

Love's Travel Stop #688 Naf Naf
203 N Haughton Hwy
Greenup, IL 62428

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
OC0F0	11/3/25	10:01 AM 10:26 AM	Routine	Restaurant	D.Clark
Permit Number	Risk	Variance	Estab.Type		
113	1		Restaurant		

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	☒	☐	☐	☐	☐
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	IN	OUT	NA	NO	COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	☒	☐	☐	☐	☐	Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
4. Proper use of restriction and exclusion	☒	☐	☐	☐	☐	18. Proper cooking time & temperatures	☒	☐	☐	☐	☐
5. Procedures for responding to vomiting and diarrheal events	☒	☐	☐	☐	☐	19. Proper reheating procedures for hot holding	☒	☐	☐	☐	☐
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature	☒	☐	☐	☐	☐
6. Proper eating, tasting, drinking, or tobacco use	☒	☐	☐	☐	☐	21. Proper hot holding temperatures	☒	☐	☐	☐	☐
7. No discharge from eyes, nose, and mouth	☒	☐	☐	☐	☐	22. Proper cold holding temperatures	☒	☐	☐	☐	☐
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	☒	☐	☐	☐	☐
8. Hands clean & properly washed	☒	☐	☐	☐	☐	24. Time as a Public Health Control; procedures & records	☒	☐	☐	☐	☐
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	☒	☐	☐	☐	☐	Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	☒	☐	☐	☐	☐	25. Consumer advisory provided for raw/undercooked food	☐	☐	☒	☐	☐
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS
11. Food obtained from approved source	☒	☐	☐	☐	☐	26. Pasteurized foods used; prohibited foods not offered	☐	☐	☒	☐	☐
12. Food received at proper temperature	☒	☐	☐	☐	☐	Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated	☒	☐	☐	☐	☐	27. Food additives: approved & properly used	☒	☐	☐	☐	☐
14. Required records available: shellstock tags, parasite destruction	☐	☐	☒	☐	☐	28. Toxic substances properly identified, stored & used	☒	☐	☐	☐	☐
Repeat Violations Highlighted in Yellow						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	☐	☐	☐	☐	☐
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly	☐	☐	☐	☐	☐
33. Proper cooling methods used; adequate equip. for temp. control	☐	☐	☐	☐	☐	Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding	☐	☐	☐	☐	☐	47. All contact surfaces cleanable, properly designed, constructed, & used	☐	☐	☐	☐	☐
35. Approved thawing methods used	☐	☐	☐	☐	☐	48. Warewashing facilities: installed, maintained & used; test strips	☐	☐	☐	☐	☐
36. Thermometers provided & accurate	☐	☐	☐	☐	☐	49. Non-food contact surfaces clean	☐	☐	☐	☐	☐
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container	☐	☐	☐	☐	☐	50. Hot & cold water available; adequate pressure	☐	☐	☐	☐	☐
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	☐	☐	☐	☐	☐
38. Insects, rodents & animals not present	☐	☐	☐	☐	☐	52. Sewage & waste water properly disposed	☐	☐	☐	☐	☐
39. Contamination prevented in prep, storage & display	☐	☐	☐	☐	☐	53. Toilet facilities: properly constructed, supplied, & cleaned	☐	☐	☐	☐	☐
40. Personal cleanliness	☐	☐	☐	☐	☐	54. Garbage & refuse properly disposed; facilities maintained	☐	☐	☐	☐	☐
41. Wiping cloths; properly used & stored	☐	☐	☐	☐	☐	55. Physical facilities installed, maintained & clean	☐	☐	☐	☐	☐
42. Washing fruits & vegetables	☐	☐	☐	☐	☐	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



Linda Oakley - Expires 04/28/2027
Certificate #: 22046347

Priority	Pf	Core	Risk Factor	Repeat Risk Factor
0	0	0	0	0

Follow Up Required: ☐ Y

Follow Up Date:

FOOD SAFETY INSPECTION REPORT

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0C0F0

Date
11/3/25

Time In/Out
10:01 AM
10:26 AM

Inspector
D. Clark

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Notes

Notes

88 Notes - Kitchen -
N Date marking - General Notes.



88 Notes - Prep -
N Date marking - General Notes.



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Inspection Report (Continued)

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88 Notes - Establishment -
N Glove use - General Notes.



Positive Notes

Proper Food Safety Practices

98 98 Proper Food Safety Practices - Establishment -
N Good safety practices - Excellent.



FOOD SAFETY INSPECTION REPORT

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Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Flip Top	Onions		41 °F
Establishment	Flip Top	Rice		140 °F
Prep	Reach-in Freezer	Chicken breast		7 °F
Establishment	Stove	Flat bread		269 °F
Establishment	Steam Table	Potato chips		135 °F
Establishment	Stove	Meat		157 °F
Prep	Walk-in Cooler	Harissa		40 °F
Establishment	Steam Table	Meat		136 °F
Establishment	Flip Top	Sour cream		41 °F

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

Notes

No violations at time of inspection. All food temperatures were in range. Proper food safety precautions were being followed. Observed glove use and practices.