

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	3/25/2025																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																						
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Establishment Yoder's Country Market		Phone (309) 923-9494		Email																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																									
Address 1550 County Road 2000 E		City/State Roanoke, IL		ZIP Code 61561																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																									
License/Permit # 25 093		Permit Holder Jon & Valerie Yoder		Purpose of Inspection Routine		Risk Category I																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
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2	IN	Certified Food Protection Manager (CFPM).				16	IN	Food-contact surfaces; cleaned and sanitized.				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.				Employee Health								3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.				18	N/O	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	N/O	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								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.				Food/Color Additives and Toxic Substances								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.				Approved Source								29	N/A	Compliance with variance/specialized process/HACCP.				GOOD RETAIL PRACTICES								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		Variances 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								37		Food properly labeled; original container.				50		Hot and cold water available; adequate pressure.				Food Identification								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.				Food Handler and Allergen Awareness								43		Proper Use of Utensils				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).			
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Person in Charge (Signature) Valerie Yoder Date: 3/25/2025

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Yoder's Country Market

Establishment #: 25 093

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Block cheese/RIC	41		
		Ham/RIC	40		
		Turkey/RIC	40		
		Salami/RIC	41		
		Ham/RIC	40		
		Turkey/RIC	40		
		Milk/RIC	41		
		Cheese/RIC	41		

NOTES

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

CFPM Verification (name, expiration date, ID#): Valerie Yoder

Valerie Yoder 21768802 - ServSafe Exp. 2/2027	Trisha Yoder L2SC-3-000035224458 - Learn 2 Serve Exp. 11/2029		
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HACCP Topic: TCS food temperatures, sanitizer concentration/temperatures, no bare hand contact with ready-to-eat food, employee health

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.
	Please collect a water sample at least once a year to ensure a potable/safe water supply.
	If this facility serves more than 25 people more than 60 days per year, the water well serving this facility shall participate in the NCPWS program.

Food Establishment Inspection Report

Page 3 of 3

Establishment: Yoder's Country Market

Establishment #: 25 093