

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 2		Date 05/13/2024
Establishment Subway #4826		No. of Repeat Risk Factor/Intervention Violations 1		Time In 1:20 PM
Street Address 507 Jubilee Lane		Permit Holder Deep Royal 19 LLC		Time Out 3:15 PM
City/State Germantown Hills, 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										
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected			
2	Out	Certified Food Protection Manager (CFPM)		X	16	In	Food-contact surfaces; cleaned and sanitized			
Employee Health										
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety					
5	In	Procedures for responding to vomiting and diarrheal events			18	N/O	Proper cooking time and temperatures			
Good Hygienic Practices										
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/A	Proper reheating procedures for hot holding			
7	In	No discharge from eyes, nose, and mouth			20	In	Proper cooling time and temperature			
Preventing Contamination by Hands										
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures			
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	Out	Proper cold holding temperatures		X	
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Proper date marking and disposition			
Approved Source										
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records			
12	N/O	Food received at proper temperature			Consumer Advisory					
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food			
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations					
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	
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										
33	Proper cooling methods used; adequate equipment for temperature control					45	Single-use/single-service articles: properly stored and used			
34	Plant food properly cooked for hot holding					46	Gloves used properly			
35	Approved thawing methods used					Utensils, Equipment and Vending				
36	Thermometers provided & accurate					47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Food Identification										
37	X	Food properly labeled; original container			X	48	Warewashing facilities: installed, maintained, & used; test strips			
Prevention of Food Contamination										
38	Insects, rodents, and animals not present					49	X	Non-food contact surfaces clean		
39	X	Contamination prevented during food preparation, storage and display			X	Physical Facilities				
40	Personal cleanliness					50	Hot and cold water available; adequate pressure			
41	Wiping cloths: properly used and stored					51	Plumbing installed; proper backflow devices			
42	Washing fruits and vegetables					52	Sewage and waste water properly disposed			
Employee Training										
57	All food employees have food handler training					53	Toilet facilities: properly constructed, supplied, & cleaned			
58	Allergen training as required					54	Garbage & refuse properly disposed; facilities maintained			

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Establishment: Subway #4826

Establishment #: 24 090

Water Supply: Public Private

Waste 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 J.M.
Person in Charge (Signature)

May 13, 2024

Date

(PL)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Inspector (Signature)

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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.

Ashley Backos 6:11
Person in Charge (Signature)

May 13, 2024

Date

Paul Wilkins, WCHD
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____