

# 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 <span style="float: right;">1</span>	Date <span style="float: right;">09/07/2022</span>
Establishment Metamora Fields Golf Club		License/Permit # 22 086	No. of Repeat Risk Factor/Intervention Violations <span style="float: right;">0</span>
Street Address 801 W. Progress Street		Permit Holder 18 Links LLC	Time In <span style="float: right;">12:15 PM</span>
City/State Metamora, IL		ZIP Code 61548	Time Out <span style="float: right;">2:15 PM</span>
		Purpose of Inspection Routine Inspection	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  
**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
<b>Supervision</b>			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
<b>Employee Health</b>			
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			
<b>Good Hygienic Practices</b>			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
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 properly supplied and accessible		X	
<b>Approved Source</b>			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	In		
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
<b>Time/Temperature Control for Safety</b>			
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 & records			
<b>Consumer Advisory</b>			
25	In		
Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water and Ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33			
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36	X		
Thermometers provided & accurate			
<b>Food Identification</b>			
37	X		
Food properly labeled; original container		X	
<b>Prevention of Food Contamination</b>			
38	X		
Insects, rodents, and animals not present			
39			
Contamination prevented during food preparation, storage and display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used and stored			
42			
Washing fruits and vegetables			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
47			
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49	X		
Non-food contact surfaces clean			
<b>Physical Facilities</b>			
50			
Hot and cold water available; adequate pressure			
51	X		
Plumbing installed; proper backflow devices			
52			
Sewage and waste water properly disposed			
53			
Toilet facilities: properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed; facilities maintained			
55	X		
Physical facilities installed, maintained, and clean			
56			
Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>			
57	X		
All food employees have food handler training			
58			
Allergen training as required			

# 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

PPM: 200

Heat: N/O

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Creamy potato soup/soup urn	151	Sliced tomato/RIC cook line	41	Cole slaw/WIC	33
Bratwurst/grill	166	Sliced tomato/RIC cook line	41	Sliced cheese/WIC	36
Polish sausage/grill	193	Shrimp/RIC cook line	41	Sliced cheese/WIC exterior	39
Cheeseburger/grill	151	Shrimp cocktail/prep	59	Heavy whipping cream/WIC ext	39
		Shredded cheese/RIC salad prep	40	Ham & cheese sandwich/RIC pro	39
		Blue cheese crumbles/RIC salad	39	Turkey & cheese sandwich/RIC	39
		Cut lettuce/RIC salad prep	40		
		Cole slaw/RIC salad prep	39		
		Ham sandwich/WIC	38		

### 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. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. Hand washing sign provided and posted during inspection.
36	4-204.112 (C) Observed in pro shop temperature measuring device not provided and conspicuous in RIF (Dippin' Dots). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in kitchen along cook line two (2) squeeze containers of liquid food substances without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Liquid food items were oil and wine according to food employee and labeled by food employee during inspection.
38	6-202.15 (C) Observed exterior back door (south) to kitchen not completely self-closing. 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.

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, employee health policy

\_\_\_\_\_ Sep 7, 2022  
 Person in Charge (Signature) Date

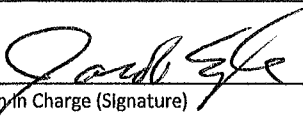
Inspector (Signature) Paul Wilbur wynn
Follow-up:  Yes  No (Check one)
Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

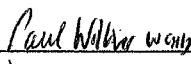
Establishment: Metamora Fields Golf Club

Establishment #: 22 086

<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>	
	Violations cited in this report must be corrected within the time frames below.
49	4-602.13 (C) Observed at 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 at bar handwashing sink drain clogged and not maintained in good repair. A plumbing system shall be maintained in good repair in accordance with the IL Plumbing Code. Food employees will use alternate bar sink for handwashing until handwashing sink drain repair completed. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.14 (C) Observed in pro shop RIF (Dippin' Dots) stored directly on carpet. A floor covering such as carpeting or similar material may not be installed as a floor covering under refrigeration units or other areas where the floor is subject to moisture. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed no documentation that one (1) food employee employed more than 30 days has 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.
	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
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	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, barbecue, 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.

  
 Person in Charge (Signature)

Sep 7, 2022  
 Date

  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_