

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 0	Date 03/21/2023
Establishment Michael's Italian Feast		License/Permit # 23 166	Time In 12:00 PM
Street Address 605 Upper Ten Mile Creek Road		Permit Holder Michael's Italian Feast LLC	Time Out 2:00 PM
City/State Germantown Hills, IL		ZIP Code 61548	Risk Category I
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
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	N/O		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	In		
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	X		
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	X		X
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			
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49	X		
Non-food contact surfaces clean			
Physical Facilities			
50			
Hot and cold water available; adequate pressure			
51	X		
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			
Allergen training as required			

Food Establishment Inspection Report

Page 2 of 3

Establishment: Michael's Italian Feast

Establishment #: 23 166

Water Supply: ☒ Public ☐ PrivateWaste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 50/<100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Spaghetti meat sauce/steam unit	148	Roast beef/cold-holding unit	33	Black beans/RIC	37
Au jus/steam unit	160	Turkey/cold-holding unit	32	Lasagna/RIC	37
Meatballs/steam unit	157	Ham/cold-holding unit	39	Shredded cheese/RIC pizza prep	41
		Salami/cold-holding unit	41	Ham/RIC pizza prep	38
		Sliced cheese/cold-holding unit	36	Sausage/RIC pizza prep	36
		Cut lettuce/RIC	40	Meat sauce/WIC	41
		Corn/RIC	37	Meat sauce/WIC	41
		Sliced cheese/RIC	37		
		Peeled hard-boiled eggs/RIC	37		


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 Frozen Spoon ice cream area wall-mounted dispensers of three (3) separate dry food items without name identifying contents on containers and in kitchen on pizza dough roller unit white dry food substance in white plastic container without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, shall be identified with the common name of the food. Please correct this violation within 90 days or at least by next routine inspection.
41	3-304.14 (C) Observed in kitchen chlorine sanitizing solution bucket indicated less than 100 ppm of chlorine using a test kit and water temperature indicated 72° F. Using test kit provided at establishment, chlorine sanitizing solution indicated less than 100 ppm of chlorine. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114. Additional chlorine added to sanitizing solution bucket by food employee during inspection. Recheck = 100 ppm - OK.
49	4-602.13 (C) Observed in Frozen Spoon ice cream area interior back wall of RIC (Frigidaire) soiled with accumulated condensation ice and top of Blodgett oven soiled with accumulated debris. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in kitchen hot water faucet at prep sink leaking water from behind faucet handle and not maintained in good repair. Plumbing shall be maintained in good repair according to the IL Plumbing Code. Please correct this violation within

CFPM Verification (name, expiration date, ID#): Dana Fulk


Veronica Axelson
21631256 - NRFSP
Exp. 10/2024Kevin Millard
21557941 - NRFSP
Exp. 3/2024Dana Fulk
19923053 - ServSafe
Exp. 10/2025Gavin Roberts
20802921 - ServSafe
Exp. 7/2026

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements


Person In Charge (Signature)

Mar 21, 2023

Date


Inspector (Signature)Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Michael's Italian Feast

Establishment #: 23 166

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	90 days or at least by next routine inspection.
55	6-201.13 (C) Observed in Frozen Spoon ice cream area floor coving along wall damaged and not maintained in good repair. Floor 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.
	90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in kitchen exhaust hood filters above Blodgett oven soiled with accumulated debris & dust and exhaust duct pipe above Blodgett oven soiled with accumulated debris and dust. Physical facilities shall be cleaned as often as necessary to keep them clean. 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 shall have CFPM certification and be on the premises during all hours of operation
	Allergy awareness training certification is required for all certified food protection managers
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (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 at WCHD: Fall 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.
	Observed outdoor customer dining area, Frozen Spoon Dessert Café (ice cream) food prep area, and exterior WIC
	Observed temperature log sheets for monitoring temperatures of refrigeration and freezer units; temperature log sheets for internal TCS food temperatures
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

Person in Charge (Signature)

Mar 21, 2023

Date _____

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Paul William Ward
Inspector (Signature)