

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



**Public Health**  
Prevent. Promote. Protect.  
Woodford County  
Health Department

1831 S. Main Street  
Eureka, IL 61530  
(309) 467-3064  
[www.woodfordhealth.org](http://www.woodfordhealth.org)

Permit No.: 17 026 M  
Telephone: 815-315-4189  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Road Ranger #186

Owner/Agent: Road Ranger LLC

Address: 1311 N. Carolyn Drive #C

City: Minonk

ZIP Code: 61760

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	
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked					
•1		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		1	Original Container, Properly Labeled	•20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration	
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted					
•3	X C	5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	X C	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		1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILINGS</b>				
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	
6		2	Potentially hazardous food properly thawed	25		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	<b>LIGHTING</b>				
8	X C	2	Food protection during storage, preparation, display, service and transportation				<b>WATER</b>	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	<b>VENTILATION</b>				
10		1	Food (ice) dispensing utensils properly stored				<b>SEWAGE</b>	39		1	Rooms and equipment - vented as required	
<b>PERSONNEL</b>				•28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>				
•11		5	Personnel with infections restricted				<b>PLUMBING</b>	40		1	Rooms clean, lockers provided, facilities clean	
•12	X C	5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>				
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	•41	X C	5	Toxic items properly stored, labeled and used	
<b>FOOD EQUIPMENT AND UTENSILS</b>							<b>TOILET AND HAND-WASHING FACILITIES</b>	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		Management personnel certified YES <u>X</u> NO <u>    </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock									Food handler certification - food employees YES <u>X</u> NO <u>    </u>

Temperature: Temp/PPM Chemical: Quat 200 ppm/Chlorine

Hot Foods Tornado 171° F

Cold Foods Hard-boiled eggs 41° F

Manager Certification No. of: 166093

Hot dog 154° F

\*French vanilla creamer 42° F

Full-Time Employee: Kimberly Phalen Exp. Date 2/22

Bratwurst 155° F

\*Whole milk creamer 44° F

Sausage/egg/cheese croissant 135° F WIC/RIC, RIC, RIF - OK

Received by/Title

*Kim Phalen*  
(Signature of Owner or Representative)

Sanitation Score: 80 (100 minus demerits)

Date: 24 July 2017

Time In: 10:05 a.m. Time Out: 11:45 a.m.

Page 1 of 3

By Paul Wilkey WCUA   
(Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 026 M

The following remarks supplement the inspection report of: Road Ranger #186

(Establishment Name)

Date: 24 July 2017

Item	Code	Section	Inspection Remarks	Correct by
3			Observed with food temperature measuring device with metal-stem internal temperature of whole milk creamer at 44° F and French vanilla creamer at 42° F in cold-holding creamer dispensing unit. Hazelnut creamer was at 38° F and half-n-half creamer was at 39° F. Whole milk creamer and French vanilla creamer removed from dispensing unit by female food employee during inspection.	C
8			Observed in RIF (2-door, across from 3-compartment sink) boxes of cookies stored uncovered on slotted shelves. Cookies covered with parchment paper by female food employee during inspection.	C
12			Observed in pizza prep area personal employee drink (cup with straw and ice) stored on food prep counter. Personal employee drink discarded by female food employee during inspection.	C
22			Observed in customer beverage dispensing unit ice dispensing spout soiled w/ accumulated debris and black slime substance on ice deflecting flap up-inside unit. Ice dispensing spout cleaned by female food employee during inspection.	C
37			Observed ceiling tiles above 3-compartment sink not attached.	NRI
41			Observed in exterior storage shed bottles of toxic items (diesel fuel cleaner) stored above plastic cups on bottom shelf. Plastic cups removed from bottom shelf by female food employee during inspection.	C
41			Observed on cleaning cart spray bottle of blue liquid without name identifying contents on container. Blue liquid was Neutra-quat, according to female food employee, and labeled by female food employee during inspection.	C
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2016 newsletter.	
			Facility is still classified as a Category II, Medium Risk establishment	
			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 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	
			IL FSSM class at U of I Extension – Woodford, Eureka: 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.	

Sanitarian/Environmental Health Inspector Paul Wilkins wchd

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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			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.	
			- Make sure exterior bagged ice unit (Home City Ice) and exterior storage shed are kept locked at all times except when in use for food security & safety.	
		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 sinks, especially before using gloves – double hand washing required after using the restroom	
			- Recommend continued documenting of temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet or tablet computer	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF 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.	
			- Store cleaning supplies and toxic items on bottom shelves, physically separated from food, single-service items, utensils, equipment, etc., to prevent possible contamination	

Sanitarian/Environmental Health Inspector

*Paul Walters*

These remarks have been explained to me and are understood

*Ken Phalen*

(Signature of Owner or Representative)

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