

# 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 <b>1</b>		Date <b>1/30/2025</b>
		Number of Repeat Risk Factor/ Intervention Violations <b>0</b>		Time In <b>1:40 PM</b>
				Time Out <b>2:45 PM</b>
Establishment <b>Cindy's Corner Pub</b>		Phone <b>(309) 921-1048</b>	Email	
Address <b>309 N. Main Street</b>		City/State <b>Roanoke, IL</b>	ZIP Code <b>61561</b>	
License/Permit # <b>25 160</b>	Permit Holder <b>Cindy's Corner Pub Inc</b>	Purpose of Inspection <b>Routine</b>	Risk Category <b>III</b>	

## 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
<b>Supervision</b>					<b>Protection from Contamination</b>				
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			15	IN	Food is separated and protected.		
2	N/A	Certified Food Protection Manager (CFPM).			16	OUT	Food-contact surfaces; cleaned and sanitized.		
<b>Employee Health</b>					17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.		
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			<b>Time/Temperature Control for Safety</b>				
4	IN	Proper use of restriction and exclusion.			18	N/O	Proper cooking time and temperatures.		
5	IN	Procedures for responding to vomiting and diarrhea events.			19	N/A	Proper reheating procedures for hot holding.		
<b>Good Hygienic Practices</b>					20	N/A	Proper cooling time and temperature.		
6	IN	Proper eating, tasting, drinking, or tobacco product use.			21	N/A	Proper hot holding temperatures.		
7	IN	No discharge from eyes, nose, and mouth.			22	IN	Proper cold holding temperatures.		
<b>Preventing Contamination by Hands</b>					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.			<b>Consumer Advisory</b>				
10	IN	Adequate handwashing sinks are properly supplied and accessible.			25	N/A	Consumer advisory is provided for raw/undercooked food.		
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>				
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.			<b>Food/Color Additives and Toxic Substances</b>				
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.		
<b>GOOD RETAIL PRACTICES</b>					<b>Conformance with Approved Procedures</b>				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					29	N/A	Compliance with variance/specialized process/HACCP.		

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
<b>Safe Food and Water</b>					<b>Proper Use of Utensils (continued)</b>				
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.		
<b>Food Temperature Control</b>					<b>Utensils, Equipment, and Vending</b>				
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.			<b>Physical Facilities</b>				
<b>Food Identification</b>					50		Hot and cold water available; adequate pressure.		
37		Food properly labeled; original container.			51		Plumbing installed; proper backflow devices.		
<b>Prevention of Food Contamination</b>					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.			<b>Food Handler and Allergen Awareness</b>				
<b>Proper Use of Utensils</b>					57	✓	Food handler training <b>410 ILCS 625/ 3.06.</b>		
43		In-use utensils: properly stored.			58		Allergen awareness training for CFPM <b>410 ILCS 625/3.07 (rest. only).</b>		
					59		Allergen awareness notice <b>410 ILCS 625/3.08 (rest. only).</b>		

Person in Charge (Signature) \_\_\_\_\_

Date: **1/30/2025**

Inspector (Signature) *Paul Wilkins* EL

Follow-up: ☐ YES    ☒ NO (Check one)    Follow-up Date: \_\_\_\_\_