

# 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 1	Date 03/18/2024
Establishment Apostolic Christian Home of Roanoke			No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:35 AM
License/Permit # 24 118			Time Out 12:05 PM	
Street Address 1102 W. Randolph Street			Permit Holder Apostolic Christian Church	Risk Category I
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																																																																																																																																								
<b>Supervision</b>																																																																																																																																															
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	Out	Food-contact surfaces; cleaned and sanitized																																																																																																																																								
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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			<b>Time/Temperature Control for Safety</b>																																																																																																																																										
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	Proper handwashing sinks properly supplied and accessible			19	N/O	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/O	Proper cooling time and temperature	<b>Good Hygienic Practices</b>								11	In	Hands clean and properly washed			12	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures			13	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures			14	N/A	Required records available: shellstock tags, parasite destruction			<b>Preventing Contamination by Hands</b>								23	In	Proper date marking and disposition			24	N/A	Time as a Public Health Control; procedures & records			<b>Approved Source</b>								25	N/A	Consumer advisory provided for raw/undercooked food			26	In	Pasteurized foods used; prohibited foods not offered			27	N/A	Food additives: approved and properly used			28	In	Toxic substances properly identified, stored, and used			<b>Consumer Advisory</b>								29	N/A	Compliance with variance/specialized process/HACCP			<b>Highly Susceptible Populations</b>							
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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				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				<b>Food Temperature Control</b>								46	Gloves used properly				33	Proper cooling methods used; adequate equipment for temperature control				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				34	Plant food properly cooked for hot holding				48	Warewashing facilities: installed, maintained, & used; test strips				35	Approved thawing methods used				49	Non-food contact surfaces clean				36	Thermometers provided & accurate				<b>Food Identification</b>								<b>Prevention of Food Contamination</b>								50	Hot and cold water available; adequate pressure				37	Food properly labeled; original container				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				<b>Employee Training</b>								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: Apostolic Christian Home of Roanoke

Establishment #: 24 118

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 182

## TEMPERATURE OBSERVATIONS

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		
		Homemade ranch dressing/RIC	39		

## OBSERVATIONS AND CORRECTIVE ACTIONS

CEPM Verification (name, expiration date, ID#): Miranda Napolitano

CFP Verification (Name, expiration date, ID#):			
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

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

Miranda Repulita  
Person in Charge (Signature)

Mar 18, 2024

Date

Person in Charge (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date:

Inspector (Signature)

# Food Establishment Inspection Report

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## Establishment: Apostolic Christian Home of Roanoke

Establishment #: 24 118

Person in Charge (Signature)

Mar 18, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)