

# 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 07/18/2023
Establishment Michael's Italian Feast		License/Permit # 23 114	Time In 11:15 AM
Street Address 1902 S. Main Street		No. of Repeat Risk Factor/Intervention Violations 0	Time Out 1:25 PM
City/State Eureka, IL		Permit Holder Michael's Italian Feast LLC	Risk Category I
ZIP Code 61530		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
<b>Supervision</b>				
1	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager (CFPM)		
<b>Employee Health</b>				
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		
<b>Good Hygienic Practices</b>				
6	IN	Proper eating, tasting, drinking, or tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
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		
<b>Approved Source</b>				
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
<b>Protection from Contamination</b>				
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		
<b>Time/Temperature Control for Safety</b>				
18	IN	Proper cooking time and temperatures		
19	N/O	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	OUT	Proper date marking and disposition		X
24	N/A	Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>				
25	N/A	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	N/A	Food additives: approved and properly used		
28	IN	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
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

			COS	R
<b>Safe Food and Water</b>				
30	X	Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
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		
<b>Food Identification</b>				
37	X	Food properly labeled; original container	X	
<b>Prevention of Food Contamination</b>				
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		

			COS	R
<b>Proper Use of Utensils</b>				
43	X	In-use utensils: properly stored	X	
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
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		
<b>Physical Facilities</b>				
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		
<b>Employee Training</b>				
57		All food employees have food handler training		
58		Allergen training as required		

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Establishment: Michael's Italian Feast

Establishment #: 23 114

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

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/25

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/steam table	174	Sliced ham/RIC pizza prep	36	Sliced ham/RIC prep	40
Au jus/steam table	181	Diced chicken/RIC pizza prep	36	Turkey/RIC prep	37
Spaghetti meat sauce/steam table	181	Shredded cheese/RIC pizza prep	38	Sliced Turkey/RIC prep	37
Tortellini/stove	178	Sausage/RIC pizza prep	37	Corn/RIC prep	39
		Salami/RIC pizza prep	37	Peeled hard-boiled eggs/RIC prep	37
		Cut lettuce salad-cooling/RIC	45	Cut lettuce/RIC	41
		Peeled hard-boiled eggs/RIC	38	Ham/WIC	35
		Corn/RIC prep	39	Cheese/WIC	35
		Diced chicken/RIC prep	39	Lasagna/RIC	39

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
23	3-501.18 (P) Observed in kitchen in RIC (2-door) one (1) container of lasagna with preparation date of 7-11-23, which does not meet the 7-day rule for TCS foods under refrigeration. TCS food shall be discarded if it: (1) exceeds the temperature and time combination specified in 3-501.17(A) except time that the product is frozen; (2) is in a container or package that does not bear a date or day; or (3) is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with person-in-charge. Lasagna discarded by person-in-charge during inspection.
37	3-302.12 (C) Observed in dough prep area squeeze container of yellow liquid food substance and in dough mixing room squeeze container of yellow liquid food substance 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 identified with the common name of the food. Yellow liquid food substances were oil according to person-in-charge and labeled by person-in-charge during inspection.
43	3-304.12 (C) Observed in food prep area black scoop with handle stored directly in contact with food (cranberries). Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Black scoop with handle removed from food and placed back into food with handle extended above food by person-in-charge during inspection.
47	4-101.19 (C) Observed in RIC (2-door) side handle on clear plastic container of ranch dressing damaged and sharp edge exposed. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent

CFPM Verification (name, expiration date, ID#): Michael Axelson

Michael Axelson  
21576042 - NRFSP  
Exp. 4/2024Tyler Haar  
16910411 - ServSafe  
Exp. 9/2023Maddie Arbuckle  
12fhh4-j62hg5e-State Food Safety  
Exp. 6/2027Holly Kling  
L2SC-3-004039 - Learn 2 Serve  
Exp. 8/2025

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

  
Person in Charge (Signature)

Jul 18, 2023

Date

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

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

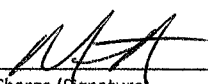
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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
49	4-601.11 (C) Observed in sandwich prep area oven exhaust duct soiled with accumulated debris and dust and in basement WIC cooling fan grill covers soiled with accumulated debris and dust. Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed at 3-compartment sink right-side hot water faucet leaking water from faucet when not in operation. A plumbing system shall be maintained in good repair according to the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.13 (C) Observed in dough mixing room floor coving missing and not attached. In food establishment in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch). Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed by back door and behind RIC (2-door) walls by exhaust fan 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
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	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 (concessions, grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note if any changes are planned in the future for this establishment (menu, equipment, physical layout, remodeling, etc.), please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	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 must be 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.
	Make sure exterior WIC is kept locked at all times except when in use for food safety

  
Person in Charge (Signature)

Jul 18, 2023

Date

  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

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