

# 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 0		Date 01/18/2024
Establishment Michael's Italian Feast		License/Permit # 24 123		Time In 12:15 PM
Street Address 1902 S. Main Street		Permit Holder Michael's Italian Feast LLC		Time Out 1:45 PM
City/State Eureka, IL		Risk Category I		
		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>				17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		<b>Time/Temperature Control for Safety</b>			
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	N/O	Proper reheating procedures for hot holding	
<b>Good Hygienic Practices</b>				20	In	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	In	Proper cold holding temperatures	
<b>Preventing Contamination by Hands</b>				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		<b>Consumer Advisory</b>			
10	In	Adequate handwashing sinks properly supplied and accessible		25	N/A	Consumer advisory provided for raw/undercooked food	
<b>Approved Source</b>				26	N/A	Highly Susceptible Populations	
11	In	Food obtained from approved source		27	N/A	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature		28	In	Food/Color Additives and Toxic Substances	
13	In	Food in good condition, safe, and unadulterated		29	N/A	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction		<b>Conformance with Approved Procedures</b>			

## 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

COS		R	COS		R		
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		X
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>				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
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		
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				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		
<b>Employee Training</b>				<b>Employee Training</b>			
57	All food employees have food handler training			58	Allergen training as required		

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### Establishment: Michael's Italian Feast

Establishment #: 24 123

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/25

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Au jus/steam table	143	Shredded cheese/RIC pizza prep	37	Corn/RIC prep	37
Meatballs/steam table	170	Sliced ham/RIC pizza prep	38	Black beans/RIC prep	38
Spaghetti meat sauce/steam table	151	Diced chicken/RIC pizza prep	37	Peeled hard-boiled eggs/RIC prep	39
		Sausage/RIC pizza prep	36	Sliced ham/RIC prep	39
		Salami/RIC pizza prep	38	Sliced turkey/RIC prep	39
		Lasagna noodles-cooling/RIC pizza	54	Roast beef/RIC prep	36
		Homemade ranch dressing-cool	55	Ham/WIC	38
		Spring greens-cooling/RIC	48		
		Diced chicken/RIC prep	39		

## OBSERVATIONS AND CORRECTIVE ACTIONS

CEPM Verification (name, expiration date, ID#): Maddie Arbuckle

Maddie Arbuckle 12fhb4-j62hg5e-State Food Safety Exp. 6/2027	Michael Axelson 21576042 - NRFSP Exp. 4/2024	Holly Kling L2SC-3-004039 - Learn 2 Serve Exp. 8/2025	
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy



Jan 18, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

EE

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Establishment: Michael's Italian Feast

Establishment #: 24 123

Person in Charge (Signature)

Jan 18, 2024

Date

Inspector (Signature)

Paul Wilkins, 1940

Follow-up:  Yes  No (Check one)

**Follow-up Date:**