

Food Establishment Inspection Report

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|--|-------------------|---|---|
| Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530 | | No. of Risk Factor/Intervention Violations 1 | Date 04/15/2019 |
| Establishment Subway #31193 | | No. of Repeat Risk Factor/Intervention Violations 0 | Time In 1:35 PM |
| License/Permit # 19 112 | | Permit Holder Metro Rail Inc | Time Out 3:15 PM |
| Street Address 211 E. Peoria Street | | Risk Category II | Purpose of Inspection Routine Inspection |
| City/State Goodfield, IL | ZIP Code 61742 | | |

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

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 | Compliance Status | | COS | R |
|---|---|-----|---|--|---|-----|---|
| Safe Food and Water | | | | Proper Use of Utensils | | | |
| 30 | | | | 43 | | | |
| Pasteurized eggs used where required | | | | In-use utensils: properly stored | | | |
| 31 | | | | 44 | | | |
| Water and ice from approved source | | | | Utensils, equipment & linens: properly stored, dried, & handled | | | |
| 32 | | | | 45 | | | |
| Variance obtained for specialized processing methods | | | | Single-use/single-service articles: properly stored and used | | | |
| Food Temperature Control | | | | 46 | | | |
| 33 | | | | Gloves used properly | | | |
| Proper cooling methods used; adequate equipment for temperature control | | | | Utensils, Equipment and Vending | | | |
| 34 | | | | 47 | X | | X |
| Plant food properly cooked for hot holding | | | | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | |
| 35 | | | | 48 | | | |
| Approved thawing methods used | | | | Warewashing facilities: installed, maintained, & used; test strips | | | |
| 36 | X | | | 49 | X | | |
| Thermometers provided & accurate | | | | Non-food contact surfaces clean | | | |
| Food Identification | | | | Physical Facilities | | | |
| 37 | X | | | 50 | | | |
| Food properly labeled; original container | | | | Hot and cold water available; adequate pressure | | | |
| Prevention of Food Contamination | | | | 51 | | | |
| 38 | | | | Plumbing installed; proper backflow devices | | | |
| Insects, rodents, and animals not present | | | | 52 | | | |
| 39 | | | | Sewage and waste water properly disposed | | | |
| Contamination prevented during food preparation, storage and display | | | | 53 | | | |
| 40 | | | | Toilet facilities: properly constructed, supplied, & cleaned | | | |
| Personal cleanliness | | | | 54 | | | |
| 41 | | | | Garbage & refuse properly disposed; facilities maintained | | | |
| Wiping cloths: properly used and stored | | | | 55 | | | |
| 42 | | | | Physical facilities installed, maintained, and clean | | | |
| Washing fruits and vegetables | | | | 56 | X | | |
| Employee Training | | | | Adequate ventilation and lighting; designated areas used | | | |
| 57 | X | | | Employee Training | | | |
| All food employees have food handler training | | | | 57 | X | | X |
| 58 | | | | Allergen training as required | | | |

Food Establishment Inspection Report

Establishment: Subway #31193

Establishment #: 19 112

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 150

Heat: N/A

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|-----------------------|------|---------------------------------|------|------------------------------|------|
| Meatballs/steam table | 141 | Ham/cold-holding | 41 | Sliced tomatoes/cold-holding | 41 |
| | | Turkey/cold-holding | 41 | Eggs/RIC | 39 |
| | | Roast beef/cold-holding | 39 | Roast beef/RIC | 40 |
| | | Diced chicken/cold-holding | 38 | Pizza/RIC | 38 |
| | | Rotisserie chicken/cold-holding | 38 | Cut lettuce/RIC | 38 |
| | | Steak/cold-holding | 41 | Egg salad/RIC | 37 |
| | | Sliced cheese/cold-holding | 41 | Diced chicken/RIC | 40 |
| | | Tuna salad/cold-holding | 41 | Steak/RIC | 39 |
| | | Cut lettuce/cold-holding | 41 | Roast beef/RIC | 36 |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|---|
| 16 | 4-601.11 (Pf) Observed ice dispensing spout on ice machine in customer dining area with accumulated pink substance/black substance/slime/hard water deposits on interior plastic of unit (up-inside of unit). Ice dispensing spout cleaned and sanitized by female food employee during inspection. |
| 36 | 4-204.112 (C) Observed along front line food prep temperature measuring device not provided and conspicuous in RIC. Please correct this violation within 90 days or at least by next routine inspection. |
| 37 | 3-302.12 (C) Observed along front line food prep two (2) shake-style containers of dry food substances without name identifying contents on containers. Dry food substances were Oregano and Parmesan cheese according to female person-in-charge. Please correct this violation within 90 days or at least by next routine inspection. |
| 47 | 4-501.12 (C) Observed cutting boards along front line food prep with crevices and knife grooves. Please correct this violation within 90 days or at least by next routine inspection. |
| 49 | 4-602.13 (C) Observed along front line food prep metal vent cover of condenser unit soiled with accumulated dust and debris. Metal cover cleaned and sanitized by female person-in-charge during inspection. |
| 49 | 4-602.13 (C) Observed in kitchen by 3-compartment sink slotted shelves in RIC soiled with accumulated debris and black substance. Please correct this violation within 90 days or at least by next routine inspection. |
| 56 | 6-202.12 (C) Observed in kitchen ceiling around HVAC supply vent soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection. |

CFPM Verification (name, expiration date, ID#): Ashley Gustafson

| | | | |
|---|--|--|---|
| Ashley Gustafson 11834917 - ServSafe Exp. 12/2019 | Jessica Rednour 21557937 - NRFSP Exp. 3/2024 | Abigail Noll 16029456 - ServSafe Exp. 1/2023 | Alicia Holligan 11079671 - ServSafe Exp. 5/2019 |
|---|--|--|---|

HACCP Topic: TCS food temperature requirements

Ashley Gustafson Apr 15, 2019
 Person in Charge (Signature) Date

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

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OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| 57 | 750.230 (C) Observed documentation that all food employees except three (3) have current food handler certification. All food employees without CFPM or IL FSSMC certification must have current food handler certification. Please correct this violation within 90 days or at least by next routine inspection. |
| | Please correct any core (C) violations noted above ASAP but at least by next routine inspection |
| | Please note 2 repeat violations (item #47 & item #57) 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 WCHD Connection quarterly newsletter |
| | Facility is still classified as a Category II food establishment |
| | Effective January 1, 2019, the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation. |
| | 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/drink 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: June 2019 |
| | Effective January 1, 2015, 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 and valid for three (3) years from date of issuance. |
| | 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. |
| | Observed temperature log sheets for TCS food temperatures |
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 Person In Charge (Signature)

Apr 15, 2019
 Date


 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____