

Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations 1	Date 1/30/2025																																																																																																																																																																																																						
			Number of Repeat Risk Factor/ Intervention Violations 0	Time In 1:40 PM																																																																																																																																																																																																						
Establishment Cindy's Corner Pub			Phone (309) 921-1048	Email																																																																																																																																																																																																						
Address 309 N. Main Street		City/State Roanoke, IL	ZIP Code 61561																																																																																																																																																																																																							
License/Permit # 25 160		Permit Holder Cindy's Corner Pub Inc	Purpose of Inspection Routine	Risk Category III																																																																																																																																																																																																						
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IN: in compliance OUT: not in compliance N/O: not observed N/A: not applicable			COS: corrected on-site during inspection R: repeat violation																																																																																																																																																																																																							
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56		Adequate ventilation and lighting; designated areas used.																																																																																																																																																																																																								
Food Handler and Allergen Awareness																																																																																																																																																																																																										
57	<input checked="" type="checkbox"/>	Food handler training 410 ILCS 625/3.06.																																																																																																																																																																																																								
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)



Date:

1/30/2025

Inspector (Signature)




Follow-up: YES NO (Check one) Follow-up Date: