

# 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	02/13/2024
Establishment Michael's Italian Feast		License/Permit #	24 044	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 605 Upper Ten Mile Creek Road		Permit Holder Michael's Italian Feast LLC		Risk Category I	
City/State Germantown Hills, IL		ZIP Code 61548		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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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	In	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>				<b>Highly Susceptible Populations</b>			
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		<b>Food/Color Additives and Toxic Substances</b>			
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	
				<b>Conformance with Approved Procedures</b>			
				29	N/A	Compliance with variance/specialized process/HACCP	

## 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	
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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		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>				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	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>				51		Plumbing installed; proper backflow devices	
38	X	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	X	Physical facilities installed, maintained, and clean	
42		Washing fruits and vegetables		56	X	Adequate ventilation and lighting; designated areas used	
				<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 #: 24 044

Water Supply: ☒ Public ☐ PrivateWaste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 25-49/50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Spaghetti meat sauce/steam unit	177	Ham/cold-holding unit	37	Diced ham/RIC pizza prep	37
Au jus/steam unit	187	Roast beef/cold-holding unit	40	Sausage/RIC pizza prep	36
Meatballs/steam unit	154	Salami/cold-holding unit	35	Ham/RIC	36
Spaghetti meat sauce/burner	141	Sliced cheese/cold-holding unit	39	Lasagna/RIC	36
		Turkey/cold-holding unit	39	Lasagna-cooling/prep table	57
		Diced chicken/RIC prep	39	Pasta-cooling/prep table	66
		Black beans/RIC	39	Meat sauce/WIC	41
		Peeled hard-boiled eggs/RIC	36	Meat sauce/WIC	41
		Shredded cheese/RIC pizza prep	40		

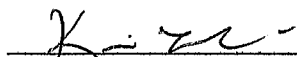
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen on shelf above RIF (2-door) clear plastic shake container with black lid of dry food substance without name identifying contents on container. 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 substance was parsley, according to person-in-charge, and labeled by person-in-charge during inspection.
38	6-202.15 (C) Observed exterior WIC lower right interior corner of door jamb allowing air and light to penetrate. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine 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 prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) if used, at least every 24 hours. Person-in-charge provided documentation of cleaning checklist and indicated the top of mechanical warewashing machine was cleaned since last inspection. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Kevin Millard

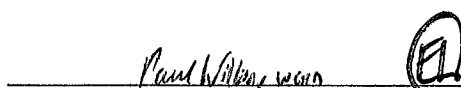
Kevin Millard  
21557941 - NRFSP  
Exp. 3/2024Veronica Axelson  
21631256 - NRFSP  
Exp. 10/2024Dana Fulk  
19923053 - ServSafe  
Exp. 10/2025Gavin Roberts  
20802921 - ServSafe  
Exp. 7/2026

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

  
Person in Charge (Signature)

Feb 13, 2024

Date

  
Inspector (Signature)Follow-up: ☐ Yes ☒ No (Check one)

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

# Food Establishment Inspection Report

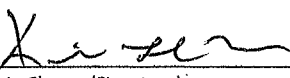
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## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
49	4-602.13 (C) Observed on ice machine (Scotsman) front air grill cover soiled with accumulated debris and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this
49	4-602.13 (C) Observed in exterior WIC gray plastic cooling fan grill covers soiled with accumulated debris and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Person-in-charge provided documentation of cleaning checklist and indicated the WIC gray plastic cooling fan grill covers were cleaned since last inspection. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in kitchen ceiling tiles by HVAC supply vent grill covers above dough prep area and food prep area soiled with accumulated debris and dust. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in kitchen HVAC supply vent grill covers in dough prep area and food prep area soiled with accumulated debris and dust. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours operation
	Allergy awareness training certification is required for all certified food protection managers
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note that if any changes (menu, equipment, remodeling, plumbing, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.
	Observed outdoor customer dining area, Frozen Spoon Dessert Café (ice cream) food prep area, and exterior WIC
	Observed temperature log sheets for monitoring temperatures of refrigeration and freezer units; temperature log sheets for internal TCS food temperatures; electronic remote monitoring of refrigeration and freezer units

  
Person in Charge (Signature)

Feb 13, 2024

Date

  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

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