

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	7/28/2025
			Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:00 AM
Establishment Marlene's Event Barn	Phone (309) 229-1650	Email marlenesbarn@outlook.com				
Address 1380 Hickory Point Road		City/State Metamora, IL	ZIP Code 61548			
License/Permit # 25 123		Permit Holder Marlene's Event Barn LLC	Purpose of Inspection Routine		Risk Category III	

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

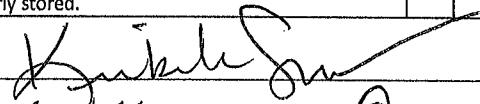
R: repeat violation

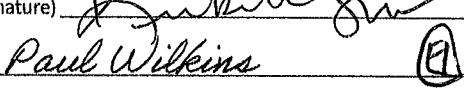
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

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	N/A	Certified Food Protection Manager (CFPM).		16	N/A	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	N/A	Proper cooking time and temperatures.					
Good Hygienic Practices											
6	IN	Proper eating, tasting, drinking, or tobacco product use.		19	N/A	Proper reheating procedures for hot holding.					
7	IN	No discharge from eyes, nose, and mouth.		20	N/A	Proper cooling time and temperature.					
Preventing Contamination by Hands											
8	IN	Hands clean and properly washed.		21	N/A	Proper hot holding temperatures.					
9	N/A	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		22	N/O	Proper cold holding temperatures.					
10	OUT	Adequate handwashing sinks are properly supplied and accessible.		23	N/O	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.				Food/Color Additives and Toxic Substances							
Mark "X" in the box if the numbered item is not in compliance				Mark "X" in the appropriate box for COS and/or R				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.		Conformance with Approved Procedures							

#	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		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		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).		Food Handler and Allergen Awareness											

Person in Charge (Signature)  Date: 7/28/2025

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

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Establishment: Marlene's Event Barn

Establishment #: 25 123

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

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 III food establishment

Recommend documentation of ambient air temperatures of RICs and RIFs on a log sheet

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.

CFPM Verification (name, expiration date, ID#): Kim Springer

HACCP Topic: TCS food storage 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.
10	5-205.11 (Pf) Observed suction-cup rack with clean utensils in hand sink at bar. A handwashing sink
	shall be maintained so that it is accessible at all times for employee use. Suction-cup rack removed
	from hand sink and utensils placed into 3-compartment sink by person-in-charge during inspection.

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