

# 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 <b>2</b>		Date <b>07/31/2024</b>
Establishment Subway #11944		No. of Repeat Risk Factor/Intervention Violations <b>1</b>		Time In <b>10:50 AM</b>
Street Address 601 W. Center Street		Permit Holder Dust Investments Group LLC		Time Out <b>12:30 PM</b>
City/State Eureka, 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
<b>Supervision</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	Out	Certified Food Protection Manager (CFPM)		X
<b>Employee Health</b>				
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		
<b>Good Hygienic Practices</b>				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
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		
<b>Approved Source</b>				
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		
<b>GOOD RETAIL PRACTICES</b>				
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
<b>Safe Food and Water</b>				
30	Pasteurized eggs used where required			
31	Water and ice from approved source			
32	Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>				
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			
<b>Food Identification</b>				
37	Food properly labeled; original container			
<b>Prevention of Food Contamination</b>				
38	Insects, rodents, and animals not present			
39	Contamination prevented during food preparation, storage and display			
40	Personal cleanliness			
41	Wiping cloths: properly used and stored			
42	Washing fruits and vegetables			
			COS	R
<b>Proper Use of Utensils</b>				
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			
<b>Utensils, Equipment and Vending</b>				
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48	Warewashing facilities: installed, maintained, & used; test strips			
49	Non-food contact surfaces clean			
<b>Physical Facilities</b>				
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	Physical facilities installed, maintained, and clean			
56	Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>				
57	All food employees have food handler training			
58	Allergen training as required			

# Food Establishment Inspection Report

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Establishment: Subway #11944

Establishment #: 24 071

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 400/50

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/hot-holding	162	Ham/WIC	35	Ham/front line cold-holding	34
		Roast beef/WIC	35	Steak/front line cold-holding	38
		Sliced tomatoes/WIC	41	Turkey/front line cold-holding	35
		Cut lettuce/WIC	36	Sliced cheese/front line cold-hold	37
		Cut spinach/WIC	36	Pizza/front line cold-holding	39
		Tuna salad/front line cold-holding	37	Roast beef/front line cold-holding	35
		Chicken salad/front line cold-hold	39	Sliced tomatoes/front line cold	38
		Rotisserie chicken/front line cold	38	Cut lettuce/front line cold-holding	35
Eggs/front line cold-holding	29	Diced chicken/front line cold-hold	39	Cut spinach/front line cold-hold	35

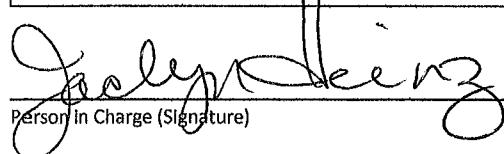
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed no documentation that person-in-charge or food employees have current CFPM certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current 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.
16	4-601.11 (Pf) Observed at customer beverage dispensing unit ice deflecting flap in ice dispensing spout soiled with accumulated pink and black substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice deflecting flap cleaned & sanitized by person-in-charge during inspection.
37	3-302.12 (C) Observed along front line food prep two (2) squeeze containers of red liquid food substance and yellow liquid food substance without name identifying contents on containers and along front line food prep shake-style container of dry white 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, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Red liquid food substance was red wine vinegar, yellow liquid food substance was olive oil, and dry white food substance was salt according to food employee. Food containers had labels on them since last inspection, but labels came off after warewashing according to person-in-charge. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Jaclyn Heinz

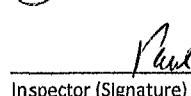
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HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

  
Person in Charge (Signature)

Jul 31, 2024

Date

  
Inspector (Signature)

  
EB

Follow-up:  Yes  No (Check one)

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

# Food Establishment Inspection Report

Establishment: Subway #11944

Establishment #: 24 071

## OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

Jul 31, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**