

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	12/07/2021
Establishment Road Ranger #186		License/Permit #	21 152	Time In	1:05 PM
Street Address 1311 N. Carolyn Drive #C		Permit Holder	Road Ranger LLC	Time Out	3:00 PM
City/State Minonk, IL		ZIP Code	61760	Risk Category II	
		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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	Out		X
Certified Food Protection Manager (CFPM)			
Employee Health			
3	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	In		
Hands clean and properly washed			
9	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	In		
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	N/O		
Proper cooking time and temperatures			
19	N/A		
Proper reheating procedures for hot holding			
20	N/A		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	In		
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	N/A		
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

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided & accurate			
Food Identification			
37			
Food properly labeled; original container			
Prevention of Food Contamination			
38	X		
Insects, rodents, and animals not present			
39	X		X
Contamination prevented during food preparation, storage and display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used and stored			
42			
Washing fruits and vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49			
Non-food contact surfaces clean			
Physical Facilities			
50			
Hot and cold water available; adequate pressure			
51			
Plumbing installed; proper backflow devices			
52			
Sewage and waste water properly disposed			
53	X		
Toilet facilities: properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed; facilities maintained			
55	X		
Physical facilities installed, maintained, and clean			
56			
Adequate ventilation and lighting; designated areas used			
Employee Training			
57			
All food employees have food handler training			
58			
Allergen training as required			

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Establishment: Road Ranger #186

Establishment #: 21 152

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
Tornado/hot-holding roller unit	170	Creme/creme dispensing unit	38	Sliced cheese/RIC pizza prep	40
Roller bite/hot-holding roller unit	163	Cold brew coffee/coffee unit	35	Shredded cheese/RIC pizza prep	41
Hot dog/hot-holding roller unit	162	Turkey leg/RIC	41	Ham/RIC pizza prep	41
Cheddarwurst/hot-holding roller	158	Cheese/RIC	41		
Egg roll/hot-holding unit	161	Deli express sandwich/RIC	40		
Mac & cheese bites/hot-holding	155	Ice milk/WIC	37		
Cheeseburger/hot-holding	137	Hot dogs/WIC	41		
Pizza/hot-holding unit	148	Milk/WIC	40		
		Sausage/RIC pizza prep	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current certified food protection manager certification. This facility is classified as a Category II food establishment, and the person-in-charge must have current 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.
38	6-202.15 (C) Observed by cashier outer-opening double doors (south) with gap along bottom of doors allowing air and light to penetrate. Exterior doors shall be: 1) self-closing, 2) solid and tight fitting, 3) limited to designed use. Please correct this violation within 90 days or at least by next routine inspection.
39	3-306.11 (P) Observed by cashier sneeze guard missing and not attached on hot-holding unit (heat lamps) and food (pizza, cookies) on display not protected. Food on display shall be protected from contamination. Sneeze guard attached by food employee during inspection.
53	5-501.17 (C) Observed in women's restroom covered receptacle not provided for disposal of feminine hygiene products. Provide at least one covered trash receptacle in the women's restroom. Please correct this violation within 90 days or at least by next routine inspection.

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

Lori Peace 142788 - Learn 2 Serve Exp. 4/2025	Stacy Andersen 21638696 - NRFSP Exp. 10/2024		
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HACCP Topic: TCS food date marking requirements, employee health policy, no bare hand contact with ready-to-eat food, wearing masks

Person in Charge (Signature) Dec 7, 2021
Date

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

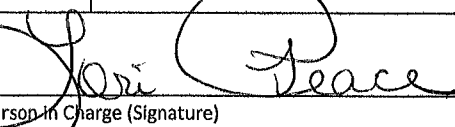
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
55	<p>6-501.11 (C) Observed by back office white wall surround behind slushy drink unit cracked, damaged, and not maintained in good repair. Physical facilities shall be maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.</p> <p style="text-align: center;">Inspection.</p> <p>Please correct any core (C) violations noted above ASAP but at least by next routine inspection</p> <p>Please note 1 repeat violation (item #2) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.</p> <p>Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information</p> <p style="text-align: center;">Facility is still classified as a Category II food establishment</p> <p>The person-in-charge must have CFPM certification and be on the premises during all hours of operation</p> <p>Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.</p> <p>Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.</p> <p style="text-align: center;">WCHD provides free food safety in-services to establishments & their staff</p> <p style="text-align: center;">Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2022</p> <p>Food handler certification is required for all food employees who do not already have CFPM 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.</p> <p>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.</p> <p>Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.</p> <p style="text-align: center;">Food employees wearing masks at time of inspection</p>


 Person in Charge (Signature)

Dec 7, 2021
 Date


 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____