

Food Establishment Inspection Report

Page 1 of 3

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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 | 2 | Date | 05/13/2024 |
| Establishment Subway #4826 | License/Permit # 24 090 | No. of Repeat Risk Factor/Intervention Violations | 1 | Time In | 1:20 PM |
| Street Address 507 Jubilee Lane | | Permit Holder Deep Royal 19 LLC | Risk Category II | | |
| 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. |
|--|--|--|

| Compliance Status | | COS | R |
|--|-----|---|---|
| Supervision | | | |
| 1 | In | Person in charge present, demonstrates knowledge, and performs duties | |
| 2 | Out | Certified Food Protection Manager (CFPM) | X |
| Employee Health | | | |
| 3 | In | Management, food employee and conditional employee; knowledge, responsibilities and reporting | |
| 4 | In | Proper use of restriction and exclusion | |
| 5 | In | Procedures for responding to vomiting and diarrheal events | |
| Good Hygienic Practices | | | |
| 6 | In | Proper eating, tasting, drinking, or tobacco use | |
| 7 | In | No discharge from eyes, nose, and mouth | |
| Preventing Contamination by Hands | | | |
| 8 | In | Hands clean and properly washed | |
| 9 | In | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | |
| 10 | In | Adequate handwashing sinks properly supplied and accessible | |
| Approved Source | | | |
| 11 | In | Food obtained from approved source | |
| 12 | N/O | Food received at proper temperature | |
| 13 | In | Food in good condition, safe, and unadulterated | |
| 14 | N/A | Required records available: shellstock tags, parasite destruction | |

| Compliance Status | | COS | R |
|--|-----|--|---|
| Protection from Contamination | | | |
| 15 | In | Food separated and protected | |
| 16 | In | Food-contact surfaces; cleaned and sanitized | |
| 17 | In | Proper disposition of returned, previously served, reconditioned and unsafe food | |
| Time/Temperature Control for Safety | | | |
| 18 | N/O | Proper cooking time and temperatures | |
| 19 | N/A | Proper reheating procedures for hot holding | |
| 20 | In | Proper cooling time and temperature | |
| 21 | In | Proper hot holding temperatures | |
| 22 | Out | Proper cold holding temperatures | X |
| 23 | In | Proper date marking and disposition | |
| 24 | N/A | Time as a Public Health Control; procedures & records | |
| Consumer Advisory | | | |
| 25 | N/A | Consumer advisory provided for raw/undercooked food | |
| Highly Susceptible Populations | | | |
| 26 | N/A | Pasteurized foods used; prohibited foods not offered | |
| Food/Color Additives and Toxic Substances | | | |
| 27 | N/A | Food additives: approved and properly used | |
| 28 | In | Toxic substances properly identified, stored, and used | |
| Conformance with Approved Procedures | | | |
| 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 | |
|---|--|

| Compliance Status | | COS | R |
|---|---|---|---|
| Safe Food and Water | | | |
| 30 | | Pasteurized eggs used where required | |
| 31 | | Water and ice from approved source | |
| 32 | | Variance obtained for specialized processing methods | |
| Food Temperature Control | | | |
| 33 | | Proper cooling methods used; adequate equipment for temperature control | |
| 34 | | Plant food properly cooked for hot holding | |
| 35 | | Approved thawing methods used | |
| 36 | | Thermometers provided & accurate | |
| Food Identification | | | |
| 37 | X | Food properly labeled; original container | X |
| Prevention of Food Contamination | | | |
| 38 | | Insects, rodents, and animals not present | |
| 39 | X | Contamination prevented during food preparation, storage and display | X |
| 40 | | Personal cleanliness | |
| 41 | | Wiping cloths: properly used and stored | |
| 42 | | Washing fruits and vegetables | |

| Compliance Status | | COS | R |
|--|---|--|---|
| Proper Use of Utensils | | | |
| 43 | | In-use utensils: properly stored | |
| 44 | | Utensils, equipment & linens: properly stored, dried, & handled | |
| 45 | | Single-use/single-service articles: properly stored and used | |
| 46 | | Gloves used properly | |
| Utensils, Equipment and Vending | | | |
| 47 | | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | |
| 48 | | Warewashing facilities: installed, maintained, & used; test strips | |
| 49 | X | Non-food contact surfaces clean | |
| Physical Facilities | | | |
| 50 | | Hot and cold water available; adequate pressure | |
| 51 | | Plumbing installed; proper backflow devices | |
| 52 | | Sewage and waste water properly disposed | |
| 53 | | Toilet facilities: properly constructed, supplied, & cleaned | |
| 54 | | Garbage & refuse properly disposed; facilities maintained | |
| 55 | X | Physical facilities installed, maintained, and clean | X |
| 56 | | Adequate ventilation and lighting; designated areas used | |
| Employee Training | | | |
| 57 | | All food employees have food handler training | |
| 58 | | Allergen training as required | |

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Page 2 of 3

Establishment: Subway #4826

Establishment #: 24 090

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

Sanitizer Type: Quaternary ammonium

PPM: 150

Heat: N/A

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|-----------------------|------|----------------------------------|------|-----------------------------------|------|
| Meatballs/hot-holding | 167 | Steak/RIC food prep | 39 | Roast beef/RIC food prep | 41 |
| | | Rotisserie chicken/RIC food prep | 38 | Tuna salad/RIC food prep | 41 |
| | | Diced chicken/RIC food prep | 41 | Chicken salad-cooling/RIC food | 53 |
| | | Ham/RIC food prep | 38 | Cut spinach-cooling/RIC food prep | 50 |
| | | Salami/RIC food prep | 41 | Sliced tomatoes-cooling/RIC food | 44 |
| | | Turkey/RIC food prep | 39 | Cut lettuce/RIC food prep | 40 |
| | | Pepperoni/RIC food prep | 38 | Diced chicken/WIC | 31 |
| | | Sliced cheese/RIC food prep | 41 | Cut lettuce/WIC | 33 |
| Milk/RIC | 39 | Fresh mozzarella/RIC food prep | 44 | Sliced cheese/WIC | 35 |

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 documentation that only one (1) food employee has current ANSI-approved certified food protection manager certification & the person-in-charge on each work shift throughout the week does not have current CFPM certification. This facility is categorized as a Category II food establishment, and the person-in-charge shall have 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. |
| 22 | 3-501.16 (P) Observed along front line food prep internal temperature of fresh mozzarella cheese measured 44° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of fresh mozzarella cheese measured 44° 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. Fresh mozzarella cheese was cold-holding more than 4 hours without a temperature check and was discarded by person-in-charge during inspection. |
| 37 | 3-302.12 (C) Observed along front line food prep one (1) stainless steel container of yellow liquid food substance 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. Yellow liquid food substance was butter according to person-in-charge and labeled by person-in-charge during inspection. |

CFPM Verification (name, expiration date, ID#): Ashley Backes

Jinal Patel
22157516 - ServSafe
Exp. 5/2027

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

Ashley Backes G.M.
Person in Charge (Signature)

May 13, 2024
Date

Pamela Wynn
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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Page 3 of 3

Establishment: Subway #4826

Establishment #: 24 090

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|--|--|
| 39 | 3-305.12 (C) Observed along front line food prep open box of salt packet and pepper packets stored under hand sink wastewater pipe. Food may not be stored in: 1) locker rooms; 2) toilet rooms; 3) dressing rooms; 4) garbage rooms; 5) mechanical rooms; 6) under non shielded sewer lines; 7) under leaking water lines; 8) under open stairwells; 9) under other sources of contamination. Box of salt packets and pepper packets removed from under unshielded wastewater pipe by person-in-charge during inspection. |
| 49 | 4-602.13 (C) Observed in customer drink area standing water on shelf inside 3-door cabinet below Bunn coffee/tea unit. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection. |
| 55 | 6-201.11 (C) Observed in back storage area hole in wall by metal false ceiling bracket and blue conduit pipe below electrical conduit box and above the electrical circuit breaker panel. Walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth & easily cleanable. Please correct this violation within 90 days or at least by next routine inspection. |
| 55 | 6-201.13 (C) Observed in warewashing area floor coving tile damaged, not attached to wall, and not maintained in good repair and by front door floor coving tile on left interior wall damaged and not maintained in good repair. The floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch). Please correct this violation within 90 days or at least by next routine inspection. (REPEAT) |
| Please correct any core (C) violations noted above ASAP but at least by next routine inspection | |
| Please note 1 repeat violation (item #2, #55, and #55) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice. | |
| 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 II food establishment | |
| The person-in-charge shall have CFPM certification and be on the premises during all hours of operation | |
| Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, 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. | |
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Asheley Backus G.M.
Person In Charge (Signature)

May 13, 2024

Date

Paul Wilkins WCHD
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____