

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	3	Date	08/07/2024
Establishment Subway #29370		License/Permit #	24 089	No. of Repeat Risk Factor/Intervention Violations	1
Street Address 106 W. Mt Vernon Street		Permit Holder Deep Royal 21 LLC	Risk Category II		
City/State Metamora, 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
Supervision			Protection from Contamination		
1	In	Person in charge present, demonstrates knowledge, and performs duties	15	In	Food separated and protected
2	Out	Certified Food Protection Manager (CFPM)	16	Out	Food-contact surfaces; cleaned and sanitized
Employee Health			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	Time/Temperature Control for Safety		
4	In	Proper use of restriction and exclusion	18	N/O	Proper cooking time and temperatures
5	In	Procedures for responding to vomiting and diarrheal events	19	N/A	Proper reheating procedures for hot holding
Good Hygienic Practices			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
Preventing Contamination by Hands			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	Consumer Advisory		
10	Out	Adequate handwashing sinks properly supplied and accessible	25	N/A	Consumer advisory provided for raw/undercooked food
Approved Source			Highly Susceptible Populations		
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	Food/Color Additives and Toxic Substances		
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
			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	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
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
Food Temperature Control			46		Gloves used properly
33		Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment and Vending		
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		Warewashing facilities: installed, maintained, & used; test strips
36		Thermometers provided & accurate	49		Non-food contact surfaces clean
Food Identification			Physical Facilities		
37		Food properly labeled; original container	50		Hot and cold water available; adequate pressure
Prevention of Food Contamination			51	X	Plumbing installed; proper backflow devices
38		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		Adequate ventilation and lighting; designated areas used
			Employee Training		
			57	X	All food employees have food handler training
			58		Allergen training as required

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Establishment: Subway #29370

Establishment #: 24 089

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

Sanitizer Type: Quaternary ammonium PPM: 200 Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/steam table	170	Diced chicken/RIC food prep	40	Cut spinach/RIC food prep	38
		Rotisserie chicken/RIC food prep	38	Guacamole/RIC food prep	41
		Ham/RIC food prep	37	Turkey-cooling/prep	48
		Turkey-cooling/RIC food prep	50	Pizza/WIC	39
		Salami/RIC food prep	37	Rotisserie chicken/WIC	36
		Sliced cheese/RIC food prep	38	Diced chicken/WIC	36
		Tuna salad/RIC food prep	38	Sliced cheese/WIC	39
		Cut tomatoes/RIC food prep	40	Tuna salad/WIC	37
		Cut lettuce/RIC food prep	40	Sliced tomatoes/WIC	39

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 two (2) food employees have current ANSI-approved certified food protection manager 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.
10	5-202.12 (C) Observed in men's restroom motion activated hand sink faucet not working properly. An automatic handwashing facility shall be installed in accordance with manufacturer's instructions. Please correct this violation within 90 days or at least by next routine inspection.
16	4-601.11 (Pf) Observed at drive-thru ice deflecting flap in ice dispensing spout of beverage dispensing unit soiled with accumulated debris and black substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice deflecting flap cleaned and sanitized by person-in-charge during inspection.
51	5-203.14 (p) Observed at service sink backflow prevention device on faucet missing cap and green hose attached to faucet. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law by installing an approved backflow prevention device as specified under § 5-202.14. Green hose disconnected from faucet during inspection.

CFPM Verification (name, expiration date, ID#): Chelsea Williams

Jinal Patel 22157516 - ServSafe Exp. 5/2027	Sathya Yalamuri 2133743 - Prometric Exp. 10/2026		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Chelsea Williams

Person in Charge (Signature)

Aug 7, 2024

Date

Paul Wilkins

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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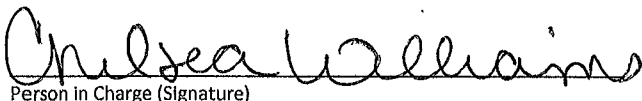
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Establishment: Subway #29370

Establishment #: 24 089

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
51	5-205.15 (C) Observed on-demand hot water heater control audible alarm and power reset during this inspection to provide hot water to plumbing fixtures. Plumbing shall be maintained in good repair per IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection. (REPEAT)
51	5-205.15 (C) Observed in warewashing area left hot water faucet leaking water from threaded joint at 3-compartment sink. Plumbing shall be maintained in good repair per IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.11 (C) Observed water pooling under WIC and WIF. Physical facilities shall be maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection
55	6-501.12 (C) Observed in restrooms walls and ceilings soiled with accumulated debris and black spots. 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.
57	750.230 (C) Observed no documentation that food employees employed more than 30 days have current food handler certification. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days of employment and every three (3) years after the initial training. 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 note 3 repeat violations (item #2, #51, & #57) were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment ownership by invoice.	
Please go to our social media/website to view/print food safety information	
Facility is still classified as a Category II food establishment. If facility chooses to cool down and/or reheat more than two (2) TCS food items with approved procedures, this facility will be re-classified as a Category I food establishment.	
The person-in-charge shall have CFPM certification and be on the premises during all hours of operation	
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.	
If any events occur that cause damage to the establishment (flood, water, fire, smoke, power outage, etc.), please contact the WCHD to ensure compliance so that required inspections occur prior to re-opening.	
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.	


Person in Charge (Signature)

Aug 7, 2024

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____