

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 2	Date 12/21/2023
Establishment The Farmstead		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:50 AM
Street Address 610 W. Front Street		Permit Holder The Farmstead 116 Roanoke LLC	Time Out 12:35 PM
City/State Roanoke, IL		Risk Category I	
ZIP Code 61561		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	Out	Food separated and protected	X
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	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events			19	In	Proper reheating procedures for hot holding	
Good Hygienic Practices					20	In	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	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	Out	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	X		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				
Compliance Status			COS	R	Compliance Status	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: 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
Chili/steam well	151	Diced eggs/RIC prep	37	Fettuccine/RIC	31
Spaghetti meat sauce/steam well	151	Sliced tomatoes/RIC prep	37	Spaghetti/RIC	32
Chicken/steam well	173	Shredded cheese/RIC prep	39	Heavy whipping cream/RIC	38
Spaghetti meat sauce/steam well	176	Sliced cheese/RIC prep	39	Cheese spread/RIC front	41
Nacho cheese/steam well	170	Cole slaw/RIC prep	37	Cut spinach/RIC front	41
Alfredo sauce/steam well	170	Sour cream/RIC prep	37	Cut lettuce/RIC front	41
Tortellini/stove	135	Chili/RIC	37		
Hamburger/flattop	190	Au gratin potatoes/RIC	39		
Chicken/flattop	187	Cole slaw/RIC	37		

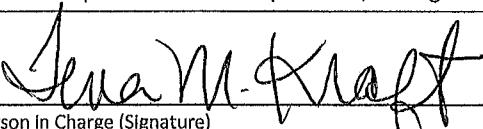
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
9	3-301.11 (P) Observed in kitchen food employee handle with bare hands shredded cheese for adding to cooked food. Food employees shall use suitable utensils such as deli tissue, spatulas/tongs, dispensing equipment, or single-use gloves when handling ready-to-eat foods. Reviewed proper hand washing and discussed HACCP concept with food employee during inspection. Food employee washed hands and placed black tongs into each food container with the handle extended above food during inspection.
15	3-302.11 (P) Observed in kitchen in RIC (2-door) one (1) carton of raw eggs stored on upper slotted shelf above ready-to-eat food items. Store raw food below ready-to-eat food to prevent cross-contamination. Raw eggs removed to bottom shelf by person-in-charge during inspection.
56	6-501.14 (C) Observed sidewalk below external exhaust hood soiled with accumulated grease and debris. If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge. Please correct this violation within 90 days or at least by next routine inspection.

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

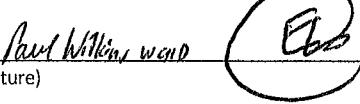
Tina Kraft 2292526 - Always Food Safe Exp. 4/2028	Kyle Kraft 2315985 - Always Food Safe Exp. 4/2028	Nathaniel Sheets 2625474 - Always Food Safe Exp. 8/2028	
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HACCP Topic: TCS food temperature, storage requirements, & date marking requirements, no bare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


Person In Charge (Signature)

Dec 21, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Person in Charge (Signature)

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Date

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