

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 Number of Repeat Risk Factor/ Intervention Violations 0	Date 12/30/2024 Time In 11:05 AM Time Out 12:40 PM
Establishment Opie's 116	Phone (309) 921-1018	Email	
Address 116 E. Broad Street		City/State Roanoke, IL	ZIP Code 61561
License/Permit # 24 056	Permit Holder Opie's 116 LLC	Purpose of Inspection Routine	Risk Category II

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 the 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 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.		18	IN	Proper cooking time and temperatures.			
4	IN	Proper use of restriction and exclusion.		19	N/A	Proper reheating procedures for hot holding.			
5	IN	Procedures for responding to vomiting and diarrheal events.		20	N/A	Proper cooling time and temperature.			
Good Hygienic Practices				21	IN	Proper hot holding temperatures.			
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper cold holding temperatures.			
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper date marking and disposition.			
Preventing Contamination by Hands				24	N/A	Time as a Public Health Control; procedures and records.			
8	IN	Hands clean and properly washed.		Consumer Advisory					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		25	N/A	Consumer advisory is provided for raw/undercooked food.			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		Highly Susceptible Populations					
Approved Source				26	N/A	Pasteurized foods are used; prohibited foods are not offered.			
11	IN	Food obtained from an approved source.		Food/Color Additives and Toxic Substances					
12	N/O	Food received at the proper temperature.		27	N/A	Food additives: approved and properly used.			
13	IN	Food in good condition, safe, and unadulterated.		28	IN	Toxic substances are properly identified, stored and used.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		29	N/A	Conformance with Approved Procedures			
								Compliance with variance/specialized process/HACCP.	

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

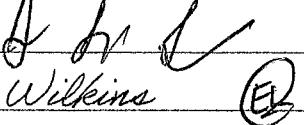
Mark "X" in the box if the numbered item is not in compliance

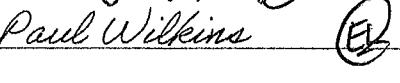
Mark "X" in the appropriate box

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.			57		Food handler training 410 ILCS 625/3.06.		
Proper Use of Utensils					58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
43		In-use utensils: properly stored.			59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature)  Date: 12/30/2024

Inspector (Signature)  Follow-up: YES NO (Check one) Follow-up Date: _____

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Establishment: Opie's 116

Establishment #: 24 056

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hamburger/flattop	162	Sliced tomatoes/cold-holding	41		
Nacho cheese/crock pot	142	Cut lettuce/cold-holding	41		
Chicken tender/fryer	185	Sliced cheese/RIC	38		
		Turkey/RIC	37		
		Nacho cheese/RIC	40		
		Queso/RIC	40		
		Cole slaw/RIC	40		

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

Facility is still classified as a Category II food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation.

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within

30 days from the hire date of food employees and valid for three (3) years from date of issuance.

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

CFPM Verification (name, expiration date, ID#): John Spencer

John Spencer L2SC-3-036779 - Learn 2 Serve Exp. 11/2028	Ken Gaspar L2SC-3-023130 - Learn 2 Serve Exp. 7/2027	Curtis Leman 23600496 - ServSafe Exp. 3/2028
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HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

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.

Item Number	Violations cited in this report must be corrected within the time frames below.
15	3-302.11 (P) Observed in kitchen raw eggs in cartons stored above ready-to-eat food (cottage cheese)
	in 4-door RIC. Raw food shall be stored below ready-to-eat food to prevent cross-contamination.
	Raw eggs moved to bottom shelf by person-in-charge during inspection.
37	3-302.12 (C) Observed along cook line shake-style containers of dry white food substance, dry orange food substance, and
	squeeze-style containers of clear liquid food substance and red liquid food substance without name identifying contents on containers.
	Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment,

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