

# Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 2		Date 02/22/2023
Establishment Subway #4826		License/Permit # 23 045		Time In 1:15 PM
Street Address 507 Jubilee Lane		No. of Repeat Risk Factor/Intervention Violations 0		Time Out 2:45 PM
City/State Germantown Hills, IL		Permit Holder Deep Royal 19 LLC		Risk Category II
		Purpose of Inspection Routine Inspection		

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

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

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Establishment: Subway #4826

Establishment #: 23 045

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/hot-holding	139	Pizza/RIC food prep	41	Tuna salad-cooling/RIC food prep	67
		Turkey/RIC food prep	40	Cut lettuce/RIC food prep	39
		Diced chicken/RIC food prep	40	Sliced tomatoes/RIC food prep	38
		Ham/RIC food prep	41	Eggs/RIC food prep	38
		Pepperoni/RIC food prep	40	Cut spinach/RIC food prep	35
		Rotisserie chicken/RIC food prep	41	Guacamole/RIC food prep	40
		Roast beef/RIC food prep	41	Turkey/WIC	37
		Steak/RIC food prep	41	Pizza/WIC	31
		Sliced cheese/RIC food prep	40	Sliced cheese/WIC	35

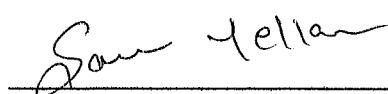
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current ANSI-approved certified food protection manager certification, and the person-in-charge on each work shift throughout the week does not have current CFPM certification. This facility is categorized as a Category II food establishment, and the person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
10	6-301.12 (Pf) Observed at front line food prep area paper towels not provided at hand sink. Provide disposable paper towels at hand washing sinks. Paper towels provided by person-in-charge during inspection.
37	3-302.12 (C) Observed along front line food prep two (2) squeeze containers of red liquid food substance and yellow liquid food substance without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Red liquid food substance was red wine vinegar and yellow liquid food substance was olive oil according to person-in-charge. Please correct this violation within 90 days or at least by next routine inspection.
47	4-501.12 (C) Observed along front line food prep cutting boards with crevices, knife grooves, and not maintained in good repair. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be

CFPM Verification (name, expiration date, ID#): Hema Gatte

Sathya Yalamuri 2133743 - Prometric Exp. 10/2026	Jinal Patel 22157516 - ServSafe Exp. 5/2027		
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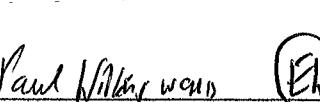
HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements



Person in Charge (Signature)

Feb 22, 2023

Date



Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

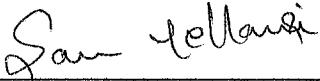
# Food Establishment Inspection Report

Page 3 of 3

Establishment: Subway #4826

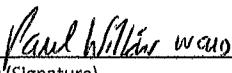
Establishment #: 23 045

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in back storage area hole in wall by metal false ceiling bracket and blue conduit pipe below electrical conduit box and above the electrical circuit breaker panel. Walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth & easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.13 (C) Observed in warewashing area three (3) floor coving tiles damaged, not attached to wall, and not maintained in good repair and by front door floor coving tile on left interior wall damaged and not maintained in good repair. The 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.
57	750.230 (C) Observed no documentation that food employees employed more than 30 days have current food handler certification. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days of employment and every three (3) years after the initial training. 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 II food establishment
	The person-in-charge shall have CFPM 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, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2023
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 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.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

  
Person in Charge (Signature)

Feb 22, 2023

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_