morgan Lodge	Phone (888) 623-1237	Email sroberts@girlscouts-gsci.org
Address 1450 Hickory Point Road		City/State Metamora, IL ZIP Code 61548	
License/Permit # 25 008		Permit Holder Girl Scouts of Central IL 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 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												
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.						
4	IN	Proper use of restriction and exclusion.		Time/Temperature Control for Safety								
5	IN	Procedures for responding to vomiting and diarrheal events.		18	IN	Proper cooking time and temperatures.						
Good Hygienic Practices												
6	IN	Proper eating, tasting, drinking, or tobacco product use.		19	N/O	Proper reheating procedures for hot holding.						
7	IN	No discharge from eyes, nose, and mouth.		20	N/O	Proper cooling time and temperature.						
Preventing Contamination by Hands												
8	IN	Hands clean and properly washed.		21	IN	Proper hot holding temperatures.						
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		22	IN	Proper cold holding temperatures.						
10	IN	Adequate handwashing sinks are properly supplied and accessible.		23	IN	Proper date marking and disposition.						
Approved Source												
11	IN	Food obtained from an approved source.		24	N/A	Time as a Public Health Control; procedures and records.						
12	N/O	Food received at the proper temperature.		Consumer Advisory								
13	IN	Food in good condition, safe, and unadulterated.		25	N/A	Consumer advisory is provided for raw/undercooked food.						
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		Highly Susceptible Populations								
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 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		Proper Use of Utensils (continued)					
31		Water and ice from an approved source.			45		Utensils, equipment, and linens: properly stored, dried, and handled.					
32		Variance obtained for specialized processing methods.			46		Single use/single service articles are properly stored and used.					
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		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.					
Prevention of Food Contamination					51		Plumbing installed; proper backflow devices.					
38	X	Insects, rodents, and animals not present.			52		Sewage and wastewater properly disposed.					
39		Contamination is prevented during food preparation, storage, and display.			53		Toilet facilities: properly constructed, supplied, and cleaned.					
40		Personal cleanliness.			54		Garbage and refuse are properly disposed; facilities are maintained.					
41		Wiping cloths: properly used and stored.			55		Physical facilities installed, maintained, and cleaned.					
42		Washing fruits, vegetables, and other plant food.			56		Adequate ventilation and lighting; designated areas used.					
Proper Use of Utensils												
43		In-use utensils: properly stored.			Physical Facilities							
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) Sarah Roberts

7/8/2025

Date:

Inspector (Signature) Paul Wilkins



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

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Establishment: Camp Tapawingo - Mary Morgan Lodge

Establishment #: 25 008

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25-49/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot dogs/oven	165	Milk/WIC	39	Turkey/WIC	37
Macaroni & cheese/oven	135	Sliced cheese/WIC	38		
		Cut lettuce/WIC	39		
		Heavy whipping cream/WIC	41		
		Shredded cheese/WIC	37		
		Oat milk/WIC	38		
		Chicken/WIC	39		
		Ham/WIC	37		

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. Food service operations at the camp occur June-July. 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#): Sarah Roberts

Larissa Stanfill 25832414 - ServSafe Exp. 6/2029	Sarah Roberts 22165859 - ServSafe Exp. 5/2027	Raychell Washington 26619525 - ServSafe Exp. 12/2029	
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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.
38	6-202.15 (C) Observed double door (left side) to dining room from deck not self-closing and self-closing arm not attached to double door. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine inspection.
48	4-501.14 (C) Observed in warewashing room top of mechanical warewashing machine soiled with accumulated debris and hard water deposits. A warewashing machine; the compartments of sinks, basins, or other receptacles used for

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OBSERVATIONS AND CORRECTIVE ACTIONS