

FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Greenup IGA
201 E Cumberland St
Greenup, IL 62428

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
4221A	10/27/25	10:54 AM 10:59 AM	Re-Inspection	Store	D.Clark
Permit Number	Risk	Variance	Estab.Type		
077	1		Store		

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection

Repeat Violations Highlighted in Yellow

Supervisor	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	☐	☐	☐	☐	☐	15. Food separated and protected	☐	☐	☐	☐	☐
2. Certified Food Protection Manager	☐	☐	☐	☐	☐	16. Food-contact surfaces; cleaned & sanitized	☐	☐	☐	☐	☐
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	☐	☐	☐	☐	☐	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	☐	☐	☐	☐	☐
4. Proper use of restriction and exclusion	☐	☐	☐	☐	☐	Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
5. Procedures for responding to vomiting and diarrheal events	☐	☐	☐	☐	☐	18. Proper cooking time & temperatures	☐	☐	☐	☐	☐
6. Proper eating, tasting, drinking, or tobacco use	☐	☐	☐	☐	☐	19. Proper reheating procedures for hot holding	☐	☐	☐	☐	☐
7. No discharge from eyes, nose, and mouth	☐	☐	☐	☐	☐	20. Proper cooling time and temperature	☐	☐	☐	☐	☐
8. Hands clean & properly washed	☐	☐	☐	☐	☐	21. Proper hot holding temperatures	☐	☐	☐	☐	☐
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	☐	☐	☐	☐	☐	22. Proper cold holding temperatures	☐	☐	☐	☐	☐
10. Adequate handwashing sinks supplied and accessible	☐	☐	☐	☐	☐	23. Proper date marking and disposition	☐	☐	☐	☐	☐
11. Food obtained from approved source	☐	☐	☐	☐	☐	24. Time as a Public Health Control; procedures & records	☐	☐	☐	☐	☐
12. Food received at proper temperature	☐	☐	☐	☐	☐	Consumer Advisory	IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated	☐	☐	☐	☐	☐	25. Consumer advisory provided for raw/undercooked food	☐	☐	☐	☐	☐
14. Required records available: shellstock tags, parasite destruction	☐	☐	☐	☐	☐	Highly Susceptible Populations	IN	OUT	NA	NO	COS
Repeat Violations Highlighted in Yellow						26. Pasteurized foods used; prohibited foods not offered	☐	☐	☐	☐	☐
						Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
						27. Food additives: approved & properly used	☐	☐	☐	☐	☐
						28. Toxic substances properly identified, stored & used	☐	☐	☐	☐	☐
						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP	☐	☐	☐	☐	☐

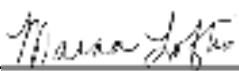
Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	☐	☐	☐	☐	☐	43. In-use utensils: properly stored	☐	☐	☐	☐	☐
31. Water & ice from approved source	☐	☐	☐	☐	☐	44. Utensils, equip. & linens: properly stored, dried & handled	☐	☐	☐	☐	☐
32. Variance obtained for specialized processing methods	☐	☐	☐	☐	☐	45. Single-use/single-service articles: properly stored & used	☐	☐	☐	☐	☐
33. Proper cooling methods used; adequate equip. for temp. control	☐	☐	☐	☐	☐	46. Gloves used properly	☐	☐	☐	☐	☐
34. Plant food properly cooked for hot holding	☐	☐	☐	☐	☐	Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
35. Approved thawing methods used	☐	☐	☐	☐	☐	47. All contact surfaces cleanable, properly designed, constructed, & used	☐	☐	☐	☐	☐
36. Thermometers provided & accurate	☐	☐	☐	☐	☐	48. Warewashing facilities: installed, maintained & used; test strips	☐	☐	☐	☐	☐
37. Food properly labeled; original container	☐	☐	☐	☐	☐	49. Non-food contact surfaces clean	☐	☐	☐	☐	☐
38. Insects, rodents & animals not present	☐	☐	☐	☐	☐	Physical Facilities	IN	OUT	NA	NO	COS
39. Contamination prevented in prep, storage & display	☐	☐	☐	☐	☐	50. Hot & cold water available; adequate pressure	☐	☐	☐	☐	☐
40. Personal cleanliness	☐	☐	☐	☐	☐	51. Plumbing installed; proper backflow devices	☐	☐	☐	☐	☐
41. Wiping cloths; properly used & stored	☐	☐	☐	☐	☐	52. Sewage & waste water properly disposed	☐	☐	☐	☐	☐
42. Washing fruits & vegetables	☐	☐	☐	☐	☐	53. Toilet facilities: properly constructed, supplied, & cleaned	☐	☐	☐	☐	☐
						54. Garbage & refuse properly disposed; facilities maintained	☐	☐	☐	☐	☐
						55. Physical facilities installed, maintained & clean	☐	☐	☐	☐	☐
						56. Adequate ventilation & lighting; designated areas use	☐	☐	☐	☐	☐
						60. 105 CMR 590 violations / local regulations	☐	☐	☐	☐	☐

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).



D. Clark



Marna Loftis - Expires 11/23/2024
Certificate #: 18646426

Priority	Pf	Core	Risk Factor	Repeat Risk Factor
				0

Follow Up Required: ☐ Y Follow Up Date:

FOOD SAFETY INSPECTION REPORT

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Inspector
D. Clark

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

— The Original Violation Code was 4-101.19 Nonfood-Contact Surfaces — Oven dirty - Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.



97

97 Corrected - Establishment -

— The Original Violation Code was 6-202.15 (D) Outer Openings. Protected — Store room door - If the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes or a temporary food establishment is not provided with windows and doors as specified under paragraph (A) of this section, the openings shall be protected against the entry of insects and rodents by: (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; (2) Properly designed and installed air curtains to control flying insects; or (3) Other effective means.



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97

97 Corrected - Establishment -

--- The Original Violation Code was 4-501.11 Good Repair and Proper Adjustment ----- Freezer is not functioning correctly. Seals and door. - Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.



Temperatures

Area

Equipment

Product

Notes

Temps

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Notes

All items corrected