

# 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	0	Date	2/3/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:40 AM
Establishment Apostolic Christian Home of Roanoke		Phone (309) 923-2071	Email		
Address 1102 W. Randolph Street		City/State Roanoke, IL	ZIP Code 61561		
License/Permit # 25 076		Permit Holder Apostolic Christian Home of Roanoke Illinois Inc	Purpose of Inspection	Routine	Risk Category

## 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			
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.				COS: corrected on-site during inspection			
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	IN	Certified Food Protection Manager (CFPM).		16	IN	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.		18	IN	Time/Temperature Control for Safety			
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper cooking time and temperatures.			
5	IN	Procedures for responding to vomiting and diarrheal events.		20	IN	Proper reheating procedures for hot holding.			
<b>Good Hygienic Practices</b>				21	IN	Proper cooling time and temperature.			
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper hot holding temperatures.			
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper cold holding temperatures.			
<b>Preventing Contamination by Hands</b>				24	N/A	Proper date marking and disposition.			
8	IN	Hands clean and properly washed.		<b>Consumer Advisory</b>					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		25	N/A	Time as a Public Health Control; procedures and records.			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>				26	IN	Consumer advisory is provided for raw/undercooked food.			
11	IN	Food obtained from an approved source.		<b>Food/Color Additives and Toxic Substances</b>					
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			
<b>GOOD RETAIL PRACTICES</b>									
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
<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.		57		Food Handler and Allergen Awareness			
<b>Proper Use of Utensils</b>				58		Food handler training 410 ILCS 625/3.06.			
43		In-use utensils: properly stored.		59		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			
						Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature)

*Carly Dean*

2/3/2025

Inspector (Signature)

*Paul Wilkins*

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

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Establishment: Apostolic Christian Home of Roanoke

Establishment #: 25 076

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 183

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ground beef goulash/steam table	167	Milk/RIC dining room	39	Sliced cheese/RIC	39
Scalloped corn/steam table	158	Ground beef-cooling/RIC	46	Pumpkin mousse/RIC	36
Hamburgers/steam table	199	Peeled hard boiled eggs-cooling/RIC	46	Diced eggs/prep	45
		Tuna salad sandwich-cooling/RIC	45	Diced tomatoes/prep	44
		Cottage cheese-cooling/RIC	42	Cut lettuce/prep	41
		Milk/RIC	37		
		Watermelon/RIC	35		
		Breakfast casserole-cooling/RIC	59		

## NOTES

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

Facility is still classified as a Category I 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#): Curtis Leman

Miranda Napolitano 1898854 - Always Food Safe Exp. 12/2027	Christian Meyer 20501001 - ServSafe Exp. 4/2026	Curtis Leman 23600496 - ServSafe Exp. 3/2028	Greenlee Henderson 3713033 - Always Food Safe Exp. 6/2029
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**HACCP Topic:** TCS food temperature, cooling down, & date marking 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.**

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in sliding door cabinet shelf along wall two (2) portion cups of dry 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 shall be identified with the common name of the food. Dry food substance was pecans according to person-in-charge and labeled by person-in-charge during inspection.
55	6-501.12 (C) Observed accumulated dust & debris on exhaust hood filters and on ANSUL fire suppression pipes above 6-burner stove and flattop cooking surface. Physical facilities shall be cleaned as often as necessary

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