

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 1		Date 05/16/2023
Establishment Apostolic Christian Home of Roanoke		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:55 AM
Street Address 1102 W. Randolph Street		Permit Holder Apostolic Christian Church		Time Out 12:45 PM
City/State Roanoke, IL		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	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			
Employee Health										
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			Time/Temperature Control for Safety					
5	In	Procedures for responding to vomiting and diarrheal events			18	N/O	Proper cooking time and temperatures			
Good Hygienic Practices										
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/O	Proper reheating procedures for hot holding			
7	In	No discharge from eyes, nose, and mouth			20	In	Proper cooling time and temperature			
Preventing Contamination by Hands										
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures			
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures			
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Proper date marking and disposition			
Approved Source										
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records			
12	N/O	Food received at proper temperature			Consumer Advisory					
13	Out	Food in good condition, safe, and unadulterated	X		25	N/A	Consumer advisory provided for raw/undercooked food			
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations					
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										
COS			R		COS			R		
Safe Food and Water										
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			X	
32	Variances obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used				
Food Temperature Control										
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly				
34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending					
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				
Food Identification										
37	Food properly labeled; original container				49	Non-food contact surfaces clean				
Prevention of Food Contamination										
38	Insects, rodents, and animals not present				Physical Facilities					
39	X	Contamination prevented during food preparation, storage and display			X	50	Hot and cold water available; adequate pressure			
40	Personal cleanliness				51	Plumbing installed; proper backflow devices				
41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed				
42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned				
Employee Training										
57	All food employees have food handler training				54	Garbage & refuse properly disposed; facilities maintained				
58	Allergen training as required				55	Physical facilities installed, maintained, and clean				
56	Adequate ventilation and lighting; designated areas used				56					

Food Establishment Inspection Report

Page 2 of 3

Establishment: Apostolic Christian Home of Roanoke

Establishment #: 23 092

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 182

TEMPERATURE OBSERVATIONS

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken Gnocchi soup/steam	185	Milk/RIC dining room	34		
Chicken patty/steam table	163	Peeled hard-boiled eggs - cooling	43		
Hamburger/steam table	197	Potato soup-cooling/RIC	43		
		Cut melon/RIC	40		
		Cole slaw/RIC	36		
		Peeled hard-boiled eggs/RIC	38		
		Diced chicken/RIC	41		
		Diced tomatoes-cooling/RIC	44		
		Housemade ranch dressing/RIC	37		

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Miranda Napolitano

Miranda Napolitano 1898854 - Always Food Safe Exp. 12/2027	Christian Meyer 20501001 - ServSafe Exp. 4/2026	Briana Lutz 20731798 - ServSafe Exp. 6/2026	Sierra Kleen 21557944 - 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 requirements

Person in Charge (Signature)

May 16, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Page 3 of 3

Establishment: Apostolic Christian Home of Roanoke

Establishment #: 23 092

Münster Westfalen

Person in Charge (Signature)

May 16, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: