

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	1	Date	02/03/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:25 PM
Establishment	License/Permit #	Permit Holder	Risk Category		
Michael's Italian Feast	20 015	Michael's Italian Feast LLC	I		
Street Address		Purpose of Inspection			
605 Upper Ten Mile Creek Road		Routine Inspection			
City/State	ZIP Code				
Germantown Hills, IL	61548				

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	
Supervision			
1	In		Person in charge present, demonstrates knowledge, and performs duties
2	In		Certified Food Protection Manager (CFPM)
Employee Health			
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	In		Proper use of restriction and exclusion
5	In		Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices			
6	In		Proper eating, tasting, drinking, or tobacco use
7	In		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands			
8	In		Hands clean and properly washed
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	In		Adequate handwashing sinks properly supplied and accessible
Approved Source			
11	In		Food obtained from approved source
12	N/O		Food received at proper temperature
13	In		Food in good condition, safe, and unadulterated
14	N/A		Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R	
Protection from Contamination			
15	In		Food separated and protected
16	In		Food-contact surfaces; cleaned and sanitized
17	In		Proper disposition of returned, previously served, reconditioned and unsafe food
Time/Temperature Control for Safety			
18	In		Proper cooking time and temperatures
19	N/O		Proper reheating procedures for hot holding
20	In		Proper cooling time and temperature
21	In		Proper hot holding temperatures
22	In		Proper cold holding temperatures
23	Out		Proper date marking and disposition
24	N/A		Time as a Public Health Control; procedures & records
Consumer Advisory			
25	N/A		Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations			
26	N/A		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

Compliance Status	COS	R	
Safe Food and Water			
30			Pasteurized eggs used where required
31			Water and ice from approved source
32			Variance obtained for specialized processing methods
Food Temperature Control			
33			Proper cooling methods used; adequate equipment for temperature control
34			Plant food properly cooked for hot holding
35			Approved thawing methods used
36			Thermometers provided & accurate
Food Identification			
37			Food properly labeled; original container
Prevention of Food Contamination			
38			Insects, rodents, and animals not present
39			Contamination prevented during food preparation, storage and display
40			Personal cleanliness
41			Wiping cloths: properly used and stored
42			Washing fruits and vegetables

Compliance Status	COS	R	
Proper Use of Utensils			
43			In-use utensils: properly stored
44			Utensils, equipment & linens: properly stored, dried, & handled
45	X		Single-use/single-service articles: properly stored and used
46			Gloves used properly
Utensils, Equipment and Vending			
47	X		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.
48	X		Warewashing facilities: installed, maintained, & used; test strips
49			Non-food contact surfaces clean
Physical Facilities			
50			Hot and cold water available; adequate pressure
51			Plumbing installed; proper backflow devices
52			Sewage and waste water properly disposed
53			Toilet facilities: properly constructed, supplied, & cleaned
54			Garbage & refuse properly disposed; facilities maintained
55	X		Physical facilities installed, maintained, and clean
56			Adequate ventilation and lighting; designated areas used
Employee Training			
57			All food employees have food handler training
58	X		Allergen training as required

Food Establishment Inspection Report

Establishment: Michael's Italian Feast

Establishment #: 20 015

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50-99/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Au Jus/steam unit	151	Roast beef/cold-holding unit	38	Meat sauce/WIC	41
Meatballs/steam unit	149	Turkey/cold-holding unit	40	Meat sauce/WIC	41
Spaghetti meat sauce/steam unit	143	Ham/cold-holding unit	39	Meat sauce/WIC	41
		Sliced cheese/cold-holding unit	40		
		Ham/RIC	40		
		Ground sausage/RIC	40		
		Housemade ranch dressing/RIC	40		
		Sliced cheese/RIC	40		
		Meat sauce/WIC	29		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
23	3-501.18 (P) Observed in RIC (2-door, Fagor) large bucket of housemade ranch dressing portion cups with preparation date of 1-27 & discard date of 2-2 marked on large bucket, which exceeds the 7-day time limit requirement for TCS foods and had not been discarded. TCS food shall be discarded after a maximum of 7 days when held at a temperature of 41° F or less (not exceeding a manufacturer's use-by date), except the time that the TCS food is frozen. Reviewed TCS food date marking requirements and HACCP concepts with female person-in-charge during inspection. Housemade ranch dressing removed from RIC and discarded by female person-in-charge during inspection.
45	4-903.11 (C) Observed in upstairs storage room flat cardboard pizza boxes in shrink wrap stored directly on floor. Single-use articles shall be stored at least six inches above the floor. Flat cardboard pizza boxes removed from floor and placed onto shelf by male food employee during inspection.
47	4-501.11 (C) Observed in kitchen door handle of RIC (2-door, Fagor) with sharp metal edge exposed. Equipment components such as doors shall be maintained in a state of good repair and condition. Please correct this violation within 90 days or at least by next routine inspection.
48	4-501.14 (C) Observed in warewashing area top of mechanical warewashing machine soiled with accumulated debris and hard water deposits. A warewashing machine should be cleaned before use, as needed throughout the day, and at least once every 24 hours to ensure proper sanitizing of equipment and utensils. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Cathy Scheirer

Cathy Scheirer 21441109 - NRFSP Exp. 3/2023	Kevin Millard 21557941 - NRFSP Exp. 3/2024	Veronica Axelson 21631256 - NRFSP Exp. 10/2024
---	--	--

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

Person in Charge (Signature)

Feb 3, 2020

Date

(EL)

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Michael's Italian Feast

Establishment #: 20 015

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
55	6-201.13 (C) Observed by back door floor coving coming unattached from wall below electrical outlet and wall behind floor coving damaged. Floor and wall junctures shall be coved and closed to no larger than 1mm (one thirty-second inch). Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed all food employees with CFPM certification have current allergy awareness training as required except for one (1) food employee with CFPM certification. All certified food service sanitation managers employed by a restaurant must receive or obtain training in basic allergen awareness principles within 30 days after employment and every 3 years thereafter. 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 go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge must have CFPM certification and be on the premises during all hours of operation
	Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (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: March 2020
	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 fenced-in outdoor customer dining area on north side of building and Frozen Spoon Café (ice cream) food prep area
	Observed temperature log sheets for monitoring temperatures of refrigeration and freezer units; temperature log sheets for monitoring internal TCS food cooking temperatures.

Carly Scheuer
 Person in Charge (Signature)

Feb 3, 2020
 Date

Paul Wilson
 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____