

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	3	Date	05/04/2022
Establishment Metamora Fields Golf Club		License/Permit #	0	Time In	11:30 AM
Street Address 801 W. Progress Street		Permit Holder	Risk Category		
City/State Metamora, IL		18 Links LLC	I		
ZIP Code 61548		Purpose of Inspection Routine Inspection			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
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			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	Out	X	
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health							
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			Time/Temperature Control for Safety			
Proper use of restriction and exclusion				18	In		
5	In			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	N/O		
Good Hygienic Practices							
6	In			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	N/O		
7	In			Proper cooling time and temperature			
No discharge from eyes, nose, and mouth				21	In		
Preventing Contamination by Hands							
8	In			Proper hot holding temperatures			
Hands clean and properly washed				22	In		
9	In			Proper cold holding temperatures			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	In		
10	Out		X	Proper date marking and disposition			
Adequate handwashing sinks properly supplied and accessible				24	N/A		
Approved Source							
Food obtained from approved source				Time as a Public Health Control; procedures & records			
11	In			Consumer Advisory			
Food received at proper temperature				25	In		
13	Out		X	Consumer advisory provided for raw/undercooked food			
Food in good condition, safe, and unadulterated				Highly Susceptible Populations			
14	N/A			26	N/A		
Required records available: shellstock tags, parasite destruction				Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances							
27	N/A			Food additives: approved and properly used			
28	In			Toxic substances 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 box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water							
30				Proper Use of Utensils			
Pasteurized eggs used where required				43	X		X
31				In-use utensils: properly stored			
Water and ice from approved source				44			
32				Utensils, equipment & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				45			
Food Temperature Control							
33				Single-use/single-service articles: properly stored and used			
Proper cooling methods used; adequate equipment for temperature control				46			
34				Gloves used properly			
Plant food properly cooked for hot holding				Utensils, Equipment and Vending			
35				47	X		X
Approved thawing methods used				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36				48			
Thermometers provided & accurate				Warewashing facilities: installed, maintained, & used; test strips			
Food Identification							
37	X		X	49	X		
Food properly labeled; original container				Non-food contact surfaces clean			
Prevention of Food Contamination							
38				Physical Facilities			
Insects, rodents, and animals not present				50			
39				Hot and cold water available; adequate pressure			
Contamination prevented during food preparation, storage and display				51	X		
40				Plumbing installed; proper backflow devices			
Personal cleanliness				52			
41				Sewage and waste water properly disposed			
Wiping cloths: properly used and stored				53			
42				Toilet facilities: properly constructed, supplied, & cleaned			
Washing fruits and vegetables				54			
				Garbage & refuse properly disposed; facilities maintained			
Employee Training							
57				55	X		
All food employees have food handler training				Physical facilities installed, maintained, and clean			
58				56			
Allergen training as required				Adequate ventilation and lighting; designated areas used			

Food Establishment Inspection Report

Establishment: Metamora Fields Golf Club

Establishment #: 22 086

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/25

Heat: N/O

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pork chili/soup urn	171	Sliced cheese/RIC cook	39	Housemade ranch dressing/RIC	40
Pork chop/grill	144	Cole slaw/RIC prep	40		
Chicken tenders/fryer	205	Shredded cheese/RIC prep	40		
Pork tenderloin/fryer	204	Turkey/WIC	33		
		Ham/WIC	36		
		Pot roast/WIC	34		
		Fried chicken/WIC	35		
		Sliced cheese/WIC	38		
		Roast beef sandwich/RIC pro shop	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed at bar hand sink a sign or poster that notifies food employees to wash their hands is not provided. Hand washing sign provided and posted during inspection.
13	3-202.15 (Pf) Observed in basement storage room one (1) dented can of Sysco Imperial shredded sauerkraut on shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from shelf and discarded by person-in-charge during inspection.
16	4-601.11 (Pf) Observed in main kitchen and upstairs banquet kitchen ice machine white plastic ice deflecting flaps soiled with accumulated debris and soil accumulation. Equipment food-contact surfaces and utensils shall be clean to sight and touch. White plastic ice deflecting flaps cleaned and sanitized by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen along cook line two (2) shake-style metal containers of dry food substances without name identifying contents on container. Identify food storage containers with common name of the food. Dry food substances were salt and seasoning according to food employee and labeled by food employee during inspection.
43	3-304.12 (C) Observed in kitchen in clear plastic container small black portion cup without handle stored in direct contact with croutons. 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; 3) in running water; 4) in a container of hot water maintained at or above 135° F. Small black portion cups removed and discarded during inspection.

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

Jacob Engle L2SC-3-018138 - Learn 2 Serve Exp. 3/2027	Matt Rogers L2SC-2-009722 - Learn 2 Serve Exp. 1/2023	Emily Fischer L2SC-3-005495 - Learn 2 Serve Exp. 10/2025	Kally Blahnik L2SC-3-005475 - Learn 2 Serve Exp. 10/2025
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HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, calibration of thermometers

 Person in Charge (Signature) Date: May 4, 2022

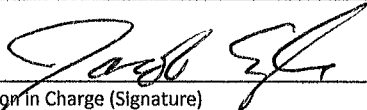
Inspector (Signature) Paul Williams EL
Follow-up: Yes No (Check one)
Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Metamora Fields Golf Club

Establishment #: 22 086

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
47	4-201.11 (C) Observed in kitchen along cook line prep table clear plastic container with green lid cracked and not maintained in good repair. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Green lid discarded by person-in-charge during inspection.
49	4-602.13 (C) Observed in upstairs banquet bar bottom of keg cooler soiled with accumulated debris and standing water. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in main kitchen wastewater pipe leaking below 3-compartment sink. A plumbing system shall be maintained in good repair in accordance with the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in kitchen exhaust vent above dishwasher soiled with accumulated dust and debris. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	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
	Allergy awareness training certification is required for all certified food protection managers
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for and approved by WCHD.
	Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Fall 2022
	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.
	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 vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Please note current establishment hours of operation are: Wed-Sat 11:00 am-4:00 pm


 Person in Charge (Signature)

May 4, 2022
 Date

Paul Wilkins WCHD
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____