

Food Establishment Inspection Report

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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	No. of Repeat Risk Factor/Intervention Violations 0	Time In 12:05 PM
Street Address 106 W. Mt Vernon Street		Permit Holder Deep Royal 21 LLC	Risk Category II
City/State Metamora, IL	ZIP Code 61548	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	Out		
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	N/O		
Proper cooking time and temperatures			
19	N/A		
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	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	X		X
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			
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	X		
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			
Physical facilities installed, maintained, and clean			
56			
Adequate ventilation and lighting; designated areas used			
Employee Training			
57	X		
All food employees have food handler training			
58			
Allergen training as required			

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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

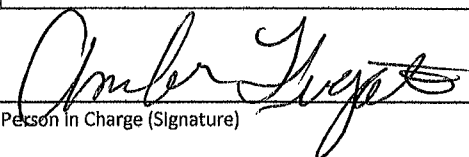
OBSERVATIONS AND CORRECTIVE ACTIONS

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		
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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 1, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

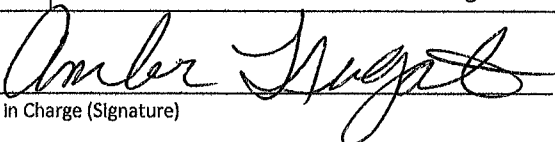
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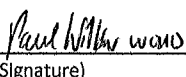
Establishment #: 23 046

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: _____