

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	1	Date	07/12/2022	
		No. of Repeat Risk Factor/Intervention Violations		0	Time In	11:00 AM
Establishment Camp Tapawingo - Mary Morgan Lodge		License/Permit #	22 060		Time Out	12:30 PM
Street Address 1450 Hickory Point Road		Permit Holder Girl Scouts of Central IL Inc		Risk Category I		
City/State Metamora, IL		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					Protection from Contamination				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	Out	Food-contact surfaces; cleaned and sanitized	X	
Employee Health					Time/Temperature Control for Safety				
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			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/O	Consumer advisory provided for raw/undercooked food		
7	In	No discharge from eyes, nose, and mouth			Highly Susceptible Populations				
Preventing Contamination by Hands					Food/Color Additives and Toxic Substances				
8	In	Hands clean and properly washed			21	In	Pasteurized foods used; prohibited foods not offered		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	N/A	Food additives: approved and properly used		
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Toxic substances properly identified, stored, and used		
Approved Source					Conformance with Approved Procedures				
11	In	Food obtained from approved source			24	N/A	Compliance with variance/specialized process/HACCP		
12	N/O	Food received at proper temperature			GOOD RETAIL PRACTICES				
13	In	Food in good condition, safe, and unadulterated			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
14	N/A	Required records available: shellstock tags, parasite destruction			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					Proper Use of Utensils				
30		Pasteurized eggs used where required			43	In	In-use utensils: properly stored		
31		Water and ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled		
32		Variance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored and used		
Food Temperature Control					Utensils, Equipment and Vending				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35		Approved thawing methods used			48		Warewashing facilities: Installed, maintained, & used; test strips		
36		Thermometers provided & accurate			49		Non-food contact surfaces clean		
Food Identification					Physical Facilities				
37		Food properly labeled; original container			50		Hot and cold water available; adequate pressure		
Prevention of Food Contamination					Employee Training				
38		Insects, rodents, and animals not present			51		All food employees have food handler training		
39		Contamination prevented during food preparation, storage and display			52		Allergen training as required		
40		Personal cleanliness			53	X	Toilet facilities: properly constructed, supplied, & cleaned		
41		Wiping cloths: properly used and stored			54		Garbage & refuse properly disposed; facilities maintained		
42		Washing fruits and vegetables			55		Physical facilities installed, maintained, and clean		
					56		Adequate ventilation and lighting; designated areas used		

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Establishment: Camp Tapawingo - Mary Morgan Lodge

Establishment #: 22 060

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/<25

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Tomato soup - gluten free/stove	186	Milk/WIC	39		
Tomato soup/stove	169	Hot dogs/WIC	36		
Grilled cheese/griddle	182	Butter/WIC	40		
		Shredded cheese/WIC	38		
		Cold brew coffee/WIC	39		

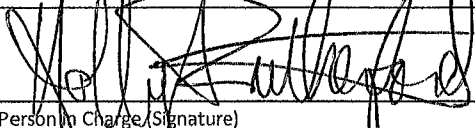
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (P) Observed with test kit concentration of chlorine sanitizing solution at mechanical warewashing machine indicated less than 25 ppm and water temperature of 130° F. Using test kit provided at establishment, concentration of chlorine sanitizing solution also indicated less than 25 ppm. A chlorine solution shall have a minimum temperature based on the concentration and temperature of solution: 25-49 ppm when the water temperature is at least 120° F. The bucket of sanitizing solution was empty and no sanitizer refill buckets were available at the food establishment. Person-in-charge instructed to use the 3-compartment sink for sanitizing equipment and utensils until sanitizing solution provided for mechanical warewashing machine.
53	5-501.17 (C) Observed in restroom (by dishroom) open waste receptacles in toilet stalls. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Holly Rutherford

Holly Rutherford 18975925 - ServSafe Exp. 2/2025	Kailyn Miller 20621282 - ServSafe Exp. 5/2026	Larissa Stanfill 18108925 - ServSafe Exp. 6/2024	
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HACCP Topic: TCS food temperature and storage requirements, no bare hand contact with ready-to-eat food, employee health policy


Jul 12, 2022
 Person in Charge (Signature) Date


 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____

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Establishment #: 22 060

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	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
	If establishment or group is cooking/preparing/serving food/drink outside of kitchen facility (grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note that if any changes (menu, equipment, 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 at 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.
	This facility is on the NCPWS program and must routinely collect water samples as required
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

Person in Charge (Signature)

Jul 12, 2022
 Date

Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____