

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		License/Permit #	23 191	Time In	10:50 AM
Street Address 610 W. Front Street		No. of Repeat Risk Factor/Intervention Violations		0	Time Out
City/State Roanoke, IL		ZIP Code	61561	Permit Holder	The Farmstead 116 Roanoke LLC
				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
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
Employee Health			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In	Proper use of restriction and exclusion	
5	In	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	In	Hands clean and properly washed	
9	Out	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	X
10	In	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
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	

Compliance Status		COS	R
Protection from Contamination			
15	Out	Food separated and protected	X
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	In	Proper cooking time and temperatures	
19	In	Proper reheating procedures for hot holding	
20	In	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
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	

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
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided & accurate	
Food Identification			
37		Food properly labeled; original container	
Prevention of Food Contamination			
38		Insects, rodents, and animals not present	
39		Contamination prevented during food preparation, storage and display	
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	

Compliance Status		COS	R
Proper Use of Utensils			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49		Non-food contact surfaces clean	
Physical Facilities			
50		Hot and cold water available; adequate pressure	
51		Plumbing installed; proper backflow devices	
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	X	Adequate ventilation and lighting; designated areas used	
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		

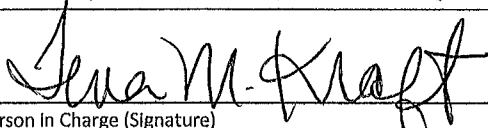
OBSERVATIONS AND CORRECTIVE ACTIONS

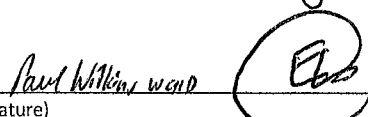
Item Number	Violations cited in this report must be corrected within the time frames below.
9	3-301.11 (P) Observed in kitchen food employee handle with bare hands shredded cheese for adding to cooked food. Food employees shall use suitable utensils such as deli tissue, spatulas/tongs, dispensing equipment, 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: _____

Food Establishment Inspection Report

Establishment: The Farmstead

Establishment #: 23 191

[illegible]

Person in Charge (Signature) 

Dec 21, 2023

Date _____

Paul Wilkins w910
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: