

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		0	Date	2/1/2025																																																																																																																																																																																																			
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	8:30 AM																																																																																																																																																																																																			
Establishment	Roanoke-Benson Hope Center	Phone	Email																																																																																																																																																																																																							
Address 311 N. Main Street		City/State Roanoke IL	ZIP Code 61561																																																																																																																																																																																																							
License/Permit # 25 075		Permit Holder Roanoke-Benson Hope Center	Purpose of Inspection Routine		Risk Category III																																																																																																																																																																																																					
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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																																																																																																																																																																																																				
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Food Handler and Allergen Awareness																																																																																																																																																																																																										
57		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) Paul Wilkins Date: 2/1/2025

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Roanoke-Benson Hope Center

Establishment #: 25 075

Water Supply: Public Private

Waste Water System: **Public** **Private**

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

NOTES

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

Facility is still classified as a Category III food establishment

WCHD provides free food safety in-services to establishments & their staff

If any changes are planned in the future, (location, equipment additions, remodeling, etc.), please contact WCHD

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.

CFPM Verification (name, expiration date, ID#): Todd Harris

CRM verification (name, expiration date, ID#):

HACCP Topic: TCS food temperature & date marking requirements, proper storage requirements, 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.
	No violations observed at time of inspection.
	Observed new flooring and new refrigeration/freezing units.

Food Establishment Inspection Report

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Establishment: Roanoke-Benson Hope Center Establishment #: 25 075