

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		License/Permit #	24 123	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 1902 S. Main Street		Permit Holder Michael's Italian Feast LLC		Risk Category I	
City/State Eureka, IL		ZIP Code 61530		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
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
Employee Health			
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	
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
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	
Approved Source			
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	

Compliance Status		COS	R
Protection from Contamination			
15	In	Food separated and protected	
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	In	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	In	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	N/A	Food additives: approved and properly used	
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 control box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status		COS	R
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36	X	Thermometers provided & accurate	
Food Identification			
37		Food properly labeled; original container	
Prevention of Food Contamination			
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	

Compliance Status		COS	R
Proper Use of Utensils			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45	X	Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
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	
Physical Facilities			
50		Hot and cold water available; adequate pressure	
51	X	Plumbing installed; proper backflow devices	
52		Sewage and waste water properly disposed	
53	X	Toilet facilities: properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed; facilities maintained	
55	X	Physical facilities installed, maintained, and clean	
56	X	Adequate ventilation and lighting; designated areas used	
Employee Training			
57		All food employees have food handler training	
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

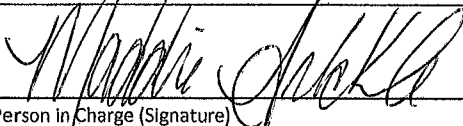
OBSERVATIONS AND CORRECTIVE ACTIONS

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
12fbb4-j62hg5e-State Food Safety
Exp. 6/2027Holly Kling
L2SC-3-004039 - Learn 2 Serve
Exp. 8/2025Kevin Millard
7fe773-k1g1a7j -State Food Safety
Exp. 8/2029Ashley Day
1cedh0-jj417i2 - State Food Safety
Exp. 2/2029

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: _____

Food Establishment Inspection Report

Establishment: Michael's Italian Feast

Establishment #: 24 123

[illegible]

Person in Charge (Signature)

Oct 21, 2024

Date _____

Paul Wilkins
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____