

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 09/22/2023
Establishment The Farmstead		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:25 AM
Street Address 610 W. Front Street		Permit Holder The Farmstead 116 Roanoke LLC	Time Out 12:25 PM
City/State Roanoke, IL		Risk Category I	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			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	In	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Approved Source								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			Consumer Advisory			14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations			26	N/A	Pasteurized foods used; prohibited foods not offered			Food/Color Additives and Toxic Substances								27	N/A	Food additives: approved and properly used			28	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures			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																																																																																																																													
Food Temperature Control																																																																																																																																			
33	Proper cooling methods used; adequate equipment for temperature control		X		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, and used				36	Thermometers provided & accurate				48	Warewashing facilities: installed, maintained, & used; test strips				Food Identification								37	Food properly labeled; original container		X		Prevention of Food Contamination								38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean				39	Contamination prevented during food preparation, storage and display				Physical Facilities								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				Employee Training								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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Establishment: The Farmstead

Establishment #: 23 191

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken/hot-holding	141	Pasta/RIC	37	Potato salad/RIC prep	38
Hamburger/hot-holding	141	Tortellini/RIC	39	Cole slaw/RIC prep	38
Cheese sauce/hot-holding	168	Alfredo sauce-cooling/RIC	138	Milk/RIC front	38
Chili/hot-holding	154	Alfredo sauce-cooling/RIC	122	Cheese spread/RIC front	39
Spaghetti meat sauce/hot-holding	143	Diced ham/RIC	36	Diced eggs/RIC front	40
Hamburger/flattop	187	Diced eggs/RIC prep	39	Diced ham/RIC front	40
Tortellini/stove	145	Shredded cheese/RIC prep	39	Shredded cheese/RIC front	40
Fried fish sandwich/fryer	200	Sliced tomato/RIC prep	39	Alfredo sauce-cooling/ice bath	90
		Cut lettuce/RIC prep	39		

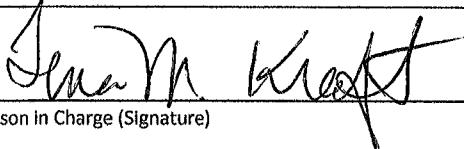
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
33	3-501.15 (Pf) Observed in kitchen two (2) large clear plastic containers of Alfredo sauce in process of cooling down in RIC but method of cooling was inadequate. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) placing the food in shallow pans; (2) separating the food into smaller or thinner portions; (3) using rapid cooling equipment; (4) stirring the food in a container placed in an ice water bath; (5) using containers that facilitate heat transfer; (6) adding ice as an ingredient; or (7) other effective methods. Alfredo sauce removed from RIC into ice bath by food employee during inspection.
37	3-302.12 (C) Observed in kitchen by grill two (2) squeeze containers of liquid food substances and on shelf above RIC (prep) three (3) shake-style containers of dry food substances without name identifying contents on containers. 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 substances were water & Au jus and dry food substances were Old Bay seasoning, salt, and pepper according to food employee and labeled by food employee during inspection.
49	4-602.13 (C) Observed in kitchen bottom shelf of RIC (prep) soiled with accumulated 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.

CFPM Verification (name, expiration date, ID#): Tina Kraft

Tina Kraft 2292526 - Always Food Safe Exp. 4/2028	Kyle Kraft 2315985 - Always Food Safe Exp. 4/2028	Nathaniel Sheets 2625474 - Always Food Safe Exp. 8/2028	
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HACCP Topic: TCS food temperature, cooling, date marking requirements, no bare hand contact with ready-to-eat food, employee health


Person in Charge (Signature)

Sep 22, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

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Establishment: The Farmstead

Establishment #: 23 191

OBSERVATIONS AND CORRECTIVE ACTIONS


Person in Charge (Signature)

Sep 22, 2023

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: