

# 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 | 3      | Date  | 10/30/2023 |
| Establishment<br>Subway #13708   |  | License/Permit #                           | 23 079 | No. of Repeat Risk Factor/Intervention Violations | 1          |
| Street Address<br>670 W. Main Street   |  | Permit Holder<br>SW3 LLC                   |        | Risk Category<br>II                               |            |
| City/State<br>El Paso, IL  |  | ZIP Code<br>61738                          |        | Purpose of Inspection<br>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 |
|--|-----|-----|---|
| <b>Supervision</b>                               |     |     |   |
| 1  | In  |     |   |
| 2  | Out |     | X |
| <b>Employee Health</b>                           |     |     |   |
| 3  | In  |     |   |
| 4  | In  |     |   |
| 5  | In  |     |   |
| <b>Good Hygienic Practices</b>                   |     |     |   |
| 6  | In  |     |   |
| 7  | In  |     |   |
| <b>Preventing Contamination by Hands</b>         |     |     |   |
| 8  | In  |     |   |
| 9  | In  |     |   |
| 10   | In  |     |   |
| <b>Approved Source</b>                           |     |     |   |
| 11   | In  |     |   |
| 12   | N/O |     |   |
| 13   | In  |     |   |
| 14   | N/A |     |   |
| <b>Protection from Contamination</b>             |     |     |   |
| 15   | In  |     |   |
| 16   | Out |     | X |
| 17   | In  |     |   |
| <b>Time/Temperature Control for Safety</b>       |     |     |   |
| 18   | N/O |     |   |
| 19   | N/A |     |   |
| 20   | N/A |     |   |
| 21   | In  |     |   |
| 22   | Out |     | X |
| 23   | In  |     |   |
| 24   | N/A |     |   |
| <b>Consumer Advisory</b>                         |     |     |   |
| 25   | N/A |     |   |
| <b>Highly Susceptible Populations</b>            |     |     |   |
| 26   | N/A |     |   |
| <b>Food/Color Additives and Toxic Substances</b> |     |     |   |
| 27   | N/A |     |   |
| 28   | In  |     |   |
| <b>Conformance with Approved Procedures</b>      |     |     |   |
| 29   | N/A |     |   |

## 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 |
|---|---|-----|---|
| <b>Safe Food and Water</b>              |   |     |   |
| 30                                      |   |     |   |
| 31                                      |   |     |   |
| 32                                      |   |     |   |
| <b>Food Temperature Control</b>         |   |     |   |
| 33                                      |   |     |   |
| 34                                      |   |     |   |
| 35                                      |   |     |   |
| 36                                      |   |     |   |
| <b>Food Identification</b>              |   |     |   |
| 37                                      |   |     |   |
| <b>Prevention of Food Contamination</b> |   |     |   |
| 38                                      |   |     |   |
| 39                                      |   |     |   |
| 40                                      |   |     |   |
| 41                                      |   |     |   |
| 42                                      |   |     |   |
| <b>Proper Use of Utensils</b>           |   |     |   |
| 43                                      |   |     |   |
| 44                                      |   |     |   |
| 45                                      |   |     |   |
| 46                                      |   |     |   |
| <b>Utensils, Equipment and Vending</b>  |   |     |   |
| 47                                      |   |     |   |
| 48                                      |   |     |   |
| 49                                      |   |     |   |
| <b>Physical Facilities</b>              |   |     |   |
| 50                                      |   |     |   |
| 51                                      |   |     |   |
| 52                                      |   |     |   |
| 53                                      |   |     |   |
| 54                                      |   |     |   |
| 55                                      | X |     |   |
| 56                                      |   |     |   |
| <b>Employee Training</b>                |   |     |   |
| 57                                      | X |     |   |
| 58                                      |   |     |   |

# Food Establishment Inspection Report

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Establishment: Subway #13708

Establishment #: 23 079

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            | 135  | Steak/front line food prep         | 41   | Salami/front line food prep      | 40   |
| Broccoli cheese soup/steam table | 158  | Diced chicken-cooling/front line   | 46   | Cut spinach/front line food prep | 40   |
|                                  |      | Rotisserie chicken/front line food | 41   | Cut lettuce/front line food prep | 39   |
|                                  |      | Ham/front line food prep           | 37   | Sliced tomatoes/front line food  | 40   |
|                                  |      | Turkey/RIC front line food prep    | 43   | Rotisserie chicken/WIC           | 37   |
|                                  |      | Tuna salad/front line food prep    | 39   | Steak-cooling/WIC                | 43   |
|                                  |      | Turkey/WIC                         | 38   | Diced chicken-cooling/WIC        | 46   |
|                                  |      | Roast beef/front line food prep    | 40   | Ham/WIC                          | 39   |
|                                  |      | Sliced cheese/front line food prep | 39   | Pizza/WIC                        | 39   |

## OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below.   |
|-------------|---|
| 2           | 2-102.12 (C) Observed no documentation that person-in-charge and other food employees have current certified food protection manager certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current 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.<br>Please correct this violation within 90 days or at least by next routine inspection. |
| 16          | 4-601.11 (Pf) Observed in back storage area white plastic internal cover in ice machine (Manitowoc) soiled with accumulated debris and hard water deposits. Wash, rinse, and sanitize food-contact surfaces routinely. Ice machine drained during inspection and will be cleaned & sanitized before placing back into use according to the person-in-charge during inspection.  |
| 22          | 3-501.16 (P) Observed along front line food prep internal temperature of turkey measured 43° F using a food temperature measuring device with metal-stem. Using food temperature measuring device provided at establishment, internal temperature of turkey measured 45° F. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Reviewed TCS food cold-holding requirements and discussed HACCP concept with person-in-charge during inspection. Turkey discarded and replaced with turkey from WIC by person-in-charge during inspection.  |
| 55          | 6-201.16 (C) Observed in back storage area ceiling tile missing and not attached above 3-compartment sink. Ceiling covering materials shall be attached so that they are easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.   |

CFPM Verification (name, expiration date, ID#): Beth Villatoro

|  |  |  |  |
|--|--|--|--|
|  |  |  |  |
|--|--|--|--|

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

*Beth Villatoro*

Person In Charge (Signature)

Oct 30, 2023

Date

*Paul Villatoro*

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

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

# Food Establishment Inspection Report

Establishment: Subway #13708

Establishment #: 23 079

[illegible]

Bill Willato  
Person In Charge (Signature)

Oct 30, 2023

Date \_\_\_\_\_

Paul Wilkins WCHD  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

**Follow-up Date:**