

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
 Prevail. Promote. Protect.
 Woodford County
 Health Department

1831 S. Main Street
 Eureka, IL 61530
 (309) 467-3064
 www.woodfordhealth.org

Permit No.: 17 105 M
 Telephone: 923-5561
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Roanoke IGA Foodliner – Retail Owner/Agent: Ohm Pnr Inc/Nishidh Patel

Address: 106 W. Davison Street City: Roanoke ZIP Code: 61561

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
FOOD				18		1	Pre-flushed, scraped, soaked	GARBAGE AND REFUSE DISPOSAL			
*1	X C	5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2	X	1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION				21		1	Wiping cloths: clean, use restricted	INSECT, RODENT ANIMAL CONTROL			
*3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
*4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean	FLOORS, WALLS AND CEILINGS			
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36	X	1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25	X	1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
*7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	LIGHTING			
8	X	2	Food protection during storage, preparation, display, service and transportation				WATER	38		1	Lighting provided as required – Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	VENTILATION			
10		1	Food (ice) dispensing utensils properly stored				SEWAGE	39		1	Rooms and equipment - vented as required
PERSONNEL				*28		4	Sewage and waste water disposal	DRESSING ROOMS			
*11		5	Personnel with infections restricted				PLUMBING	40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	OTHER OPERATIONS			
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
FOOD EQUIPMENT AND UTENSILS							TOILET AND HAND-WASHING FACILITIES	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45	X		Management personnel certified YES ___ NO <u>X</u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock						X		Food handler certification – food employees YES ___ NO <u>X</u>

Temperature: Temp/PPM Chemical: Chlorine Hot Foods None Observed Cold Foods Ham salad 40° F
 Manager Certification No. of: _____ Potato salad 40° F
 Full-Time Employee: Payal Patel Exp. Date 10/21 _____ Hot dogs 41° F
 _____ WIC, WIF, RIC – OK

Received by/Title Melody Cuoli (Signature of Owner or Representative)
 Sanitation Score: 88 (100 minus demerits) Date: 8 May 2017
 Time In: 1:25 p.m. Time Out: 2:50 p.m. Page 1 of 3 By: Paul Wilkey wca9 EL
 (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 105 M

The following remarks supplement the inspection report of: Roanoke IGA Foodliner – Retail

(Establishment Name)

Date: 8 May 2017

Item	Code	Section	Inspection Remarks	Correct by
1			Observed in far aisle (west) dented can of IGA whole peeled tomatoes and Princella sweet potatoes on store shelf and dented can of Lucky Leaf strawberry pie filling on store shelf in separate aisle. Dented cans removed from store shelves during inspection.	C
2			Observed in bakery prep area in metal cabinet metal trays of food substances without name identifying contents on trays. Food substances were flour, sugar, and cinnamon/sugar according to female store employee.	NRI
2			Observed pre-packaged in advance of retail sale donuts on display shelf without ingredient list on packages and name of packer/preparer (by bakery area along north wall).	NRI REPEAT
8			Observed in far aisle (west) corner basket of whole onions stored directly on floor.	NRI
23			Observed in meat room WIC cooling fan grill cover soiled w/ accumulated dust and debris; accumulated condensation ice in RIF (open, corner by RIFs and door, pick 5 frozen food items).	NRI
25			Observed in meat room Styrofoam trays (yellow, red, black, and white) stored directly on wood shelf and not stored in clean, covered containers.	NRI
36			Observed in WIF accumulated condensation ice on floor by door.	NRI
37			Observed ceiling material peeling and not maintained in good repair by support post between store shelves (spices & spaghetti sauce) in between store aisles.	NRI
45			Observed no documentation that at least one full-time employee with current IL FSSM certification is employed at establishment. This facility is classified as a Category II, Medium Risk food service establishment, and at least one full-time employee with current IL FSSM certification must be employed at establishment. This establishment has 90 DAYS (August 8, 2017) to provide documentation that at least one full-time employee with current IL FSSM certification is employed at establishment.	90 DAYS
	750	570	Observed no documentation that food employees on staff have food handler certification. All food employees without IL FSSM certification must have food handler certification within 30 days from hire date.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 1 repeat violation was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
			Facility is still classified as a Category II, Medium Risk establishment	
			Please go to our website to view/print the Fall/Winter 2016 newsletter	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: Fall 2017	

Sanitarian/Environmental Health Inspector Paul Wilkins wchd

These remarks have been explained to me and are understood

Kelly Candi

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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Date: 8 May 2017

Item	Code	Section	Inspection Remarks	Correct by
			IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have 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 must be posted at entrances & exits.	
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing after using the restroom	
			- Recommend monitoring and documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentration, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF/TTCS food under refrigeration after a maximum of 7 days	
			- Label all food pre-packaged in advance of retail sale with: 1) The common and/or usual name of the product; 2) The name, address and zip code of the manufacturer, processor, packer, preparer or distributor; 3) The net contents of the package; 4) A list of ingredients in the order of their predominance by weight with ingredients shown by their common or usual name; and 5) A list of any artificial color, artificial flavor or preservative used.	

Sanitarian/Environmental Health Inspector Paul Wilcox WCHD

These remarks have been explained to me and are understood by Kelly Ciodi
(Signature of Owner or Representative)

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