

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 07/18/2023
Establishment Michael's Italian Feast		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:15 AM
License/Permit # 23 114		Permit Holder Michael's Italian Feast LLC	Time Out 1:25 PM
Street Address 1902 S. Main Street		Risk Category I	
City/State Eureka, IL		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			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding		
Good Hygienic Practices									
6	In	Proper eating, tasting, drinking, or tobacco use			20	In	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures		
Preventing Contamination by Hands									
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	Out	Proper date marking and disposition		X
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records		
Approved Source									
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food		
12	N/O	Food received at proper temperature			26	N/A	Pasteurized foods used; prohibited foods not offered		
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									
30	Pasteurized eggs used where required				43	Proper Use of Utensils			
31	Water and ice from approved source				44	Utensils, Equipment and Vending			
32	Variance obtained for specialized processing methods				45	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Food Temperature Control									
33	Proper cooling methods used; adequate equipment for temperature control				46	Warewashing facilities: installed, maintained, & used; test strips			
34	Plant food properly cooked for hot holding				47	Non-food contact surfaces clean			
35	Approved thawing methods used				48	Physical Facilities			
36	Thermometers provided & accurate				49	Hot and cold water available; adequate pressure			
Food Identification									
37	Food properly labeled; original container			X	50	Plumbing installed; proper backflow devices			
Prevention of Food Contamination									
38	Insects, rodents, and animals not present				51	Sewage and waste water properly disposed			
39	Contamination prevented during food preparation, storage and display				52	Toilet facilities: properly constructed, supplied, & cleaned			
40	Personal cleanliness				53	Garbage & refuse properly disposed; facilities maintained			
41	Wiping cloths: properly used and stored				54	Physical facilities installed, maintained, and clean			
42	Washing fruits and vegetables				55	Adequate ventilation and lighting; designated areas used			
Employee Training									
56	All food employees have food handler training				57	All food employees have food handler training			
58	Allergen training as required				58	Allergen training as required			

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Page 2 of 3

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

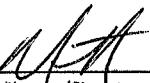
OBSERVATIONS AND CORRECTIVE ACTIONS

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. 4/2024	Tyler Haar 16910411 - ServSafe Exp. 9/2023	Maddie Arbuckle 12fhb4-j62hg5e-State Food Safety Exp. 6/2027	Holly Kling L2SC-3-004039 - Learn 2 Serve Exp. 8/2025
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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: _____

Food Establishment Inspection Report

Page 3 of 3

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Establishment #: 23 114

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 CFPN 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

Paul W. Miller, WCHD
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____