

Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations 1		Date 11/14/2024	
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 11:15 AM	
				Time Out 12:50 PM	
Establishment The Farmstead		Phone (309) 321-0321		Email	
Address 610 W. Front Street		City/State Roanoke, IL		ZIP Code 61561	
License/Permit # 24 155		Permit Holder The Farmstead 116 Roanoke LLC		Purpose of Inspection Routine	
				Risk Category I	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item				Mark "X" in the appropriate box for COS and/or R			
IN: in compliance OUT: not in compliance N/O: not observed N/A: not applicable				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	IN	Food is separated and protected.		
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 diarrhea events.			19	IN	Proper reheating procedures for hot holding.		
Good Hygienic Practices					20	N/O	Proper cooling time and temperature.		
6	IN	Proper eating, tasting, drinking, or tobacco product use.			21	OUT	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 and records.		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			Consumer Advisory				
10	IN	Adequate handwashing sinks are properly supplied and accessible.			25	N/A	Consumer advisory is provided for raw/undercooked food.		
Approved Source					Highly Susceptible Populations				
11	IN	Food obtained from an approved source.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.		
12	N/O	Food received at the 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: molluscan shellfish identification, and parasite destruction.			28	IN	Toxic substances are properly identified, stored and used.		
GOOD RETAIL PRACTICES					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 the box if the numbered item is not in compliance				Mark "X" in the appropriate box for COS and/or R		COS: Corrected on-site during inspection		R: Repeat violation	

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water					Proper Use of Utensils (continued)				
30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.		
31		Water and ice from an approved source.			45	✓	Single use/single service articles are properly stored and used.		
32		Variance obtained for specialized processing methods.			46		Gloves used properly.		
Food Temperature Control					Utensils, Equipment, and Vending				
33		Proper cooling methods are 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, and used; test strips.		
35		Approved thawing methods used.			49		Non-food contact surfaces are clean.		
36		Thermometers are provided and accurate.			Physical Facilities				
Food Identification					50		Hot and cold water available; adequate pressure.		
37		Food properly labeled; original container.			51		Plumbing installed; proper backflow devices.		
Prevention of Food Contamination					52		Sewage and wastewater properly disposed.		
38		Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			54		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			55		Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			56		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			Food Handler and Allergen Awareness				
Proper Use of Utensils					57		Food handler training 410 ILCS 625/ 3.06.		
43		In-use utensils: properly stored.			58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
					59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature) Ina M. Kraft Date: 11/14/2024

Inspector (Signature) Paul Wilkins Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

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Establishment: The Farmstead

Establishment #: 24 155

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	142	Sliced cheese/RIC prep	39	Tortellini/RIC	39
Chicken/steam well	167	Sliced tomatoes/RIC prep	37	Cottage cheese/RIC	39
Hamburgers/steam well	139	Diced tomatoes/RIC prep	37	Heavy whipping cream/RIC	39
Al Fredo sauce/steam well	120	Peeled hard-boiled eggs/RIC prep	38	Cut lettuce/RIC	40
Cheese sauce/steam well	135	Potato salad/RIC prep	40	Cheesecake/RIC	40
Spaghetti meat sauce/steam well	168	Cole slaw/RIC prep	38	Cut lettuce/RIC bar	40
Diced chicken/flattop	177	Pasta/RIC	41		
		Spaghetti meat sauce/RIC	36		

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Please go to our social media/website to view/print food safety information

Facility is still classified as a Category I food establishment

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection

Allergy awareness training certification is required for all certified food protection managers

Food handler certification is required for all food employees without CFPM certification

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free

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

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

Illinois Requirements: ☐ Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10.**

☐ Appropriate **default beverage** for children's meal **410 ILCS 620/21.5.**

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
21	3-501.16 (P) Observed in kitchen on prep table in small steam well (Winco) Al Fredo sauce measured below 135° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of Al Fredo sauce also measured below 135° F. Time/Temperature Control for Safety food shall be maintained at 135° F or above. Reviewed TCS food hot-holding requirements and discussed HACCP concept with person-in-charge and food employees during inspection. Al Fredo sauce was reheated in last hour, according to food employee, and rapidly reheated in microwave to 165° F by food employee during inspection.

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[illegible]