

# 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 0		Date 10/21/2024
Establishment Michael's Italian Feast		No. of Repeat Risk Factor/Intervention Violations 0		Time In 11:10 AM
Street Address 1902 S. Main Street		Permit Holder Michael's Italian Feast LLC		Time Out 12:55 PM
City/State Eureka, IL		Risk Category I		
		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
<b>Supervision</b>			<b>Protection from Contamination</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized
<b>Employee Health</b>			<b>Time/Temperature Control for Safety</b>				
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			18	In	Proper cooking time and temperatures
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding
<b>Good Hygienic Practices</b>			<b>Consumer Advisory</b>				
6	In	Proper eating, tasting, drinking, or tobacco use			20	In	Proper cooling time and temperature
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures
<b>Preventing Contamination by Hands</b>			<b>Highly Susceptible Populations</b>				
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records
<b>Approved Source</b>			<b>Food/Color Additives and Toxic Substances</b>				
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food
12	N/O	Food received at proper temperature			26	N/A	Pasteurized foods used; prohibited foods not offered
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

## 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

Safe Food and Water			COS	R	Proper Use of Utensils	COS	R
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	X Single-use/single-service articles: properly stored and used	
<b>Food Temperature Control</b>			<b>Utensils, Equipment and Vending</b>				
33	Proper cooling methods used; adequate equipment for temperature control				47	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
34	Plant food properly cooked for hot holding				48	Warewashing facilities: installed, maintained, & used; test strips	
35	Approved thawing methods used				49	Non-food contact surfaces clean	
36	X Thermometers provided & accurate			<b>Physical Facilities</b>			
<b>Food Identification</b>			<b>Physical Facilities</b>				
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>			<b>Physical Facilities</b>				
38	Insects, rodents, and animals not present				51	X Plumbing installed; proper backflow devices	
39	Contamination prevented during food preparation, storage and display				52	Sewage and waste water properly disposed	
40	Personal cleanliness				53	X Toilet facilities: properly constructed, supplied, & cleaned	
41	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained	
42	Washing fruits and vegetables				55	X Physical facilities installed, maintained, and clean	
<b>Employee Training</b>			<b>Employee Training</b>				
57	All food employees have food handler training				56	X Adequate ventilation and lighting; designated areas used	
58	Allergen training as required						

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Establishment: Michael's Italian Feast

Establishment #: 24 123

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/25-49

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/steam table	170	Ham/WIC	34	Lasagna/RIC	40
Au jus/steam table	181	Sliced cheese/WIC	35	Ham/RIC prep	38
Spaghetti meat sauce/steam table	158	Cut lettuce/WIC	37	Corn-cooling/RIC prep	46
Spaghetti meat sauce/stove	167	Sausage/RIC pizza prep	38	Black beans-cooling/RIC prep	46
Pizza burger/oven	137	Salami/RIC pizza prep	38	Peeled hard-boiled eggs/RIC prep	38
		Ham/RIC pizza prep	38	Roast beef/RIC prep	36
		Pepperoni/RIC pizza prep	39	Ham/RIC prep	36
		Sliced cheese/RIC pizza prep	36	Turkey/RIC prep	36
		Shredded cheese/RIC pizza prep	39	Sliced cheese/RIC prep	36

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	4-204.112 (C) Observed in basement and in kitchen temperature measuring devices not provided and conspicuous in RIFs (chest, Kenmore). Cold-holding equipment used for Time/Temperature Control for Safety food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in basement box of hinged containers and paper towels stored directly on the floor. Single-service and single-use articles shall be stored: (1) in a clean, dry location; (2) where they are not exposed to splash, dust, or other contamination; and (3) at least 15 cm (6 inches) above the floor. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.11 (C) Observed in basement WIC and RIC (2-door, kitchen) corners of blue lids on plastic containers of sliced cheese cracked, damaged, and not maintained in good repair. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in dough prep area hand washing sink right-side cold water faucet leaking water from faucet when not in operation. A plumbing system shall be maintained in good repair according to the IL Plumbing Code. Please correct this violation

CFPM Verification (name, expiration date, ID#): Maddie Arbuckle

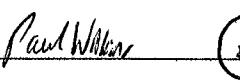
Maddie Arbuckle 12fhb4-j62hg5e-State Food Safety Exp. 6/2027	Holly Kling L2SC-3-004039 - Learn 2 Serve Exp. 8/2025	Kevin Millard 7fe773-k1g1a7j -State Food Safety Exp. 8/2029	Ashley Day 1cedh0-jj417i2 - State Food Safety Exp. 2/2029
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

  
Person in Charge (Signature)

Oct 21, 2024

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

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### Establishment: Michael's Italian Feast

Establishment #: 24 123

Person in Charge (Signature)

Oct 21, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**