

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	Date	7/8/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	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 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	#	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					Time/Temperature Control for Safety				
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.			18	IN	Proper cooking time and temperatures.		
5	IN	Procedures for responding to vomiting and diarrheal events.			19	N/O	Proper reheating procedures for hot holding.		
Good Hygienic Practices					Consumer Advisory				
6	IN	Proper eating, tasting, drinking, or tobacco product use.			20	N/O	Proper cooling time and temperature.		
7	IN	No discharge from eyes, nose, and mouth.			21	IN	Proper hot holding temperatures.		
Preventing Contamination by Hands					Highly Susceptible Populations				
8	IN	Hands clean and properly washed.			22	IN	Proper cold holding temperatures.		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			23	IN	Proper date marking and disposition.		
10	IN	Adequate handwashing sinks are properly supplied and accessible.			24	N/A	Time as a Public Health Control; procedures and records.		
Approved Source					Food/Color Additives and Toxic Substances				
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.			Food Handler and Allergen Awareness				
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.			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					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.		
32		Variance obtained for specialized processing methods.			46		Gloves used properly.		
Food Temperature Control					Utensils, Equipment, and Vending				
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	X	Warewashing facilities: installed, maintained, and used; test strips.		
35		Approved thawing methods used.			49	X	Non-food contact surfaces are clean.		
36		Thermometers are provided and accurate.			Physical Facilities				
Food Identification					50		Hot and cold water available; adequate pressure.		
37		Food properly labeled; original container.			51		Plumbing installed; proper backflow devices.		
Prevention of Food Contamination					52		Sewage and wastewater properly disposed.		
38	X	Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			54		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			55		Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			56		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			Food Handler and Allergen Awareness				
Proper Use of Utensils					57		Food handler training 410 ILCS 625/ 3.06.		
43		In-use utensils: properly stored.			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) Sarah Roberts

Date: 7/8/2025

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

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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[illegible]