

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 3	Date 10/30/2023
Establishment Subway #13708		No. of Repeat Risk Factor/Intervention Violations 1	Time In 10:50 AM
Street Address 670 W. Main Street		Permit Holder SW3 LLC	Time Out 12:20 PM
City/State El Paso, IL		Risk Category II	
		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
Supervision				Protection from Contamination		
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected
2	Out	Certified Food Protection Manager (CFPM)		16	Out	Food-contact surfaces; cleaned and sanitized
Employee Health				17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		Time/Temperature Control for Safety		
4	In	Proper use of restriction and exclusion		18	N/O	Proper cooking time and temperatures
5	In	Procedures for responding to vomiting and diarrheal events		19	N/A	Proper reheating procedures for hot holding
Good Hygienic Practices				20	N/A	Proper cooling time and temperature
6	In	Proper eating, tasting, drinking, or tobacco use		21	In	Proper hot holding temperatures
7	In	No discharge from eyes, nose, and mouth		22	Out	Proper cold holding temperatures
Preventing Contamination by Hands				23	In	Proper date marking and disposition
8	In	Hands clean and properly washed		24	N/A	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		Consumer Advisory		
10	In	Adequate handwashing sinks properly supplied and accessible		25	N/A	Consumer advisory provided for raw/undercooked food
Approved Source				Highly Susceptible Populations		
11	In	Food obtained from approved source		26	N/A	Pasteurized foods used; prohibited foods not offered
12	N/O	Food received at proper temperature		27	N/A	Food additives: approved and properly used
13	In	Food in good condition, safe, and unadulterated		28	In	Toxic substances properly identified, stored, and used
14	N/A	Required records available: shellstock tags, parasite destruction		29	N/A	Conformance with Approved Procedures
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	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used	
Food Temperature Control				46	Gloves used properly	
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
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	Warewashing facilities: installed, maintained, & used; test strips	
36	Thermometers provided & accurate			49	Non-food contact surfaces clean	
Food Identification				Physical Facilities		
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure	
Prevention of Food Contamination				51	Plumbing installed; proper backflow devices	
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed	
39	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used and stored			55	Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used	
Employee Training				Employee Training		
57	X All food employees have food handler training			58	Allergen training as required	

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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. 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

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



Person in Charge (Signature)

Oct 30, 2023

Date



Inspector (Signature)



Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment: Subway #13708

Establishment #: 23 079

Bell Villalobos

Person in Charge (Signature)

Oct 30, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)