

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 11/30/2023
Establishment Emajo Cakes		No. of Repeat Risk Factor/Intervention Violations 0		Time In 4:45 PM
License/Permit # 23 147		Permit Holder Chenoa Tolan		Time Out 5:50 PM
Street Address 105 W. Husseman Street Suite #1		Risk Category II		
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					Protection from Contamination						
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					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety						
4	In	Proper use of restriction and exclusion			18	N/O	Proper cooking time and temperatures				
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding				
Good Hygienic Practices					20	N/A	Proper cooling time and temperature				
6	In	Proper eating, tasting, drinking, or tobacco use			21	N/O	Proper hot holding temperatures				
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures				
Preventing Contamination by Hands					23	In	Proper date marking and disposition				
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records				
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory						
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food				
Approved Source					Highly Susceptible Populations						
11	In -	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered				
12	N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances						
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used				
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used				
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					
Safe Food and Water					Proper Use of Utensils						
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					46	Gloves used properly					
33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending						
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used					
35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips					
36	Thermometers provided & accurate				49	Non-food contact surfaces clean					
Food Identification					Physical Facilities						
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure					
Prevention of Food Contamination					51	Plumbing installed; proper backflow devices					
38	Insects, rodents, and animals not present				52	Sewage and waste water properly disposed					
39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned					
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained					
41	Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean					
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used					
Employee Training					Employee Training						
57	All food employees have food handler training				58	Allergen training as required					

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Establishment: EmaJo Cakes

Establishment #: 23 147

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Chenoa Tolan

Chenoa Tolan
21678280 - NRFSP
Exp. 3/2025

HACCP Topic: TCS food temperature & date-marking requirements, no bare hand contact with ready-to-eat food, employee health

Cheney Olan

Nov 30, 2023

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: Emajo Cakes

Establishment #: 23 147

Cheney, Dylan

Person in Charge (Signature)

Nov 30, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: