

# Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations <b>1</b>	Date <b>03/18/2024</b>
		No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time In <b>10:35 AM</b>
Establishment Apostolic Christian Home of Roanoke	License/Permit # 24 118	Permit Holder Apostolic Christian Church	Risk Category <b>I</b>
Street Address 1102 W. Randolph Street		Purpose of Inspection Routine Inspection	
City/State Roanoke, IL	ZIP Code 61561		

## 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
<b>1</b>	<b>In</b>		Person in charge present, demonstrates knowledge, and performs duties
<b>2</b>	<b>In</b>		Certified Food Protection Manager (CFPM)
<b>Employee Health</b>			
<b>3</b>	<b>In</b>		Management, food employee and conditional employee; knowledge, responsibilities and reporting
<b>4</b>	<b>In</b>		Proper use of restriction and exclusion
<b>5</b>	<b>In</b>		Procedures for responding to vomiting and diarrheal events
<b>Good Hygienic Practices</b>			
<b>6</b>	<b>In</b>		Proper eating, tasting, drinking, or tobacco use
<b>7</b>	<b>In</b>		No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>			
<b>8</b>	<b>In</b>		Hands clean and properly washed
<b>9</b>	<b>In</b>		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
<b>10</b>	<b>In</b>		Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>			
<b>11</b>	<b>In</b>		Food obtained from approved source
<b>12</b>	<b>N/O</b>		Food received at proper temperature
<b>13</b>	<b>In</b>		Food in good condition, safe, and unadulterated
<b>14</b>	<b>N/A</b>		Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R	Protection from Contamination
<b>15</b>	<b>In</b>		Food separated and protected
<b>16</b>	<b>Out</b>		Food-contact surfaces; cleaned and sanitized
<b>17</b>	<b>In</b>		Proper disposition of returned, previously served, reconditioned and unsafe food
<b>Time/Temperature Control for Safety</b>			
<b>18</b>	<b>In</b>		Proper cooking time and temperatures
<b>19</b>	<b>N/O</b>		Proper reheating procedures for hot holding
<b>20</b>	<b>N/O</b>		Proper cooling time and temperature
<b>21</b>	<b>In</b>		Proper hot holding temperatures
<b>22</b>	<b>In</b>		Proper cold holding temperatures
<b>23</b>	<b>In</b>		Proper date marking and disposition
<b>24</b>	<b>N/A</b>		Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>			
<b>25</b>	<b>N/A</b>		Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>			
<b>26</b>	<b>In</b>		Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>			
<b>27</b>	<b>N/A</b>		Food additives: approved and properly used
<b>28</b>	<b>In</b>		Toxic substances properly identified, stored, and used
<b>Conformance with Approved Procedures</b>			
<b>29</b>	<b>N/A</b>		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
<b>30</b>			Pasteurized eggs used where required
<b>31</b>			Water and ice from approved source
<b>32</b>			Variance obtained for specialized processing methods
<b>Food Temperature Control</b>			
<b>33</b>			Proper cooling methods used; adequate equipment for temperature control
<b>34</b>			Plant food properly cooked for hot holding
<b>35</b>			Approved thawing methods used
<b>36</b>			Thermometers provided & accurate
<b>Food Identification</b>			
<b>37</b>			Food properly labeled; original container
<b>Prevention of Food Contamination</b>			
<b>38</b>			Insects, rodents, and animals not present
<b>39</b>			Contamination prevented during food preparation, storage and display
<b>40</b>			Personal cleanliness
<b>41</b>			Wiping cloths: properly used and stored
<b>42</b>			Washing fruits and vegetables

Compliance Status	COS	R	Proper Use of Utensils
<b>43</b>			In-use utensils: properly stored
<b>44</b>			Utensils, equipment & linens: properly stored, dried, & handled
<b>45</b>			Single-use/single-service articles: properly stored and used
<b>46</b>			Gloves used properly
<b>Utensils, Equipment and Vending</b>			
<b>47</b>			Food and non-food contact surfaces cleanable, properly designed, constructed, and used
<b>48</b>			Warewashing facilities: installed, maintained, & used; test strips
<b>49</b>			Non-food contact surfaces clean
<b>Physical Facilities</b>			
<b>50</b>			Hot and cold water available; adequate pressure
<b>51</b>			Plumbing installed; proper backflow devices
<b>52</b>			Sewage and waste water properly disposed
<b>53</b>			Toilet facilities: properly constructed, supplied, & cleaned
<b>54</b>			Garbage & refuse properly disposed; facilities maintained
<b>55</b>			Physical facilities installed, maintained, and clean
<b>56</b>			Adequate ventilation and lighting; designated areas used
<b>Employee Training</b>			
<b>57</b>			All food employees have food handler training
<b>58</b>			Allergen training as required

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Establishment #: 24 118

PPM: 200

Heat: 182

Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Carrots-potatoes/oven	174		Cut melon/RIC	41			
Cabbage/steam table	186		Milk/RIC	40			
Corned beef/steam table	190		Diced eggs/RIC	34			
Chicken/steam table	162		Diced tomatoes/RIC	38			
			Egg salad/RIC	36			
			Precooked sausage/RIC	27			
			Milk/RIC dining room	32			
			Milk/RIC apartment dining room	38			
			Housemade ranch dressing/RIC	39			

[illegible]

Miranda Napolitano 1898854 - Always Food Safe Exp. 12/2027	Christian Meyer 20501001 - ServSafe Exp. 4/2026	Cecilia Fandel 3358578 - Always Food Safe Exp. 2/2029	Curtis Leman 23600496 - ServSafe Exp. 3/2028
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Person in Charge (Signature) Miranda Nepulitas

Mar 18, 2024

Date \_\_\_\_\_

Paul Walker wong  
Inspector (Signature)



Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date:

# Food Establishment Inspection Report

Establishment: Apostolic Christian Home of Roanoke

Establishment #: 24 118

[illegible]

Person in Charge (Signature)

Mar 18, 2024

Date \_\_\_\_\_

Paul Wilkins W 9113  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: