

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 0		Date 1/12/2026
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 11:45 AM
				Time Out 12:25 PM
Establishment FRO Roanoke LLC		Phone (309) 641-0816		Email
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	Risk Category III

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
Supervision					Protection from Contamination			
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.			Time/Temperature Control for Safety			
4	IN	Proper use of restriction and exclusion.			18	N/A	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrhea events.			19	N/A	Proper reheating procedures for hot holding.	
Good Hygienic Practices					20	N/A	Proper cooling time and temperature.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.			21	N/A	Proper hot holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.			22	IN	Proper cold holding temperatures.	
Preventing Contamination by Hands					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	N/A	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			Consumer Advisory			
10	IN	Adequate handwashing sinks are properly supplied and accessible.			25	N/A	Consumer advisory is provided for raw/undercooked food.	
Approved Source					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.	
					Conformance with Approved Procedures			
					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	#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water					Proper Use of Utensils (continued)					Utensils, Equipment, and Vending					Physical Facilities				
30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			50		Hot and cold water available; adequate pressure.		
31		Water and ice from an approved source.			45	X	Single use/single service articles are properly stored and used.			48		Warewashing facilities: installed, maintained, and used; test strips.			51		Plumbing installed; proper backflow devices.		
32		Variance obtained for specialized processing methods.			46		Gloves used properly.			49		Non-food contact surfaces are clean.			52		Sewage and wastewater properly disposed.		
Food Temperature Control					Physical Facilities					Food Handler and Allergen Awareness					Food Handler and Allergen Awareness				
33		Proper cooling methods are used; adequate equipment for temperature control.			53		Toilet facilities: properly constructed, supplied, and cleaned.			57		Food handler training 410 ILCS 625/ 3.06.			54		Garbage and refuse are properly disposed; facilities are maintained.		
34		Plant food properly cooked for hot holding.			55		Physical facilities installed, maintained, and cleaned.			58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			56		Adequate ventilation and lighting; designated areas used.		
35		Approved thawing methods used.			Food Handler and Allergen Awareness					Food Handler and Allergen Awareness					Food Handler and Allergen Awareness				
36		Thermometers are provided and accurate.			59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).							
Food Identification																			
37		Food properly labeled; original container.																	
Prevention of Food Contamination																			
38		Insects, rodents, and animals not present.																	
39		Contamination is prevented during food preparation, storage, and display.																	
40		Personal cleanliness.																	
41		Wiping cloths: properly used and stored.																	
42		Washing fruits, vegetables, and other plant food.																	
Proper Use of Utensils																			
43		In-use utensils: properly stored.																	

Person in Charge (Signature) *Seann Garcia*

Date: 1/12/2026

Inspector (Signature) *Paul Wilkins*



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

Food Establishment Inspection Report

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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

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Pre-packaged ice cream/RIF	0		

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	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.
	Please correct this violation within 90 days or at least by next routine inspection.

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[illegible]