

# 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 5	Date 7/29/2025
		Number of Repeat Risk Factor/ Intervention Violations 0	Time In 10:15 AM
			Time Out 1:25 PM
Establishment Road Ranger #186	Phone (815) 315-4189	Email	
Address 1311 N. Carolyn Drive #C	City/State Minonk, IL	ZIP Code 61760	
License/Permit # 25 128	Permit Holder Road Ranger LLC	Purpose of Inspection Routine	Risk Category II

## 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	OUT	Person in charge present, demonstrates knowledge, and performs duties.			15	IN	Food is separated and protected.	
2	OUT	Certified Food Protection Manager (CFPM).			16	OUT	Food-contact surfaces; cleaned and sanitized.	X
<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	IN	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrheal 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	OUT	Proper hot holding temperatures.	X
7	IN	No discharge from eyes, nose, and mouth.			22	OUT	Proper cold holding temperatures.	X
<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>Conformance with Approved Procedures</b>			
					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 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	X	Contamination is prevented during food preparation, storage, and display.		X	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 410 ILCS 625/ 3.06.		
43		In-use utensils: properly stored.			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) *Joni Peace*

Date: 7/29/2025

Inspector (Signature) *Paul Wilkins*

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

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Establishment: Road Ranger #186

Establishment #: 25 128

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza/oven	149	Cold brew coffee/coffee unit	36	Tornado/WIC	37
Cheddar sausage/hot-holding	137	Hazelnut creamer/creamer unit	51	Roller bites/WIC	37
Hot dog/hot-holding	140	Milk/creamer unit	52	Shredded cheese/RIC pizza prep	41
Roller bites/hot-holding	122	French vanilla creamer/creamer unit	52	Sausage crumbles/RIC pizza prep	40
Chicken wings/fryer	175	Half 'n' half creamer/creamer unit	51	Roller bites/RIC	41
Chicken tenders/fryer	201	Turkey-cheese/RIC open	40	Hot dogs/RIC	41
Tornado/hot-holding	139	Cheese curds/RIC open	39	Tornado/RIC	41
		Milk/WIC	39		

## 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. If facility chooses to cool down and/or reheat more than two (2)

TCS food items with approved procedures, this facility will be re-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.

CFPM Verification (name, expiration date, ID#): Lori Peace

Jessica Hess  
23334695 - ServSafe  
Exp. 2/2028

HACCP Topic: TCS food date marking/temperature 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.
1	2-102.11 (Pf) Observed person-in-charge did not have CFPM certification and priority violations (#21, # 22, #39) observed during this inspection. Based on the risks inherent to the food operation, during inspections and upon request the person-in-charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of this Code. The person-in-charge shall demonstrate this knowledge by: (A) complying with this Code by having no violations of priority items during the current inspection; (B) being a certified food protection manager who has shown proficiency of required information through passing a test that

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Establishment: Road Ranger #186

Establishment #: 25 128

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	is part of an accredited program. Please correct this violation within 10 days or at least by Friday, August 8, 2025, and provide documentation of corrective action plan to Woodford County Health Department.
2	2-102.12 (C) Observed documentation that only one (1) food employee has current ANSI-approved CFPM certification as required.
	This facility is categorized as a Category II food establishment, and the person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation.
	Please correct this violation within 90 days or at least by next routine inspection.
16	4-601.11 (Pf) Observed in customer beverage area white plastic ice dispensing flaps in ice dispensing spouts of beverage dispensing unit soiled with accumulated debris and black/pink substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice dispensing spouts cleaned and sanitized by person-in-charge during inspection.
21	3-501.16 (P) Observed in customer area hot-holding unit internal temperature of roller bites measured 122° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of roller bites measured 123° F. Time/Temperature Control for Safety Food shall be maintained at 135° F or above. Reviewed TCS food hot-holding requirements and discussed HACCP concept with food employee and person-in-charge during inspection. Roller bites placed onto unit less than 1 hour ago, according to person-in-charge, and reheated by person-in-charge during inspection. Recheck = 178° F - OK.
22	3-501.16 (P) Observed in customer area internal temperature of creamers in creamer unit measured between 51° F - 52° F. Using metal-stem thermometer provided at establishment, internal temperature of creamers measured 52° F - 53° F. Time/Temperature Control for Safety Food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements discussed HACCP concept with employees and person-in-charge during inspection. All creamers discarded by person-in-charge during inspection.
39	3-306.11 (P) Observed in front hot-holding unit by cashier pizza on display without sneeze guard or other effective means provided. Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. Pizza moved back from open edge of hot-holding unit by person-in-charge during inspection.
	2-103.11 (O) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties. Food allergy awareness include describing foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction.
	3-602.12 (C) The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items that are served or sold to the consumer.
	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.