

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 11/28/2023
Establishment Subway #21451		No. of Repeat Risk Factor/Intervention Violations 0		Time In 12:05 PM
Street Address 1311 N. Carolyn Drive #B		Permit Holder Road Ranger LLC		Time Out 2:50 PM
City/State Milonok, 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.

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Supervision																																																																																																																																																																																																																																				
1	In	Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination																																																																																																																																																																																																																														
2	In	Certified Food Protection Manager (CFPM)				15	In	Food separated and protected				16	Out	Food-contact surfaces; cleaned and sanitized				<input checked="" type="checkbox"/>	17	In	Proper disposition of returned, previously served, reconditioned and unsafe food				Employee Health								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								6	In	Proper eating, tasting, drinking, or tobacco use				20	N/A	Proper cooling time and temperature				7	In	No discharge from eyes, nose, and mouth				21	In	Proper hot holding temperatures				Preventing Contamination by Hands								8	In	Hands clean and properly washed				22	In	Proper cold holding temperatures				9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	In	Proper date marking and disposition				10	In	Adequate handwashing sinks properly supplied and accessible				24	N/A	Time as a Public Health Control; procedures & records				Approved Source								11	In	Food obtained from approved source				Consumer Advisory		12	N/O	Food received at proper temperature				25	N/A	Consumer advisory provided for raw/undercooked food				13	In	Food in good condition, safe, and unadulterated				26	N/A	Pasteurized foods used; prohibited foods not offered				14	N/A	Required records available: shellstock tags, parasite destruction				Highly Susceptible Populations								27	N/A	Food additives: approved and properly used				28	In	Toxic substances properly identified, stored, and used				Food/Color Additives and Toxic Substances								29	N/A	Compliance with variance/specialized process/HACCP				Conformance with Approved Procedures							
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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																																																																																																																																																																																	
Safe Food and Water																																																																																																																																																																																								
30	Pasteurized eggs used where required				Proper Use of Utensils																																																																																																																																																																																			
31	Water and ice from approved source				43	In-use utensils: properly stored				32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled				Food Temperature Control								45	Single-use/single-service articles: properly stored and used				33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly				34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending								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								50	Hot and cold water available; adequate pressure				37	X	Food properly labeled; original container		X	Physical Facilities			Prevention of Food Contamination								51	X	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	X	Adequate ventilation and lighting; designated areas used				Employee Training								57	X	All food employees have food handler training				58	Allergen training as required			
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Food Establishment Inspection Report

Page 2 of 3

Establishment: Subway #21451

Establishment #: 23 073

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Sliced cheese/WIC	39	Steak/RIC food prep	30
		Diced chicken/WIC	28	Roast beef/RIC food prep	32
		Meatballs/WIC	36	Tuna salad/RIC food prep	33
		Roast beef/WIC	35	Ham/RIC food prep	33
		Ham/WIC	37	Eggs/RIC food prep	29
		Turkey/WIC	37	Cut lettuce/RIC food prep	41
		Diced chicken/RIC food prep	28	Sliced tomatoes/RIC food prep	41
		Rotisserie chicken/RIC food prep	33	Cut spinach/RIC food prep	41
		Meatballs/RIC food prep	38	Pizza/RIC food prep	39

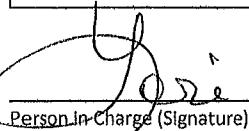
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (P) Observed with quaternary ammonium test kit concentration of quaternary ammonium sanitizing solution measured less than 150 ppm. Quaternary ammonium sanitizing solution shall be maintained at 150-400 ppm as indicated on manufacturer's label with a water temperature of at least 75° F. Quaternary ammonium solution discarded and new solution created by food employee during inspection. Recheck = 200 ppm - OK.
37	3-302.12 (C) Observed along front line food prep two (2) squeeze containers of liquid 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, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Squeeze containers were olive oil & red wine vinegar, according to food employee, and labeled by food employee during inspection.
51	5-205.15 (C) Observed by wall and 3-compartment sink above floor drain hand sink wastewater pipe temporarily repaired with gray duct tape. Plumbing shall be maintained in good repair according to the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
56	6-501.14 (C) Observed in WIC slotted cooling vent grill cover soiled with accumulated debris and dust. Intake and exhaust ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Lori Peace

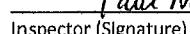
Lori Peace L2SC-3-142788 - Learn 2 Serve Exp. 4/2025	Sabrina Morey 24064019 - ServSafe Exp. 5/2028	Tina Carey 23538968 - ServSafe Exp. 3/2028	Amanda McClellan 21787056 - NRFSP Exp. 11/2026
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements


Person In Charge (Signature)

Nov 28, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Subway #21451

Establishment #: 23 073

Person in Charge (Signature)

Nov 28, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)