

# Food Establishment Inspection Report

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|  |  |   |  |                   |               |            |
|--|--|---|--|-------------------|---------------|------------|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 |  | No. of Risk Factor/Intervention Violations        |  | 4                 | Date          | 09/27/2023 |
|  |  | No. of Repeat Risk Factor/Intervention Violations |  |                   | 1             | Time In    |
| Establishment<br>Subway #29370   |  | License/Permit #                                  |  | 23 046            | Time Out      | 2:15 PM    |
| Street Address<br>106 W. Mt Vernon Street  |  | Permit Holder                                     |  | Deep Royal 21 LLC | Risk Category |            |
| City/State<br>Metamora, IL   |  | Purpose of Inspection                             |  | II                |               |            |
|  |  | 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 |
|--|-----|---|-----|---|--|-----|--|-----|---|
| <b>Supervision</b>                               |     |   |     |   |  |     |  |     |   |
| 1  | Out | Person in charge present, demonstrates knowledge, and performs duties                         |     |   | 15   | In  | Food separated and protected   |     |   |
| 2  | Out | Certified Food Protection Manager (CFPM)  |     | X | 16   | Out | Food-contact surfaces; cleaned and sanitized                                     |     | X |
| <b>Employee Health</b>                           |     |   |     |   |  |     |  |     |   |
| 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   |     |   | <b>Time/Temperature Control for Safety</b> |     |  |     |   |
| 5  | In  | Procedures for responding to vomiting and diarrheal events                                    |     |   | 18   | N/O | Proper cooking time and temperatures   |     |   |
| <b>Good Hygienic Practices</b>                   |     |   |     |   |  |     |  |     |   |
| 6  | In  | Proper eating, tasting, drinking, or tobacco use  |     |   | 19   | N/A | Proper reheating procedures for hot holding                                      |     |   |
| 7  | In  | No discharge from eyes, nose, and mouth   |     |   | 20   | In  | Proper cooling time and temperature  |     |   |
| <b>Preventing Contamination by Hands</b>         |     |   |     |   |  |     |  |     |   |
| 8  | In  | Hands clean and properly washed   |     |   | 21   | Out | Proper hot holding temperatures  |     | X |
| 9  | In  | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed   |     |   | 22   | In  | Proper cold holding temperatures   |     |   |
| 10   | In  | Adequate handwashing sinks properly supplied and accessible                                   |     |   | 23   | In  | Proper date marking and disposition  |     |   |
| <b>Approved Source</b>                           |     |   |     |   |  |     |  |     |   |
| 11   | In  | Food obtained from approved source  |     |   | 24   | N/A | Time as a Public Health Control; procedures & records                            |     |   |
| 12   | N/O | Food received at proper temperature   |     |   | <b>Consumer Advisory</b>                   |     |  |     |   |
| 13   | In  | Food in good condition, safe, and unadulterated   |     |   | 25   | N/A | Consumer advisory provided for raw/undercooked food                              |     |   |
| 14   | N/A | Required records available: shellstock tags, parasite destruction                             |     |   | <b>Highly Susceptible Populations</b>      |     |  |     |   |
| <b>Food/Color Additives and Toxic Substances</b> |     |   |     |   |  |     |  |     |   |
| 26   | N/A | Pasteurized foods used; prohibited foods not offered  |     |   | 27   | N/A | Food additives: approved and properly used                                       |     |   |
| 28   | In  | Toxic substances properly identified, stored, and used  |     |   | 29   | N/A | Compliance with variance/specialized process/HACCP                               |     |   |
| <b>Conformance with Approved Procedures</b>      |     |   |     |   |  |     |  |     |   |

## 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

| Safe Food and Water                     |   |  | COS | R | Proper Use of Utensils                 |   |  | COS | R |
|---|---|--|-----|---|--|---|--|-----|---|
| 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                                      | Varlance obtained for specialized processing methods                    |  |     |   | 45                                     | Single-use/single-service articles: properly stored and used    |  |     |   |
| <b>Food Temperature Control</b>         |   |  |     |   |  |   |  |     |   |
| 33                                      | Proper cooling methods used; adequate equipment for temperature control |  |     |   | 46                                     | Gloves used properly  |  |     |   |
| 34                                      | Plant food properly cooked for hot holding                              |  |     |   | <b>Utensils, Equipment and Vending</b> |   |  |     |   |
| 35                                      | Approved thawing methods used   |  |     |   | 47                                     | X   | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |     | X |
| 36                                      | Thermometers provided & accurate  |  |     |   | 48                                     | X   | Warewashing facilities: installed, maintained, & used; test strips                     |     |   |
| <b>Food Identification</b>              |   |  |     |   |  |   |  |     |   |
| 37                                      | Food properly labeled; original container                               |  |     |   | 49                                     | Non-food contact surfaces clean                                 |  |     |   |
| <b>Prevention of Food Contamination</b> |   |  |     |   |  |   |  |     |   |
| 38                                      | Insects, rodents, and animals not present                               |  |     |   | <b>Physical Facilities</b>             |   |  |     |   |
| 39                                      | Contamination prevented during food preparation, storage and display    |  |     |   | 50                                     | Hot and cold water available; adequate pressure                 |  |     |   |
| 40                                      | Personal cleanliness  |  |     |   | 51                                     | X   | Plumbing installed; proper backflow devices  |     | X |
| 41                                      | Wiping cloths: properly used and stored                                 |  |     |   | 52                                     | Sewage and waste water properly disposed                        |  |     |   |
| 42                                      | Washing fruits and vegetables   |  |     |   | 53                                     | Toilet facilities: properly constructed, supplied, & cleaned    |  |     |   |
| <b>Employee Training</b>                |   |  |     |   |  |   |  |     |   |
| 56                                      | X   | Adequate ventilation and lighting; designated areas used |     |   | 57                                     | X   | All food employees have food handler training  |     | X |
| 58                                      | X   | Allergen training as required                            |     |   | 58                                     | X   |  |     |   |

# Food Establishment Inspection Report

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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<br>22157516 - ServSafe<br>Exp. 5/2027 | Sathya Yalamuri<br>2133743 - Prometric<br>Exp. 10/2026 |  |  |
|---|--|--|--|

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

EL

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 CFPN 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.<br><br>Please correct any core (C) violations noted above ASAP but at least by next routine inspection<br>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.<br><br>Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information<br>Facility is still classified as a Category II food establishment<br>The person-in-charge shall have CFPN certification and be on the premises during all hours of operation<br>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.<br>Food handler certification is required for all food employees without CFPN certification<br>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 Miller, WCHD  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: Oct 7, 2023