

# 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 10/18/2023
Establishment Michael's Italian Feast			No. of Repeat Risk Factor/Intervention Violations 0	Time In 1:30 PM
License/Permit # 23 166			Permit Holder Michael's Italian Feast LLC	Time Out 3:35 PM
Street Address 605 Upper Ten Mile Creek Road			Risk Category I	
City/State Germantown Hills, 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	
<b>Supervision</b>			<b>Protection from Contamination</b>					
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	
<b>Employee Health</b>			<b>Time/Temperature Control for Safety</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			18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events			19	In	Proper reheating procedures for hot holding	
<b>Good Hygienic Practices</b>			<b>Proper cooling time and temperature</b>					
6	In	Proper eating, tasting, drinking, or tobacco use			20	In	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth			21	In	Proper cold holding temperatures	
<b>Preventing Contamination by Hands</b>			<b>Proper date marking and disposition</b>					
8	In	Hands clean and properly washed			22	In	Proper time as a Public Health Control; procedures & records	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	Out		X
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A		
<b>Approved Source</b>			<b>Consumer Advisory</b>					
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	
<b>Safe Food and Water</b>			<b>Proper Use of Utensils</b>					
30		Pasteurized eggs used where required			43	X	In-use utensils: properly stored	
31		Water and ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled	
32		Variance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored and used	
<b>Food Temperature Control</b>			<b>Utensils, Equipment and Vending</b>					
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly	
34		Plant food properly cooked for hot holding			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35		Approved thawing methods used			48	X	Warewashing facilities: installed, maintained, & used; test strips	
36		Thermometers provided & accurate			49	X	Non-food contact surfaces clean	
<b>Food Identification</b>			<b>Physical Facilities</b>					
37	X	Food properly labeled; original container	X		50		Hot and cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>			<b>Employee Training</b>					
38		Insects, rodents, and animals not present			51		Plumbing installed; proper backflow devices	
39		Contamination prevented during food preparation, storage and display			52		Sewage and waste water properly disposed	
40		Personal cleanliness			53		Toilet facilities: properly constructed, supplied, & cleaned	
41		Wiping cloths: properly used and stored			54		Garbage & refuse properly disposed; facilities maintained	
42		Washing fruits and vegetables			55		Physical facilities installed, maintained, and clean	
					56		Adequate ventilation and lighting; designated areas used	
					57		All food employees have food handler training	
					58		Allergen training as required	

# Food Establishment Inspection Report

Page 2 of 3

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

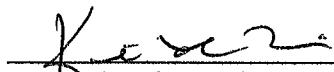
## OBSERVATIONS AND CORRECTIVE ACTIONS

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
--	--	--	---

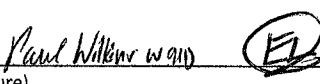
HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy



Person in Charge (Signature)

Oct 18, 2023

Date



Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

# Food Establishment Inspection Report

## Establishment: Michael's Italian Feast

Establishment #: 23 166

Kinder

---

Person in Charge (Signature)

Oct 18, 2023

Date

Paul Wilkins word

---

Inspector (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**