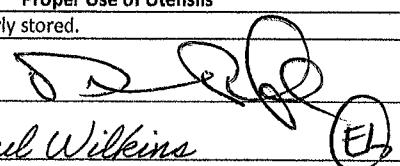
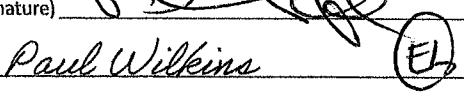


Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations		1	Date	7/1/2025																																																																																																																																																																						
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	12:50 PM																																																																																																																																																																						
Establishment Fairlakes Golf Club		Phone (309) 744-2222		Email david.rife@fairlakesgc.com																																																																																																																																																																									
Address 2203 County Road 600 N		City/State Secor, IL		ZIP Code 61771																																																																																																																																																																									
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Person in Charge (Signature)  Date: 7/1/2025

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Fairlakes Golf Club

Establishment #: 25 171

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

NOTES

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

Facility is still classified as a Category II food establishment. If facility chooses to cool down and/or reheat more than two (2) TCS food items with approved procedures, this facility will be re-classified as a Category I food establishment.

The person-in-charge shall have CFPN certification and be on the premises during all hours of operation. According to person-in-charge and work schedule, TCS food is only prepared/served when person-in-charge is on the premises.

Food handler certification is required for all food employees without CFPN 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.

CFPM Verification (name, expiration date, ID#): David Rife

David Rife
1iaheg-k5679aa - State Food Safety
Exp. 1/2030

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

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
28	7-204.11 (P) Observed with test kit concentration of chlorine sanitizing solution at 3-compartment sink measured greater than 100 ppm and water temperature measured 78° F using a food temperature measuring device with metal-stem, exceeding the maximum toxic level for use on a food-contact surface, as specified by manufacturer. Chemical sanitizers shall meet the concentration and use requirements specified by 40 CFR 180.940 or 40 CFR 180.2020. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under §4-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and

Food Establishment Inspection Report

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Establishment: **Fairlakes Golf Club**

Establishment #: **25 171**

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	shall have a concentration of 50 - 99 ppm when the water temperature is 75° F - 119° F or 100 ppm when the water temperature is 55° F - 74° F.
	Chlorine sanitizing solution partially drained and refilled with water. Recheck = 50 ppm and water temperature 81° F - OK.
37	3-302.12 (C) Observed in kitchen above stove dry white food substance and dry black food substance in yellow squeeze containers without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Dry white food substance was salt and dry black food substance was pepper according to food employee. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed at hand sink between bar and kitchen wastewater pipe clogged after running the water for less than 15 seconds. Plumbing shall be maintained in good repair according to the IL Plumbing Code. According to the person-in-charge, drain pipe at hand sink was fixed after the last inspection, but issue with clogged drain at hand sink needs repair. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed at bar gap in wall around wastewater pipes and ice bin. Walls and wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.11 (C) Observed in kitchen fluorescent light bulbs above 3-compartment sink not shielded or shatterproof bulbs not provided. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, linens; or unwrapped single-service and single-use articles. Cover placed onto fluorescent light bulbs by person-in-charge during inspection.
	2-103.11 (O) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties. Food allergy awareness includes describing foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive a sensitive individual who has an allergic reaction.
	3-602.12 (C) The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items that are served or sold to the consumer.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.
	This facility is on the NCPWS program and must routinely collect water samples as required