





**Woodford County  
Health Department**

**Public Health**  
Prevent. Promote. Protect.

1831 S. Main Street  
Eureka, Illinois 61530  
Phone: 309/467-3064  
Fax: 309/467-5104  
www.woodfordhealth.org

**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 065 M

The following remarks supplement the inspection report of: Subway #4826

(Establishment Name)

Date: 27 March 2018

Item	Code	Section	Inspection Remarks	Correct by
2			Observed along front food prep line shake-style containers with food substances without name identifying contents on containers. Food substances in shake-style containers were seasonings, according to male food employee.	NRI
22			Observed table-mounted slicer unit soiled w/ accumulated debris and food particles.	NRI <b>REPEAT</b>
22			Observed at customer drink area Bunn Fuze tea unit with accumulated hard water deposits on metal hot water dispenser.	NRI
36			Observed by mop sink coving tile (2 tiles) missing, not attached, and not maintained in good repair.	NRI <b>REPEAT</b>
37			Observed on half-wall by cashier wall covering material peeling and coming unattached from half-wall.	NRI <b>REPEAT</b>
	750	570	Observed documentation that only one (1) food employee has current food handler certification.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 3 repeat violations were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
			Please go to our website to view/print the Fall/Winter 2017 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 (festival, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next certified food protection manager 8-hour class & exam @ WCHD: July 16 & 18, 2018	
			Certified food protection manager class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for 8-hour class & exam (June 11 & 13, 2018).	
			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have certified food protection manager 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 Walker

These remarks have been explained to me and are understood y

(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.	
		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	
			- Quat: 150-400 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 30 seconds; 75° F 150-400 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Chlorine: 50-100 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 10 seconds; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F (keep spray bottles properly stored & labeled)	
			- 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	

Sanitarian/Environmental Health Inspector

*Paul Wilkins Weng*

These remarks have been explained to me and are understood

*Carly Keys*

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