

# 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	6/3/2025																																																																																																																																																																																
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	11:00 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 I																																																																																																																																																																																	
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Person in Charge (Signature) *A Holly diggory* Date: 6/3/2025

Inspector (Signature) *Paul Wilkins* EL Follow-up:  YES  NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Page 2 of 3

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

# Food Establishment Inspection Report

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Establishment: Apostolic Christian Home of Roanoke Establishment #: 25 076