

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
			Time Out 7:35 PM
Establishment 11: Eleven The Bourbon 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 Bourbon 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
Supervision				
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		
2	OUT	Certified Food Protection Manager (CFPM).		
Employee Health				
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		
4	IN	Proper use of restriction and exclusion.		
5	IN	Procedures for responding to vomiting and diarrheal events.		
Good Hygienic Practices				
6	IN	Proper eating, tasting, drinking, or tobacco product use.		
7	IN	No discharge from eyes, nose, and mouth.		
Preventing Contamination by Hands				
8	IN	Hands clean and properly washed.		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		
10	OUT	Adequate handwashing sinks are properly supplied and accessible.		X
Approved Source				
11	IN	Food obtained from an approved source.		
12	N/O	Food received at the proper temperature.		
13	IN	Food in good condition, safe, and unadulterated.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		

#	Compliance Status		COS	R
Protection from Contamination				
15	IN	Food is separated and protected.		
16	IN	Food-contact surfaces; cleaned and sanitized.		
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.		
Time/Temperature Control for Safety				
18	IN	Proper cooking time and temperatures.		
19	N/O	Proper reheating procedures for hot holding.		
20	N/O	Proper cooling time and temperature.		
21	IN	Proper hot holding temperatures.		
22	IN	Proper cold holding temperatures.		
23	IN	Proper date marking and disposition.		
24	N/A	Time as a Public Health Control; procedures and records.		
Consumer Advisory				
25	IN	Consumer advisory is provided for raw/undercooked food.		
Highly Susceptible Populations				
26	N/A	Pasteurized foods are used; prohibited foods are not offered.		
Food/Color Additives and Toxic Substances				
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
Safe Food and Water				
30		Pasteurized eggs are used where required.		
31		Water and ice from an approved source.		
32		Variance obtained for specialized processing methods.		
Food Temperature Control				
33		Proper cooling methods are used; adequate equipment for temperature control.		
34		Plant food properly cooked for hot holding.		
35		Approved thawing methods used.		
36		Thermometers are provided and accurate.		
Food Identification				
37	X	Food properly labeled; original container.		
Prevention of Food Contamination				
38	X	Insects, rodents, and animals not present.		X
39		Contamination is prevented during food preparation, storage, and display.		
40		Personal cleanliness.		
41		Wiping cloths: properly used and stored.		
42		Washing fruits, vegetables, and other plant food.		
Proper Use of Utensils				
43		In-use utensils: properly stored.		

#	X	Compliance Status	COS	R
Proper Use of Utensils (continued)				
44		Utensils, equipment, and linens: properly stored, dried, and handled.		
45		Single use/single service articles are properly stored and used.		
46		Gloves used properly.		
Utensils, Equipment, and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
48		Warewashing facilities: installed, maintained, and used; test strips.		
49		Non-food contact surfaces are clean.		
Physical Facilities				
50		Hot and cold water available; adequate pressure.		
51		Plumbing installed; proper backflow devices.		
52		Sewage and wastewater properly disposed.		
53		Toilet facilities: properly constructed, supplied, and cleaned.		
54		Garbage and refuse are properly disposed; facilities are maintained.		
55		Physical facilities installed, maintained, and cleaned.		
56		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		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature) Romyit Nakhae Date: 9/24/2025

Inspector (Signature) Paul Wilkins EB Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

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Establishment: 11: Eleven The Bourbon 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 fettucine 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

Ranjit Makhal
20644037 - ServSafe
Exp. 6/2026

Pritam Zarapkar
25312403 - ServSafe
Exp. 3/2029

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 Bourbon House Establishment #: 25 191

OBSERVATIONS AND CORRECTIVE ACTIONS	
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.