

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	0	Date	03/10/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:10 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Michael's Italian Feast	20 106	Michael's Italian Feast LLC	I		
Street Address		Purpose of Inspection			
1902 S. Main Street		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	61530				

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

GOOD RETAIL PRACTICES

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

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

Food Establishment Inspection Report

Establishment: Michael's Italian Feast

Establishment #: 20 106

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine PPM: 25-49/50-99/100 Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Meatballs/steam table	172		Roast beef/RIC	37		Peeled hard-boiled egg/cold hold	38
Au jus/steam table	181		Sliced ham/RIC	37		Chef salad/RIC	40
Spaghetti meat sauce/steam table	149		Sausage crumbles/RIC	38		Sliced turkey/cold-holding	36
			Shredded cheese/RIC	37		Roast beef/cold-holding	37
			Sliced cheese/RIC	38		Ham/cold-holding	37
			Diced ham/RIC	37		Sliced cheese/cold-holding	38
			Sliced cheese/cold-holding	38		Diced chicken/RIC	39
			Corn/cold-holding	38		Housemade ranch dressing/RIC	39
			Diced chicken/cold-holding	38		Lasagna/RIC	39

OBSERVATIONS AND CORRECTIVE ACTIONS	
-------------------------------------	--

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen three (3) clear plastic containers of dry food substance without name identifying contents on containers. Identify food storage working containers with common name of the food. Dry food substance was pizza seasoning according to male person-in-charge and labeled by male food employee during inspection.
47	4-101.19 (C) Observed in kitchen threaded screws loosely attaching flip lid on RIC (prep, pizza) instead of smooth bolts. Non food-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, non-absorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
47	4-501.11 (C) Observed in kitchen door gasket damaged and coming unattached from right-side door of RIC (Hobart, dressing). Replace the damaged gasket to ensure the RIC can hold TCS food at the proper temperature. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in basement interior wall trim on lower right-side of door jamb of WIC missing and not attached. Wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.13 (C) Observed in party room small section of floor coving missing and not attached along north wall by wall tile. Floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch). Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Michael Axelson			
Michael Axelson 21576042 - NRFSP Exp. 4/2024	Merrich Keller 21360798 - NRFSP Exp. 6/2022	Nickole Gregoire 21441108 - NRFSP Exp. 3/2023	

HACCP Topic: TCS food temperature requirements, bare hand contact with ready-to-eat food, allergy signage

_____ Mar 10, 2020
 Person in Charge (Signature) Date

Inspector (Signature) Paul Wilkins wcp10 Follow-up: Yes No (Check one) Follow-up Date: _____

