

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 1/12/2026 | | | | | | |
| | | | Number of Repeat Risk Factor/ Intervention Violations 0 | Time In 11:45 AM | | | | | | |
| Establishment FRO Roanoke LLC | | | Phone (309) 641-0816 | Time Out 12:25 PM | | | | | | |
| Address 501 W. Front Street | | City/State Roanoke, IL | | ZIP Code 61561 | | | | | | |
| License/Permit # 26 135 | | Permit Holder FRO Roanoke LLC | | Purpose of Inspection Routine | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | | | | | | |
| Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item | | | | | | | | | | |
| IN: In compliance OUT: not in compliance N/O: not observed N/A: not applicable | | | | | | | | | | |
| Mark "X" in the appropriate box for COS and/or R | | | | | | | | | | |
| 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 | | | | | | |
| | Supervision | | Protection from Contamination | | COS | R | | | | |
| 1 | IN | Person in charge present, demonstrates knowledge, and performs duties. | | | 15 | N/O | Food is separated and protected. | | | |
| 2 | N/A | Certified Food Protection Manager (CFPM). | | | 16 | IN | Food-contact surfaces; cleaned and sanitized. | | | |
| Employee Health | | | | | 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 | N/A | 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/A | 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 | N/A | 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. | | | 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 | | | |
| GOOD RETAIL PRACTICES | | | | | 29 | N/A | Compliance with variance/specialized process/HACCP. | | | |
| 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 | Compliance Status | | COS | R | |
| | | Safe Food and Water | | Proper Use of Utensils (continued) | | Utensils, Equipment, and Vending | | Physical Facilities | | |
| 30 | | Safe Food and Water | | 44 | Utensils, equipment, and linens: properly stored, dried, and handled. | Food and non-food contact surfaces cleanable, properly designed, constructed, and used. | | 50 | Hot and cold water available; adequate pressure. | |
| 31 | | Safe Food and Water | | 45 | Single use/single service articles are properly stored and used. | Warewashing facilities: installed, maintained, and used; test strips. | | 51 | Plumbing installed; proper backflow devices. | |
| 32 | | Safe Food and Water | | 46 | Gloves used properly. | Non-food contact surfaces are clean. | | 52 | Sewage and wastewater properly disposed. | |
| Food Temperature Control | | | | | 47 | | Toilet facilities: properly constructed, supplied, and cleaned. | | 53 | Toilet facilities: properly constructed, supplied, and cleaned. |
| 33 | | Food Temperature Control | | 48 | | Garbage and refuse are properly disposed; facilities are maintained. | | 54 | Garbage and refuse are properly disposed; facilities are maintained. | |
| 34 | | Food Temperature Control | | 49 | | Physical facilities installed, maintained, and cleaned. | | 55 | Physical facilities installed, maintained, and cleaned. | |
| 35 | | Food Temperature Control | | 56 | | Adequate ventilation and lighting; designated areas used. | | 56 | Adequate ventilation and lighting; designated areas used. | |
| 36 | | Food Temperature Control | | 57 | | Food Handler and Allergen Awareness | | 57 | Food handler training 410 ILCS 625/3.06. | |
| 37 | | Food Identification | | 58 | | Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only). | | 58 | Allergen awareness notice 410 ILCS 625/3.08 (rest. only). | |
| Prevention of Food Contamination | | | | | 59 | | | | 59 | |
| 38 | | Prevention of Food Contamination | | | | | | | | |
| 39 | | Prevention of Food Contamination | | | | | | | | |
| 40 | | Prevention of Food Contamination | | | | | | | | |
| 41 | | Prevention of Food Contamination | | | | | | | | |
| 42 | | Prevention of Food Contamination | | | | | | | | |
| Proper Use of Utensils | | | | | | | | | | |
| 43 | | Proper Use of Utensils | | | | | | | | |

Person In Charge (Signature) Sever Garcia

Date: 1/12/2026

Inspector (Signature) Paul Wilkins



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

Food Establishment Inspection Report

Page 2 of 3

Establishment: FRO Roanoke LLC

Establishment #: 26 135

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS

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

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.

Make sure exterior packaged ice freezer (Home City Ice) is kept locked at all times except when in use for food safety.

CFPM Verification (name, expiration date, ID#): Sierra Garcia-Reisch

HACCP Topic: TCS food temperature & date marking 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. |
|-------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 45 | <p>4-903.11 (C) Observed in storage area by WIC door open box of 32 oz cups and open box of 16 oz cups stored directly on floor. Single-service and single-use articles shall be stored: (1) in a clean, dry location; (2) where they are not exposed to splash, dust, or other contamination; and (3) at least 15 cm (6 inches) above the floor. Single-service and single-use articles shall be stored and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.</p> <p>Please correct this violation within 90 days or at least by next routine inspection.</p> |

Food Establishment Inspection Report

Page 3 of 3

Establishment: FRO Roanoke LLC

Establishment #: 26 135

OBSERVATIONS AND CORRECTIVE ACTIONS