

# 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 1		Date 03/01/2023
Establishment Subway #29370		License/Permit # 23 046		Time In 12:05 PM
Street Address 106 W. Mt Vernon Street		Permit Holder Deep Royal 21 LLC		Time Out 1:50 PM
City/State Metamora, IL		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																																																																																																																																											
<b>Employee Health</b>																																																																																																																																																		
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			18	N/O	Proper cooking time and temperatures			19	N/A	Proper reheating procedures for hot holding	21	In	Proper cooling time and temperature			22	In	Proper hot holding temperatures			23	In	Proper cold holding temperatures			24	N/A	Proper date marking and disposition			24	N/A	Time as a Public Health Control; procedures & records			<b>Good Hygienic Practices</b>								6	In	Proper eating, tasting, drinking, or tobacco use			<b>Consumer Advisory</b>				7	In	No discharge from eyes, nose, and mouth			25	N/A	Consumer advisory provided for raw/undercooked food			<b>Preventing Contamination by Hands</b>								8	In	Hands clean and properly washed			<b>Highly Susceptible Populations</b>				9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			26	N/A	Pasteurized foods used; prohibited foods not offered			<b>Approved Source</b>								11	In	Food obtained from approved source			<b>Food/Color Additives and Toxic Substances</b>				12	N/O	Food received at proper temperature			27	N/A	Food additives: approved and properly used			13	In	Food in good condition, safe, and unadulterated			28	In	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								14	N/A	Required records available: shellstock tags, parasite destruction			29	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

Safe Food and Water			COS	R	Proper Use of Utensils	COS	R																																																																																																																																																																	
30	Pasteurized eggs used where required				43	In-use utensils: properly stored				31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled				32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used				33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly				34	Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>								35	Approved thawing methods used		X		47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				36	Thermometers provided & accurate				48	Warewashing facilities: installed, maintained, & used; test strips				37	Food properly labeled; original container				49	Non-food contact surfaces clean				<b>Physical Facilities</b>								38	Insects, rodents, and animals not present				50	Hot and cold water available; adequate pressure				39	Contamination prevented during food preparation, storage and display				51	Plumbing installed; proper backflow devices				40	Personal cleanliness				52	Sewage and waste water properly disposed				41	Wiping cloths: properly used and stored				53	Toilet facilities: properly constructed, supplied, & cleaned				42	Washing fruits and vegetables				54	Garbage & refuse properly disposed; facilities maintained				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				<b>Employee Training</b>								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: Subway #29370

Establishment #: 23 046

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 400

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/steam table	152	Diced chicken/WIC	35	Salami/RIC food prep	41
Chicken noodle soup/steam table	180	Shredded cheese/WIC	41	Steak/RIC food prep	38
		Sliced cheese/WIC	39	Roast beef-cooling/RIC food prep	49
		Tuna salad-cooling/WIC	62	Rotisserie chicken/RIC food prep	41
		Cut lettuce/WIC	41	Diced chicken/RIC food prep	41
		Cut spinach/WIC	39	Tuna salad-cooling/RIC food prep	57
		Pizza/RIC food prep	41	Fresh mozzarella/RIC food prep	41
Cut lettuce/RIC food prep	41	Turkey-cooling/RIC food prep	46	Guacamole-cooling/RIC food prep	44
Cut spinach/RIC food prep	41	Ham-cooling/RIC food prep	45	Sliced tomatoes/RIC food prep	39

## OBSERVATIONS AND CORRECTIVE ACTIONS

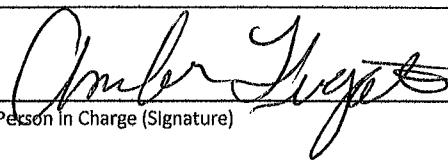
Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current ANSI-approved certified food protection manager certification, and the person-in-charge on each work shift throughout the week 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.
35	3-501.13 (C) Observed on prep table three (3) packages of frozen food thawing at room temperature. Time and Temperature Control for Safety (TCS) food must be thawed: (A) under refrigeration that maintains the food temperature at 41° F or below; or (B) completely submerged under running water at a water temperature of 70° F or below for a period of time that does not allow thawed portions of ready-to-eat food to rise above 41° F; or (C) as part of a cooking process; or (D) using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order. Frozen food removed to containers and placed into refrigeration by food employee 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 and two (2) shake style containers of dry food substances 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

CFPM Verification (name, expiration date, ID#): Amber Fugate

Jinal Patel  
22157516 - ServSafe  
Exp. 5/2027

Sathya Yalamuri  
2133743 - Prometric  
Exp. 10/2026

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

  
Person in Charge (Signature)

Mar 1, 2023

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

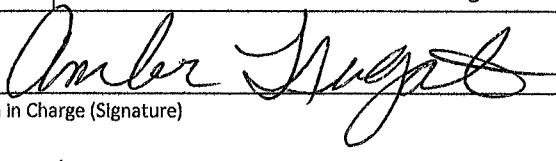
# Food Establishment Inspection Report

Page 3 of 3

Establishment: Subway #29370

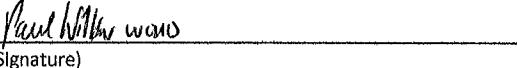
Establishment #: 23 046

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	identified with the common name of the food. Red liquid food substance was red wine vinegar, yellow liquid food substance was olive oil, white dry food substance was salt, and black dry food substance was pepper 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 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.
49	4-602.13 (C) Observed along front line food prep RIC condenser grill covers soiled with accumulated debris and dust. Clean all non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed at customer beverage dispensing unit back-splash behind ice dispensing spout lever soiled with accumulated debris and soda syrup splatter. Clean all non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed on-demand hot water heater control audible alarm and power reset multiple times during this inspection to provide hot water to plumbing fixtures. Plumbing shall be maintained in good repair per IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed documentation that only one (1) food employee employed more than 30 days has 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  Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

  
Person in Charge (Signature)

Mar 1, 2023

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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