

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		No. of Repeat Risk Factor/Intervention Violations 0 Time Out 2:00 PM	
City/State Germantown Hills, IL		Permit Holder Michael's Italian Feast LLC 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	Compliance Status	COS	R																																																																																																																																																																																																																				
Supervision																																																																																																																																																																																																																											
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected																																																																																																																																																																																																																				
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																																																																																																				
Employee Health																																																																																																																																																																																																																											
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			Time/Temperature Control for Safety																																																																																																																																																																																																																						
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			8	In	Hands clean and properly washed			19	N/O	Proper reheating procedures for hot holding	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			20	N/O	Proper cooling time and temperature	Approved Source								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures	13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			22	In	Proper cold holding temperatures	23	N/A				24	N/A				25	N/A	Proper date marking and disposition	25	N/A				26	N/A				26	N/A	Time as a Public Health Control; procedures & records	Consumer Advisory								27	N/A				28	N/A				27	N/A	Consumer advisory provided for raw/undercooked food	Highly Susceptible Populations								29	N/A				30	N/A				28	N/A	Pasteurized foods used; prohibited foods not offered	Food/Color Additives and Toxic Substances								31	N/A				32	N/A				33	N/A				29	N/A	Toxic substances properly identified, stored, and used	Conformance with Approved Procedures								34	N/A				35	N/A				36	N/A				37	X				38	N/A				39	N/A				40	N/A				41	X				42	N/A			
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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																																																																																																																																																																										
Safe Food and Water																																																																																																																																																																																
30		Pasteurized eggs used where required			43		Proper Use of Utensils																																																																																																																																																																									
31		Water and ice from approved source			32		Variance obtained for specialized processing methods			44		In-use utensils: properly stored			Food Temperature Control								33		Proper cooling methods used; adequate equipment for temperature control			45		Utensils, equipment & linens: properly stored, dried, & handled			34		Plant food properly cooked for hot holding			46		Single-use/single-service articles: properly stored and used			35		Approved thawing methods used			47		Gloves used properly			36		Thermometers provided & accurate			Utensils, Equipment and Vending								37	X	Food properly labeled; original container			48		Food and non-food contact surfaces cleanable, properly designed, constructed, and used			Food Identification								49	X	Non-food contact surfaces clean			38					50		Food and non-food contact surfaces cleanable, properly designed, constructed, and used			39					51	X	Plumbing installed; proper backflow devices			40					52		Sewage and waste water properly disposed			41	X				53		Toilet facilities: properly constructed, supplied, & cleaned			42					54		Garbage & refuse properly disposed; facilities maintained								55	X	Physical facilities installed, maintained, and clean								56		Adequate ventilation and lighting; designated areas used			Physical Facilities								57		All food employees have food handler training			58		Allergen training as required		
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Food Establishment Inspection Report

Page 2 of 3

Establishment: Michael's Italian Feast

Establishment #: 23 166

Water Supply: Public Private

Waste 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		

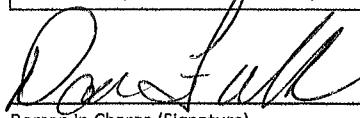
OBSERVATIONS AND CORRECTIVE ACTIONS

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

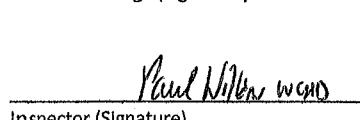
Veronica Axelson 21631256 - NRFSP Exp. 10/2024	Kevin Millard 21557941 - NRFSP Exp. 3/2024	Dana Fulk 19923053 - ServSafe Exp. 10/2025	Gavin Roberts 20802921 - ServSafe Exp. 7/2026
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements


Person in Charge (Signature)

Mar 21, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

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.
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: