

# Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 0	Date 03/22/2023
Establishment Yoder's Country Market		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:10 AM
		Permit Holder Jon & Valerie Yoder	Time Out 11:40 AM
Street Address 1550 County Road 2000 E		Purpose of Inspection Routine Inspection	Risk Category II
City/State Roanoke, IL			

## 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																																																																																																																																
<b>Supervision</b>																																																																																																																																							
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	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																
<b>Employee Health</b>																																																																																																																																							
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			<b>Time/Temperature Control for Safety</b>																																																																																																																																		
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	N/O	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding	<b>Preventing Contamination by Hands</b>								8	In	Hands clean and properly washed			20	N/A	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	N/O	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	<b>Approved Source</b>								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			<b>Consumer Advisory</b>				14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	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		
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## 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

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

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Establishment: Yoder's Country Market

Establishment #: 23 161

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

ITEM/LOCATION/DETERMINATION		ITEM/LOCATION		ITEM/LOCATION	
ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
		Block cheese/RIC	39	Wieners/RIC	40
		Deli ham/RIC	39	Bologna/RIC	40
		Roast beef/RIC	39	Shredded cheese/RIC	40
		Pastrami/RIC	39	Milk/RIC	37
		Heavy whipping cream/RIC	39	Block cheese/RIC	40
		Milk/RIC	39	Turkey/RIC	39
		Key lime pie/RIC	40	Cheese/RIC	39
		Ham ends/RIC	37		
		Applewood smoked ham/RIC	32		

## OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Valerie Yoder

Valerie Yoder 21768802 - ServSafe Exp. 2/2027	Trisha Yoder 21631268 - NRFSP Exp. 3/2024	Katrina Hartzler 21631258 - NRFSP Exp. 3/2024	
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## HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

Valerie L  
Person In Charge (Signature)

Mar 22, 2023

Date

Person In Charge (Signature)

Inspector (Signature)

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**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**

# Food Establishment Inspection Report

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**Establishment: Yoder's Country Market**

Establishment #: 23 161

Valerie Updegraff  
in Charge (Signature)

Person in Charge (Signature)

Mar 22, 2023

Date

Paul Williams wrote

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Inspector (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**