

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	10/18/2023
Establishment Michael's Italian Feast		License/Permit #	23 166	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 605 Upper Ten Mile Creek Road		Permit Holder Michael's Italian Feast LLC		Risk Category I	
City/State Germantown Hills, IL		ZIP Code 61548		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	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager (CFPM)		
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		
Protection from Contamination				
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		
Time/Temperature Control for Safety				
18	In	Proper cooking time and temperatures		
19	In	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		
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	X	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	X	Food properly labeled; original container		X
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		
Proper Use of Utensils				
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		
Utensils, Equipment and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	X	Warewashing facilities: installed, maintained, & used; test strips		
49	X	Non-food contact surfaces clean		
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		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		Physical facilities installed, maintained, and clean		
56		Adequate ventilation and lighting; designated areas used		
Employee Training				
57		All food employees have food handler training		
58		Allergen training as required		

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Establishment: Michael's Italian Feast

Establishment #: 23 166

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Spaghetti meat sauce/steam unit	181		Alfredo sauce-cooling/ice bath	131		Black beans/RIC	38
Au jus/steam unit	183		Meat sauce-cooling/ice bath	80		Roast beef/RIC	37
Meatballs/steam unit	170		Ham/cold-holding unit	38		Peeled hard-boiled eggs/RIC	37
Tortellini/stove	202		Sliced cheese/cold-holding unit	37		Lasagna/RIC	36
			Turkey/cold-holding unit	38		Ham/RIC	37
			Roast beef/cold-holding unit	38		Roast beef/RIC	40
			Corn/RIC	38		Shredded cheese/RIC pizza prep	39
Meat sauce/WIC	41		Cut lettuce/RIC	39		Ham/RIC pizza prep	37
Blue cheese crumbles/WIC	40		Diced chicken/RIC	36		Pork/RIC pizza prep	38


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 RIC (salad prep) and in RIC (3-door, McCall) containers of roast beef with preparation date of 10/9 on both containers, which exceeds the 7-day requirement for TCS food. A food specified in ¶ 3-501.17(A) or (B) 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). Roast beef discarded by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen above RIC (salad prep) clear plastic containers of dry food substances 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 shall be identified with the common name of the food. Dry food substances were walnuts, cranberries, and tortilla strips, according to person-in-charge, and labeled by person-in-charge during inspection.
43	3-304.12 (C) Observed in kitchen above RIC (salad prep) measuring scoop handles stored in direct contact with dry food substances in clear plastic containers. 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. Measuring scoops with handles removed from food containers by person-in-charge during inspection.
48	4-501.14 (C) Observed in dishroom top of mechanical warewashing machine soiled with accumulated debris and hard water deposits. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (A) before use; (B) throughout the day at a frequency necessary to

CFPM Verification (name, expiration date, ID#): Kevin Millard


Kevin Millard 21557941 - NRFSP Exp. 3/2024	Veronica Axelson 21631256 - NRFSP Exp. 10/2024	Dana Fulk 19923053 - ServSafe Exp. 10/2025	Gavin Roberts 20802921 - ServSafe Exp. 7/2026
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy


Person in Charge (Signature)

Oct 18, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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Establishment: Michael's Italian Feast

Establishment #: 23 166

[illegible]

Person in Charge (Signature)

Oct 18, 2023

Date _____

Paul Wilkins word
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: