

# 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 1		Date 08/22/2024
Establishment Subway #13708		License/Permit # 24 011		Time In 10:00 AM
Street Address 670 W. Main Street		Permit Holder SW3 LLC		Time Out 11:35 AM
City/State El Paso, IL		Purpose of Inspection Routine Inspection		Risk Category II

## 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		

## 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
<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		X	
<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			
<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	X 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	X All food employees have food handler training			X
58	Allergen training as required			

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Establishment: Subway #13708

Establishment #: 24 011

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 400/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/steam table	162	Steak/front line food prep	40	Salami/front line food prep	37
		Diced chicken-cooling/front line	38	Sliced cheese/front line food prep	40
		Rotisserie chicken/front line food	40	Cut spinach/front line food prep	38
		Ham/front line food prep	36	Cut lettuce/front line food prep	38
		Turkey/RIC front line food prep	37	Sliced tomatoes/front line food	35
		Tuna salad/front line food prep	37	Pizza/RIC front line	36
		Chicken salad/front line food prep	39	Diced chicken/WIC	39
		Roast beef/front line food prep	35	Chicken salad-cooling/WIC	51
		Pepperoni/front line food prep	39	Tuna salad/WIC	40
Rotisserie chicken-cooling/WIC	43				
Shredded cheese/WIC	39				
Meatballs/WIC	40				

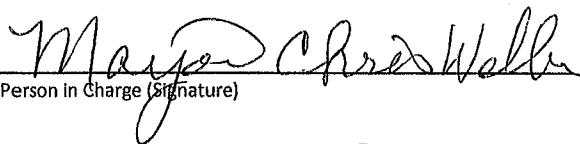
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only the person-in-charge has current certified food protection manager 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.
37	3-302.12 (C) Observed along front line food prep two (2) squeeze containers of red liquid & yellow liquid food substances and four (4) shake-style containers of dry white food substance, dry brown food substance, and dry black 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 shall be identified with the common name of the food. Red liquid was red wine vinegar, yellow liquid was oil, dry white food substance was pretzel salt, dry white food substance was salt, dry brown food substance was cinnamon, and dry black food substance was pepper according to the person-in-charge and labeled by person-in-charge during inspection.
47	4-501.12 (C) Observed along front line food prep cutting boards with crevices and knife grooves. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Marjorie Welburn

Marjorie Welburn  
21936249 - NRFSP  
Exp. 4/2028

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

  
Person in Charge (Signature)

Aug 22, 2024

Date

  
Paul Miller  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

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Establishment: Subway #13708

Establishment #: 24 011

Mark C  
Person In Charge (Signature)

Aug 22, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)