

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 0		Date 11/28/2023
Establishment Road Ranger #186		License/Permit # 23 074		No. of Repeat Risk Factor/Intervention Violations 0
Street Address 1311 N. Carolyn Drive #C		Permit Holder Road Ranger LLC		Time In 12:55 PM
City/State Minonk, IL		Risk Category II		Time Out 2:50 PM
		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			8	In	Hands clean and properly washed			19	N/A	Proper reheating procedures for hot holding			9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			20	N/A	Proper cooling time and temperature			Good Hygienic Practices										11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			21	In	Proper hot holding temperatures			Preventing Contamination by Hands										22	In	Proper cold holding temperatures			23	In	Proper date marking and disposition			24	N/A	Time as a Public Health Control; procedures & records			Approved Source										25	N/A	Consumer advisory provided for raw/undercooked food			Consumer Advisory										26	N/A	Pasteurized foods used; prohibited foods not offered			Highly Susceptible Populations										27	N/A	Food additives: approved and properly used			28	In	Toxic substances properly identified, stored, and used			Food/Color Additives and Toxic Substances										29	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures									
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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				31	Water and ice from approved source				32	Variance obtained for specialized processing methods				43	In-use utensils: properly stored				33	Proper cooling methods used; adequate equipment for temperature control				44	Utensils, equipment & linens: properly stored, dried, & handled				34	Plant food properly cooked for hot holding				45	Single-use/single-service articles: properly stored and used				35	Approved thawing methods used				46	Gloves used properly				36	Thermometers provided & accurate				Utensils, Equipment and Vending										Food Identification										37	Food properly labeled; original container				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				Prevention of Food Contamination										38	Insects, rodents, and animals not present				48	Warewashing facilities: installed, maintained, & used; test strips				39	Contamination prevented during food preparation, storage and display				49	Non-food contact surfaces clean				40	Personal cleanliness				Physical Facilities										41	Wiping cloths: properly used and stored				50	Hot and cold water available; adequate pressure				42	Washing fruits and vegetables				51	Plumbing installed; proper backflow devices				Employee Training										52	Sewage and waste water properly disposed				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: Road Ranger #186

Establishment #: 23 074

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot dog-cooking/roller unit	125	Deli Express sandwich/RIC	38	Shredded cheese/RIC pizza prep	40
Bratwurst/hot-holding roller unit	138	Cold brew coffee/coffee unit	36	Sausage/RIC pizza prep	40
Italian sausage/roller unit	135	Creme/creme dispensing unit	39	Ham/RIC pizza prep	40
Tornado/hot-holding roller unit	136	Peeled hard-boiled eggs/RIC	39	Ham/RIC	39
Egg roll/hot-holding unit	148	Yogurt parfait/RIC	39	Sausage/RIC	41
Chicken tenders/hot-holding unit	151	Cheese cubes/RIC	37		
Cheesburger/hot-holding	154	Milk/WIC	41		
Pizza/hot-holding unit	173	Shredded cheese/WIC	40		
		Tornado/WIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in pizza prep area one (1) squeeze container of yellow liquid food substance without name identifying contents on container. 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. Squeeze container was garlic butter flavored vegetable oil, according to person-in-charge. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed In pizza prep area below fryer counter table wall-mounted vent grill cover soiled with accumulated debris and dust. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.

CEPM Verification (name, expiration date, ID#): Lori Peace

Lori Peace L2SC-3-142788 - Learn 2 Serve Exp. 4/2025	Sabrina Morey 24064019 - ServSafe Exp. 5/2028	Tina Carey 23538968 - ServSafe Exp. 3/2028	Amanda McClellan 21787056 - NRFSP Exp. 11/2026
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

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

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

19

Nov 28, 2022

Deacon NOV 28, 2023

Person in Charge (Signature) _____ Date _____

Digitized by srujanika@gmail.com

Paul Miller W-140 Follow-up: Yes No (Check one) Follow-up Date: _____

Inspector (Signature) _____

IOCI 17-356

Food Establishment Inspection Report

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Establishment: Road Ranger #186

Establishment #: 23 074

Person-in-Charge (Signature)

Nov 28, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)