

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 4	Date 09/27/2023
Establishment Subway #29370		License/Permit # 23 046	No. of Repeat Risk Factor/Intervention Violations 1
Street Address 106 W. Mt Vernon Street		Permit Holder Deep Royal 21 LLC	Time In 12:35 PM
City/State Metamora, IL		ZIP Code 61548	Time Out 2:15 PM
		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	Out	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	Certified Food Protection Manager (CFPM)	X
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	Out	Food-contact surfaces; cleaned and sanitized	X
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	Out	Proper hot holding temperatures	X
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		Approved thawing methods used	
36		Thermometers provided & accurate	
Food Identification			
37		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	X
48	X	Warewashing facilities: installed, maintained, & used; test strips	
49		Non-food contact surfaces clean	
Physical Facilities			
50		Hot and cold water available; adequate pressure	
51	X	Plumbing installed; proper backflow devices	X
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	X	Adequate ventilation and lighting; designated areas used	
Employee Training			
57	X	All food employees have food handler training	X
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/Chlorine

PPM: 200/<100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/steam table	80	Turkey/RIC food prep	41	Fresh mozzarella/RIC food prep	39
Meatballs-reheating/microwave	180	Ham/RIC food prep	39	Cut lettuce/RIC food prep	41
		Steak/RIC food prep	41	Cut spinach/RIC food prep	41
		Diced chicken/RIC food prep	41	Sliced tomatoes/RIC food prep	41
		Rotisserie chicken/RIC food prep	41	Sliced cheese/RIC food prep	41
		Bologna/RIC food prep	41	Rotisserie chicken-cooling/WIC	44
		Roast beef/RIC food prep	40	Turkey/WIC	37
		Eggs/RIC food prep	40	Ham/WIC	41
		Tuna salad/RIC food prep	41	Milk/RIC	41

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed person-in-charge did not have CFPM certification and priority violations (#16 & #21) observed during inspection. Based on the risks inherent to the food operation, during inspections and upon request the person-in-charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of this Code. The person-in-charge shall demonstrate this knowledge by: (A) complying with this Code by having no violations of priority items during the current inspection; (B) being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. Please correct this violation within 10 days or at least by Saturday, October 7, 2023, and provide documentation of corrective action plan to Woodford County Health Department.
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.
16	4-501.114 (P) Observed with chlorine test kit concentration of chlorine sanitizing solution in green container (knives) on front line food prep measured less than 100 ppm of chlorine and water temperature of 70° F. A chlorine solution shall have a concentration

CFPM Verification (name, expiration date, ID#): KD Singh

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

KD Singh
Person in Charge (Signature)

Sep 27, 2023

Date

Paul Miller
Inspector (Signature)



Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date: Oct 7, 2023

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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.
	of 100 ppm when the water temperature is at least 55° F - 74° F. Chlorine sanitizing solution discarded by food employee during inspection and new chlorine sanitizing solution created. Recheck - 100 ppm and 72° F water temperature - OK.
21	3-501.16 (P) Observed along front line food prep internal temperature of meatballs measured 80° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of meatballs measured 78° F. Time/Temperature Control for Safety Food shall be maintained at 135° F or above. Reviewed TCS hot-holding temperature requirements and discussed HACCP concept with food employee and person-in-charge during inspection. Meatballs hot-holding for less than 4 hours, according to person-in-charge and rapidly reheated in microwave to 180° F during 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.
48	4-302.14 (Pf) Observed test kit or other device that accurately measures the ppm concentration of sanitizing solutions not provided at establishment. A test kit or other device that accurately measures the ppm concentration of sanitizing solutions shall be provided. Please correct this violation within 10 days or at least by Saturday, October 7, 2023, and provide documentation of correction to Woodford County Health Department.
51	5-205.15 (C) Observed on-demand hot water heater control audible alarm and power reset 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.
56	6-303.11 (C) Observed in men's restroom lighting insufficient for that area. Light intensity shall be at least 20 foot candles (215 lux) in areas used for handwashing, warewashing, and equipment and utensil storage, and in restrooms. 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 note 4 repeat violations (item #2, #47, #51, #57) were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment ownership by invoice.
	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 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.
	Food handler certification is required for all food employees without CFPM certification
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

KD Singh
Person In Charge (Signature)

Sep 27, 2023
Date

Paul Wilbur wein
Inspector (Signature)

Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date: Oct 7, 2023