

# Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 4		Date 04/11/2023
Establishment Roanoke IGA Foodliner - Retail		License/Permit # 23 103		Time In 12:30 PM
Street Address 106 W. Davison Street		Permit Holder Ohm Pnr Inc		Time Out 3:00 PM
City/State Roanoke, IL		Purpose of Inspection Routine Inspection		Risk Category II

## 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	Out	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/A	Proper cooking time and temperatures			7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding			<b>Good Hygienic Practices</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/A	Proper hot holding temperatures			10	In	Adequate handwashing sinks properly supplied and accessible			22	Out	Proper cold holding temperatures		X	<b>Approved Source</b>										11	In	Food obtained from approved source			23	Out	Proper date marking and disposition		X	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records			13	Out	Food in good condition, safe, and unadulterated	X		<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			27	N/A	Food additives: approved and properly used			<b>Food/Color Additives and Toxic Substances</b>					28	In	Toxic substances properly identified, stored, and used			29	N/A	Compliance with variance/specialized process/HACCP			<b>Conformance with Approved Procedures</b>				
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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				36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				<b>Food Identification</b>										37	X	Food properly labeled; original container			38	X	Food identification			48	Warewashing facilities: installed, maintained, & used; test strips				<b>Prevention of Food Contamination</b>										39	Insects, rodents, and animals not present				40	Contamination prevented during food preparation, storage and display				49	X	Non-food contact surfaces clean			41	Personal cleanliness				<b>Physical Facilities</b>					42	Wiping cloths: properly used and stored				50	Washing fruits and vegetables				50	Hot and cold water available; adequate pressure				51	Insects, rodents, and animals not present				52	Contamination prevented during food preparation, storage and display				51	Plumbing installed; proper backflow devices				53	Personal cleanliness				54	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed				55	Washing fruits and vegetables				56	Insects, rodents, and animals not present				53	Toilet facilities: properly constructed, supplied, & cleaned				57	Contamination prevented during food preparation, storage and display				58	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained				59	Wiping cloths: properly used and stored				60	Washing fruits and vegetables				55	Physical facilities installed, maintained, and clean				61	Insects, rodents, and animals not present				62	Contamination prevented during food preparation, storage and display				56	Adequate ventilation and lighting; designated areas used				63	Personal cleanliness				<b>Employee Training</b>					64	Wiping cloths: properly used and stored				65	Washing fruits and vegetables				66	Insects, rodents, and animals not present				67	Contamination prevented during food preparation, storage and display				57	All food employees have food handler training				68	Personal cleanliness				69	Wiping cloths: properly used and stored				70	Washing fruits and vegetables				58	Allergen training as required			
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# Food Establishment Inspection Report

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Establishment: Roanoke IGA Foodliner - Retail

Establishment #: 23 103

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Milk/RIC	41	Pork chop/RIC	43
		Sliced cheese/RIC	39	Hamburger/RIC	45
		Cream cheese/RIC	38	Hot dogs/RIC	45
		Butter/RIC	40	Lil smokies/RIC	40
		Deli cheese/RIC	41	Smoked sausage/RIC	41
		Chicken/RIC	39	Milk/WIC	39
		Bacon garlic cheese spread/RIC	41	Potato salad/WIC	39
		Turkey/RIC	41	Hamburger/WIC	38
		Ham/RIC	41		

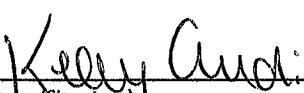
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only one (1) food employee has current CFPM certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of food operations (meat processing). 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.
13	3-202.15 (Pf) Observed in store aisle three (3) dented cans of Dole pineapple chunks on store shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from store shelf during inspection.
22	3-501.16 (P) Observed in open RIC internal temperatures of multiple TCS foods greater than 41° F. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Thermometers in open RIC indicated lower shelf was 45° F and upper shelf was 41° F. Reviewed TCS food cold-holding requirements and discussed HACCP concept with person-in-charge during inspection. TCS foods removed for sale from open RIC by person-in-charge during inspection.
23	3-501.18 (P) Observed in open RIC bacon garlic cheese spread with sell by date of 4-7 and Mrs. Gerry's ham salad with sell by date of 4-8. A TCS food specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A)

CFPM Verification (name, expiration date, ID#): Kelly Audi

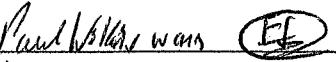
Robert Reifsteck  
21800411 - NRFSP  
Exp. 2/2027

HACCP Topic: TCS food temperature and date marking requirements, employee health policy requirements

  
Person in Charge (Signature)

Apr 11, 2023

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

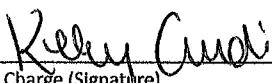
# Food Establishment Inspection Report

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Establishment: Roanoke IGA Foodliner - Retail

Establishment #: 23 103

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	TCS food shall be clearly marked to indicate the date or day by which the food must be consumed, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days. Reviewed HACCP concept with the person-in-charge during inspection. TCS food items noted above removed from open RIC and discarded by person-in-charge during inspection.
37	3-602.11 (C) Observed on end cap in white wire rack shelf pre-packaged in advance of retail sale Leman's mints not properly labeled. Food packaged in a food establishment shall be labeled with: 1) common name of food, (2) if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; (3) net quantity of contents; (4) name and place of business, of the manufacturer, packer, or distributor; and (5) the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. Please correct this violation within 90 days or at least by next routine inspection.
38	6-202.15 (C) Observed in back storage area by office exterior back door with light and air penetrating along upper left corner of door jamb. 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.
49	4-602.13 (C) Observed in WIC (meat) accumulated condensation ice on condenser unit. Clean all non-food contact surfaces frequently to prevent accumulation. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations 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 II food establishment
	The person-in-charge shall CFPN certification and be on the premises during all hours of food operations
	Please note if establishment or group fundraiser is cooking/Preparing/serving food outside of kitchen facility (grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	If any events occur that cause damage to the establishment (flood, water damage, fire, power outage, etc.), please contact the WCHD to ensure compliance and that required inspections occur prior to re-opening.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Fall 2023
	Food handler certification is required for all food employees without CFPN 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.
	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.
	Ensure exterior packaged ice freezer (Home City Ice) is kept locked at all times except when in use for food safety
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

  
Person in Charge (Signature)

Apr 11, 2023

Date

  
Inspector (Signature)

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