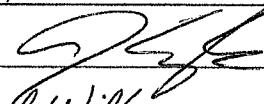


Food Establishment Inspection Report

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 0	Date 8/14/2025																																																																																																																																																																																																													
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Establishment Metamora Fields Golf Club		Phone (309) 367-4000	Email	Time Out 1:26 PM																																																																																																																																																																																																													
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49	X	Non-food contact surfaces are clean.																																																																																																																																																																																																															
Physical Facilities																																																																																																																																																																																																																	
50	X	Hot and cold water available; adequate pressure.																																																																																																																																																																																																															
51	X	Plumbing installed; proper backflow devices.																																																																																																																																																																																																															
52	X	Sewage and wastewater properly disposed.																																																																																																																																																																																																															
53	X	Toilet facilities: properly constructed, supplied, and cleaned.																																																																																																																																																																																																															
54	X	Garbage and refuse are properly disposed; facilities are maintained.																																																																																																																																																																																																															
55	X	Physical facilities installed, maintained, and cleaned.																																																																																																																																																																																																															
56	X	Adequate ventilation and lighting; designated areas used.																																																																																																																																																																																																															
Food Handler and Allergen Awareness																																																																																																																																																																																																																	
57	X	Food handler training 410 ILCS 625/3.06.																																																																																																																																																																																																															
58	X	Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).																																																																																																																																																																																																															
59	X	Allergen awareness notice 410 ILCS 625/3.08 (rest. only).																																																																																																																																																																																																															

Person in Charge (Signature)



Date:

8/14/2025

Inspector (Signature)




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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Metamora Fields Golf Club

Establishment #: 25 089

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/O

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Broccoli cheese soup/stove	181	Turkey/RIC cook line	36	Baked potato/WIC	34
Hot dogs/roller grill pro shop	168	Sliced tomatoes/RIC cook line	40	Roast beef/WIC	37
Cheeseburger/grill	164	Sliced cheese/RIC cook line	41	Cut melon/WIC	34
		Corn/RIC prep	41	Pasta/WIC	35
Ham & cheese sandwiches/RIC pro shop	39	Blue cheese crumbles/RIC prep	41	Milk/WIC	37
Turkey & cheese sandwiches/RIC pro shop	39	Spring greens/RIC prep	41	Au gratin potatoes/WIC	36
Ham/WIC	38	Cole slaw/RIC prep	41	Heavy whipping cream/WIC	36
Buttermilk/WIC	38	Pulled pork/WIC	34	Sliced cheese/WIC	38

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.

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection

CFPM Verification (name, expiration date, ID#): Jacob Engle

Jacob Engle L2SC-3-018138 - Learn 2 Serve Exp. 3/2027	Madison Brinkman 18gc0b-je2k404-State Food Safety Exp. 6/2028	Vickie Brinkman 18gc0d-je2k405-State Food Safety Exp. 6/2028	Bobby Rogers 24798631 - ServSafe Exp. 11/2028
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HACCP Topic: TCS food date marking & temperature requirements, no bare hand contact with ready-to-eat food, sanitizing concentrations

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.
37	3-302.12 (C) Observed in kitchen three (3) squeeze containers of liquid food substances 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. Liquid food substances in squeeze containers water, cooking oil, and butter, according to person-in-charge, and labeled by person-in-charge during inspection.
37	3-602.12 (C) Observed written notification of the presence of major food allergens as an ingredient in unpackaged foods not available to consumers. The permit holder shall notify consumers by written notification of the presence of major food

Food Establishment Inspection Report

Page 3 of 3

Establishment: Metamora Fields Golf Club Establishment #: 25 089

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	allergens as an ingredient in all unpackaged food items that are served or sold to consumers. Acceptable notification options include physical or electronic brochures, menu notifications, label statements, table tents, placards, decals or stickers on cases, or other effective means. An umbrella statement regarding allergens being present in the establishment does not satisfy this requirement, as each major food allergen must be identified for each menu item.
	Please correct this violation within 90 days or at least by next routine inspection.
38	6-202.15 (C) Observed exterior WIC lower left interior corner of door jamb allowing air and light to penetrate. 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.
43	3-304.12 (C) Observed in kitchen small black plastic portion cups without handles stored directly in contact with croutons and tortilla strips. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Portion cups removed from croutons and tortilla strips by person-in-charge during inspection.
45	4-903.11 (C) Observed in pro shop paper food trays stored incorrectly in "up" position on table. Single-service and single-use articles shall be stored: (1) in a clean, dry location; (2) where they are not exposed to splash, dust, or other contamination; and (3) at least 15 cm (6 inches) above the floor. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. Paper food trays inverted during inspection.
56	4-204.11 (C) Observed in kitchen exhaust fan shutters above mechanical warewashing machine soiled with accumulated debris and dust. Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.
	Please correct this violation within 90 days or at least by next routine 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 individual who has an allergic reaction.
	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.