

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 | 7 | Date | 06/27/2019 |
| Establishment Roanoke IGA Foodliner - Retail | | License/Permit # | 19 150 | Time In | 12:15 PM |
| Street Address 106 W. Davison Street | | Permit Holder | Ohm Pnr Inc | Time Out | 2:15 PM |
| City/State Roanoke, IL | | ZIP Code | 61561 | 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 | Out | | X |
| Person in charge present, demonstrates knowledge, and performs duties | | | |
| 2 | N/A | | |
| Certified Food Protection Manager (CFPM) | | | |
| Employee Health | | | |
| 3 | Out | | X |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting | | | |
| 4 | In | | |
| Proper use of restriction and exclusion | | | |
| 5 | Out | | X |
| 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 | N/A | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | |
| 10 | Out | | X |
| 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 | Out | | X |
| 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/A | | |
| Proper cooking time and temperatures | | | |
| 19 | N/A | | |
| Proper reheating procedures for hot holding | | | |
| 20 | N/A | | |
| Proper cooling time and temperature | | | |
| 21 | N/A | | |
| Proper hot holding temperatures | | | |
| 22 | In | | |
| Proper cold holding temperatures | | | |
| 23 | Out | | X |
| 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 | Out | | X |
| 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 | 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 | X | 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 | | |

Food Establishment Inspection Report

Establishment: Roanoke IGA Foodliner - Retail

Establishment #: 19 150

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 |
|---------------|------|--------------------------|------|-------------------|------|
| | | Potato salad/WIC | 40 | Cheese spread/RIC | 41 |
| | | Ham/WIC | 40 | Hot dogs/RIC | 40 |
| | | Chicken breast salad/WIC | 40 | | |
| | | Cheese/WIC | 40 | | |
| | | Block cheese/RIC | 41 | | |
| | | Ham salad/RIC | 41 | | |
| | | Deli sandwich/RIC | 41 | | |
| | | Potato salad/RIC | 41 | | |
| | | Macaroni salad/RIC | 41 | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| 1 | 2-102.11 (Pf) Observed female person-in-charge did not demonstrate knowledge of proper procedures to properly store toxic chemicals & TCS food date marking and priority violations (#23 & #28) noted during inspection. Discussed proper toxic chemical safety for food establishment and TCS food date marking requirements with person-in-charge during inspection. |
| 3 | 2-102.11 (Pf) Observed person-in-charge did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge during inspection. |
| 5 | 2-501.11 (Pf) Observed person-in-charge could not locate written procedures for employees to follow when responding to discharging of vomitus or fecal matter. Written procedures for responding to vomit/diarrheal event provided during inspection. |
| 10 | 6-301.14 (C) Observed in bakery kitchen a sign or poster that notifies food employees to wash their hands is not provided at hand washing sink used by food employees. Hand washing sign provided and posted during inspection. |
| 13 | 3-202.15 (Pf) Observed in store aisle three (3) dented cans of Dole pineapple juice (6 fl oz) on store display shelf. Dented cans removed from store display shelf during inspection. |
| 23 | 3-501.17 (P) Observed in store aisle in RIC (open display) pre-packaged in advance of retail sale diced watermelon pieces, sliced half-watermelon, and cut peppers not marked with a preparation date or use-by date. TCS food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Reviewed HACCP concepts with the |

CFPM Verification (name, expiration date, ID#): Payal Patel

| | | |
|---|--|--|
| Payal Patel 21279061 – NRFSP Exp. 10/2021 | Robert Reifsteck 21279062 – NRFSP Exp. 10/2021 | |
|---|--|--|

HACCP Topic: TCS food date marking requirements, toxic chemical storage requirements, employee health policy requirements, Hepatitis A

Paul Patel. Jun 27, 2019
 Person In Charge (Signature) Date

Paul W. Weng (EL) Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

Food Establishment Inspection Report

Establishment: Roanoke IGA Foodliner - Retail

Establishment #: 19 150

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| | person-in-charge during inspection. TCS food items removed from RIC and discarded by person-in-charge during inspection. |
| 28 | 7-201.11 (P) Observed on store aisle end cap Purex laundry detergent stored on upper shelf above Essential Everyday foam cups on store display shelf. Foam cups moved to top shelf by female person-in-charge during inspection. |
| 38 | 6-202.15 (C) Observed in storage area by office exterior back doors with gap along bottom door sweep and in-between doors. Exterior doors shall be self-closing, solid and tight fitting, and limited to designed use. Please correct this violation within 90 days or at least by next routine inspection. |
| 38 | 6-202.16 (C) Observed in store aisles multiple buckets collecting drips of water from ceiling and roof in disrepair. Food products on store display shelves not exposed to dripping water at this time. Roofs shall be in good condition and provide a protective barrier. Please correct this violation within 90 days or at least by next routine inspection. |
| 49 | 4-602.13 (C) Observed in WIF (by office) accumulated condensation ice on closed food containers. Please correct this violation within 90 days or at least by next routine inspection. |
| 53 | 6-202.14 (C) Observed unisex restroom door by office not properly self-closing and door spring not functioning properly. All toilet rooms located within a food establishment must be enclosed with a tight-fitting and self-closing door. Please correct this violation within 90 days or at least by next routine inspection. |
| 55 | 6-201.11 (C) Observed in establishment multiple ceiling tiles missing and not attached throughout store aisles. The person-in-charge stated that roof repairs are in the process of being completed. Replacement ceiling tiles are in the back storage area awaiting to be installed once roof repairs are completed. Please correct this violation within 90 days or at least by next routine inspection. |
| | Please correct any core (C) violations ASAP but at least by next routine inspection |
| | Please go to our website to view/print the WCHD Connection quarterly newsletter |
| | Facility is still classified as a Category II food establishment |
| | Please note 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 certified food protection manager 8-hour class & exam at WCHD: October 2019 |
| | Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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. |
| | If any events occur that cause damage to the establishment (flood, water damage, fire, power outage, etc.), please contact the WCHD to ensure compliance and that required inspections occur prior to re-opening. |
| | Ensure exterior packaged ice freezer (Home City Ice) is kept locked at all times except when in use for food security & safety |

Paul Putnam

Jun 27, 2019

Person In Charge (Signature)

Date

Paul Putnam

Follow-up: Yes No (Check one)

Follow-up Date: _____

Inspector (Signature)