

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 | | Date 06/27/2023 |
| | | 3 | | |
| Establishment Subway #11944 | | No. of Repeat Risk Factor/Intervention Violations | | Time In 10:25 AM |
| | | 0 | | |
| Street Address 601 W. Center Street | | Permit Holder | | Time Out 12:30 PM |
| | | Dust Investments Group LLC | | |
| City/State Eureka, 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 |
|--|-----|---|-------------------------------------|---|--|-----|--|-------------------------------------|---|
| Supervision | | | | | Protection from Contamination | | | | |
| 1 | Out | Person in charge present, demonstrates knowledge, and performs duties | <input checked="" type="checkbox"/> | | 15 | In | Food separated and protected | | |
| 2 | Out | Certified Food Protection Manager (CFPM) | | | 16 | In | Food-contact surfaces; cleaned and sanitized | | |
| Employee Health | | | | | 17 | In | Proper disposition of returned, previously served, reconditioned and unsafe food | | |
| 3 | In | Management, food employee and conditional employee; knowledge, responsibilities and reporting | | | Time/Temperature Control for Safety | | | | |
| 4 | In | Proper use of restriction and exclusion | | | 18 | N/O | Proper cooking time and temperatures | | |
| 5 | In | Procedures for responding to vomiting and diarrheal events | | | 19 | N/A | Proper reheating procedures for hot holding | | |
| Good Hygienic Practices | | | | | 20 | In | Proper cooling time and temperature | | |
| 6 | In | Proper eating, tasting, drinking, or tobacco use | | | 21 | In | Proper hot holding temperatures | | |
| 7 | In | No discharge from eyes, nose, and mouth | | | 22 | Out | Proper cold holding temperatures | <input checked="" type="checkbox"/> | |
| Preventing Contamination by Hands | | | | | 23 | In | Proper date marking and disposition | | |
| 8 | In | Hands clean and properly washed | | | 24 | N/A | Time as a Public Health Control; procedures & records | | |
| 9 | In | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | Consumer Advisory | | | | |
| 10 | In | Adequate handwashing sinks properly supplied and accessible | | | 25 | N/A | Consumer advisory provided for raw/undercooked food | | |
| Approved Source | | | | | Highly Susceptible Populations | | | | |
| 11 | In | Food obtained from approved source | | | 26 | N/A | Pasteurized foods used; prohibited foods not offered | | |
| 12 | N/O | Food received at proper temperature | | | Food/Color Additives and Toxic Substances | | | | |
| 13 | In | Food in good condition, safe, and unadulterated | | | 27 | N/A | Food additives: approved and properly used | | |
| 14 | N/A | Required records available: shellstock tags, parasite destruction | | | 28 | In | Toxic substances properly identified, stored, and used | | |

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 | Compliance Status | | | COS | R |
|---|---|---|-----|---|--|--|--|-----|---|
| Safe Food and Water | | | | | Proper Use of Utensils | | | | |
| 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 | | | |
| Food Temperature Control | | | | | 46 | Gloves used properly | | | |
| 33 | Proper cooling methods used; adequate equipment for temperature control | | | | Utensils, Equipment and Vending | | | | |
| 34 | Plant food properly cooked for hot holding | | | | 47 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | |
| 35 | Approved thawing methods used | | | | 48 | Warewashing facilities: installed, maintained, & used; test strips | | | |
| 36 | Thermometers provided & accurate | | | | 49 | Non-food contact surfaces clean | | | |
| Food Identification | | | | | Physical Facilities | | | | |
| 37 | <input checked="" type="checkbox"/> | Food properly labeled; original container | | | 50 | Hot and cold water available; adequate pressure | | | |
| Prevention of Food Contamination | | | | | 51 | Plumbing installed; proper backflow devices | | | |
| 38 | Insects, rodents, and animals not present | | | | 52 | Sewage and waste water properly disposed | | | |
| 39 | Contamination prevented during food preparation, storage and display | | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | | |
| 40 | Personal cleanliness | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | | |
| 41 | Wiping cloths: properly used and stored | | | | 55 | <input checked="" type="checkbox"/> | Physical facilities installed, maintained, and clean | | |
| 42 | Washing fruits and vegetables | | | | 56 | Adequate ventilation and lighting; designated areas used | | | |
| Employee Training | | | | | Employee Training | | | | |
| 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | |

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Establishment: Subway #11944

Establishment #: 23 184

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 400/50-99

Heat: N/A

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|-----------------------|------|----------------------------------|------|-----------------------------------|------|
| Meatballs/hot-holding | 136 | Rotisserie chicken-cooling/cold | 44 | Sliced tomatoes-cooling/cold-hold | 53 |
| | | Diced chicken/cold-holding | 33 | Ham/WIC | 46 |
| | | Steak/cold-holding | 41 | Fresh mozzarella/WIC | 44 |
| | | Tuna salad/cold-holding | 41 | Sliced cheese/WIC | 45 |
| | | Turkey/cold-holding | 40 | Pizza/WIC | 42 |
| | | Ham/cold-holding | 41 | Rotisserie chicken-cooling/WIC | 52 |
| | | Roast beef/cold-holding | 39 | Steak/WIC | 47 |
| | | Fresh mozzarella/cold-holding | 39 | Turkey-cooling/WIC | 52 |
| | | Cut lettuce-cooling/cold-holding | 46 | Salami/WIC | 45 |

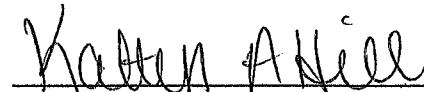
OBSERVATIONS AND CORRECTIVE ACTIONS

| | |
|-------------|---|
| Item Number | Violations cited in this report must be corrected within the time frames below. |
| 1 | 2-103.11 (Pf) Observed person-in-charge did not have a certified food protection manager certificate and priority violation (#22) noted during inspection. Discussed TCS food temperature requirements and HACCP concept with person-in-charge and food employees during inspection. |
| 2 | 2-102.12 (C) Observed documentation that only one (1) food employee has current CFPN certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current CFPN certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPN certification to ensure that the person-in-charge has CFPN 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. |
| 22 | 3-501.16 (P) Observed in WIC internal temperatures of multiple TCS food items measured above 41° F using a food temperature measuring device with metal-stem. Using thermocouple provided at establishment, internal temperatures of multiple TCS food items also indicated above 41° F. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Reviewed TCS food cold-holding requirements and discussed HACCP concept with person-in-charge and food employee during inspection. Temperature log dated 6/26 indicated WIC ambient (air) temperature at closing was 43° F. Person-in-charge noted HVAC maintenance personnel had repaired WIC this morning Tues 6/27. Ambient (air) temperature indicated 40° F during inspection. TCS foods above 41° F discarded by person-in-charge and food employee during inspection. |

CFPM Verification (name, expiration date, ID#): Katie Hill

Justin Johnson
17399851 - ServSafe
Exp. 2/2024

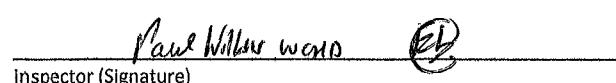
HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, employee health policy



Person in Charge (Signature)

Jun 27, 2023

Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment: Subway #11944

Establishment #: 23 184

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 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 along front line food prep shake-style container of dry white food substance 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, 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, yellow liquid food substance was olive oil, and dry white food substance was salt according to food employee. Please correct this violation within 90 days or at least by next routine inspection. |
| 47 | 4-501.11 (C) Observed WIF door gasket along lower bottom left side (hinges) damaged and not maintained in good repair. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. 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. |
| 55 | 6-501.12 (C) Observed upper door jamb above back door soiled with accumulated debris and black substance. 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. |
| | <p>Please correct any core (C) violations noted above ASAP but at least by next routine inspection</p> <p>Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information</p> <p>Facility is still classified as a Category II food establishment. If facility chooses to cool down and/or reheat TCS food, then this facility will be re-classified as a Category I food establishment.</p> <p>The person-in-charge shall have CFPM certification and be on the premises during all hours of operation</p> <p>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.</p> <p>Please note that if establishment or group fundraiser is cooking/Preparing/serving food/drink outside of kitchen facility (grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.</p> <p>WCHD provides free food safety in-services to establishments & their staff</p> <p>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.</p> <p>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.</p> |

Whitney A. Hill
Person in Charge (Signature)

Jun 27, 2023

Date

Paul Wilson wcp16
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____