

# 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		2	Date	9/24/2025
		Number of Repeat Risk Factor/ Intervention Violations		0	Time In	5:30 PM
Establishment 11: Eleven The Bourban House		Phone (309) 570-1111		Email info@sankotylakesresort.com		
Address 1583 Spring Bay Road		City/State Spring Bay, IL		ZIP Code 61611		
License/Permit # 25 191	Permit Holder 1111 Bourban LLC		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
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	IN	Food is separated and protected.	
2	OUT	Certified Food Protection Manager (CFPM).		16	IN	Food-contact surfaces; cleaned and sanitized.	
<b>Employee Health</b>				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		18	IN	Proper cooking time and temperatures.	
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper reheating procedures for hot holding.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	N/O	Proper cooling time and temperature.	
<b>Good Hygienic Practices</b>				21	IN	Proper hot holding temperatures.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper cold holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper date marking and disposition.	
<b>Preventing Contamination by Hands</b>				24	N/A	Time as a Public Health Control; procedures and records.	
8	IN	Hands clean and properly washed.		<b>Consumer Advisory</b>			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		25	IN	Consumer advisory is provided for raw/undercooked food.	
10	OUT	Adequate handwashing sinks are properly supplied and accessible.		<b>Highly Susceptible Populations</b>			
<b>Approved Source</b>				26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
11	IN	Food obtained from an approved source.		<b>Food/Color Additives and Toxic Substances</b>			
12	N/O	Food received at the proper temperature.		27	N/A	Food additives: approved and properly used.	
13	IN	Food in good condition, safe, and unadulterated.		28	IN	Toxic substances are properly identified, stored and used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		<b>Conformance with Approved Procedures</b>			
29	N/A			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
<b>Safe Food and Water</b>				<b>Proper Use of Utensils (continued)</b>					
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.			
<b>Food Temperature Control</b>				<b>Utensils, Equipment, and Vending</b>					
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.		<b>Physical Facilities</b>					
<b>Food Identification</b>				50		Hot and cold water available; adequate pressure.			
37	X	Food properly labeled; original container.		51		Plumbing installed; proper backflow devices.			
<b>Prevention of Food Contamination</b>				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.		<b>Food Handler and Allergen Awareness</b>					
43		In-use utensils: properly stored.		57	X	Food handler training 410 ILCS 625/ 3.06.			
<b>Proper Use of Utensils</b>				58	X	Allergen awareness training for CFPN 410 ILCS 625/3.07 (rest. only).			
59				59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature) Ronniel Nakea Date: 9/24/2025

Inspector (Signature) Paul Wilkins Follow-up:  YES  NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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Establishment: 11: Eleven The Bourban House

Establishment #: 25 191

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Shrimp/prep	146	Diced tomatoes-cooling/prep	49	Sliced cheese/WIC	36
Spinach/steam well	162	Pasta/RIC	40	Heavy whipping cream/WIC	38
Mashed potatoes/steam well	140	Sliced tomatoes/RIC prep	41		
Mixed vegetables/steam well	144	Sliced cheese/RIC	41		
Indian rice/rice warmer unit	167	Salad mix/RIC	41		
Spinach/prep	157	Milk/WIC	39		
Salmon/flattop	150	Spring greens/WIC	40		
Shrimp fettuccine pasta/stove	160	Shredded cheese/WIC	36		

## 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.

CFPM Verification (name, expiration date, ID#): Ranjit Makhal

<u>Ranjit Makhal</u> 20644037 - ServSafe Exp. 6/2026	<u>Pritam Zarapkar</u> 25312403 - ServSafe Exp. 3/2029		
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**HACCP Topic:** TCS food temperature, date marking, and storage requirements; no bare hand contact with ready-to-eat food; employee health

**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.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current ANSI-approved CFPM certification.
	This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPM certification and
	be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification
	to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation.
	Please correct this violation within 90 days or at least by next routine inspection.
10	6-301.12 (Pf) Observed paper towels not provided at hand sinks by pass-thru window, at bar, and downstairs prep kitchen.

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Establishment: 11: Eleven The Bourban House Establishment #: 25 191

<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>	
Item Number	Violations cited in this report must be corrected within the time frames below.
	Provide disposable paper towels at all hand washing sinks. Paper towels provided by food employee during inspection.
37	3-302.12 (C) Observed in kitchen liquid food substance in squeeze containers and dry food substances in clear plastic containers without labels 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. Food substances labeled by food employee 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 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	6-202.13 (C) Observed fly strip with flies above clean glasses in bar prep area. Insect control devices shall be installed so that: (1) the devices are not located over a food preparation area; and (2) dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
	Fly strip removed and discarded by food employee during inspection.
57	750.230 (C) Observed no documentation that food employees employed more than 30 days have current food handler certification. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days of employment and every three (3) years after the initial training.
	Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed documentation that only one (1) food employee with CFPM certification also has current food allergy awareness training certification as required. All food employees with CFPM certification employed by a restaurant must receive or obtain training in basic allergen awareness principles within 30 days after employment and every 3 years thereafter. 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.