

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	1	Date	06/15/2021	
		No. of Repeat Risk Factor/Intervention Violations		0	Time In	10:35 AM
Establishment Yoder's Country Market		License/Permit #	21 145		Time Out	12:15 PM
Street Address 1550 County Road 2000 E		Permit Holder Jon & Valerie Yoder		Risk Category II		
City/State Roanoke, IL		ZIP Code	61561			
Purpose of Inspection Routine Inspection						

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 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	Compliance Status		COS	R
Supervision							
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food separated and protected			
Employee Health							
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized			
4	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Proper use of restriction and exclusion				Time/Temperature Control for Safety			
5	In			18	N/O		
Procedures for responding to vomiting and diarrheal events				Proper cooking time and temperatures			
Good Hygienic Practices							
6	In			19	N/A		
Proper eating, tasting, drinking, or tobacco use				Proper reheating procedures for hot holding			
7	In			20	N/A		
No discharge from eyes, nose, and mouth				Proper cooling time and temperature			
Preventing Contamination by Hands							
8	In			21	N/O		
Hands clean and properly washed				Proper hot holding temperatures			
9	In			22	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper cold holding temperatures			
10	In			23	In		
Adequate handwashing sinks properly supplied and accessible				Proper date marking and disposition			
Approved Source							
11	Out		X	24	N/A		
Food obtained from approved source				Time as a Public Health Control; procedures & records			
12	In			Consumer Advisory			
Food received at proper temperature				25	N/A		
13	In			Consumer advisory provided for raw/undercooked food			
Food in good condition, safe, and unadulterated				Highly Susceptible Populations			
14	N/A			26	N/A		
Required records available: shellstock tags, parasite destruction				Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances							
27	N/A			Food additives: approved and properly used			
28	In			Toxic substances 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 box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

		COS	R			COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			Proper Use of Utensils			
31	Water and ice from approved source			43	In-use utensils: properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored and used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			Utensils, Equipment and Vending			
36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination							
38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display			Physical Facilities			
40	Personal cleanliness			50	Hot and cold water available; adequate pressure		
41	Wiping cloths: properly used and stored			51	Plumbing installed; proper backflow devices		
42	Washing fruits and vegetables			52	Sewage and waste water properly disposed		
Employee Training							
53	Toilet facilities: properly constructed, supplied, & cleaned			54	Garbage & refuse properly disposed; facilities maintained		
54	Garbage & refuse properly disposed; facilities maintained			55	Physical facilities installed, maintained, and clean		
55	Physical facilities installed, maintained, and clean			56	Adequate ventilation and lighting; designated areas used		
56	Adequate ventilation and lighting; designated areas used			Employee Training			
57	All food employees have food handler training			57	All food employees have food handler training		
58	Allergen training as required			58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Yoder's Country Market

Establishment #: 21 145

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
		Deli ham/RIC	39		
		Deli turkey/RIC	39		
		Block cheese/RIC	40		
		Vanilla ice milk/soft serve unit	37		
		Chocolate ice milk/soft serve unit	37		
		Milk/RIC	40		
		Ham/RIC	40		
		Cheese sticks/delivery	35		
		Pizza/delivery	30		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
11	3-201.11 (P) Observed in store aisle 100 ml & 250 ml pure maple syrup (glass maple leaf) containers for sale without proper labeling, including name and place of business of the manufacturer, packer, or distributor. Person-in-charge provided shipping invoice documentation that food is from an approved source (Maple Row Sugarhouse). Packaged food shall be labeled as specified in law. Labels to be created and affixed by person-in-charge before sale.
11	3-201.11 (P) Observed in store aisle 2 oz local honey (bear) container for sale without proper labeling, including name and place of business of the manufacturer, packer, or distributor. Person-in-charge provided shipping invoice documentation that food is from an approved source (Plants Plus). Package food shall be labeled as specified by law. Labels to be created and affixed by person-in-charge before sale.

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

Valerie Yoder 21326488 - NRFSP Exp. 3/2022	Trisha Yoder 21631268 - NRFSP Exp. 3/2024	Katrina Hartzler 21631258 - NRFSP Exp. 3/2024	
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, wearing masks

Valerie Yoder _____ Jun 15, 2021
 Person in Charge (Signature) Date

Paul Walker _____
 Inspector (Signature) EL

Follow-up: Yes No (Check one) Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category II food establishment
	The person-in-charge must have CFPM or IL FSSM certification and be on the premises during all hours of operation
	Please note that if establishment or group fundraiser is cooking/preparing/serving food/drink outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note if any changes are planned in the future for this establishment (menu, equipment, etc.), please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2022
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees.
	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 vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	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.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection

Valerie Yoder

 Person in Charge (Signature)

Jun 15, 2021

 Date

Paul Willyman

 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____