

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	10/07/2024
Establishment Michael's Italian Feast		License/Permit #	24 044	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 605 Upper Ten Mile Creek Road		Permit Holder Michael's Italian Feast LLC		Risk Category I	
City/State Germantown Hills, 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.					
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	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
Employee Health				Time/Temperature Control for Safety					
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		
Good Hygienic Practices				Consumer Advisory					
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		
Preventing Contamination by Hands				Highly Susceptible Populations					
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		
Approved Source				Food/Color Additives and Toxic Substances					
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			Conformance with Approved Procedures				
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Food additives: approved and properly used		
				28 In Toxic substances properly identified, stored, and used					
				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	X	Single-use/single-service articles: properly stored and used	X	
Food Temperature Control				Utensils, Equipment and Vending					
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
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	X	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				Employee Training					
38	X	Insects, rodents, and animals not present			51		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		Toilet facilities: properly constructed, supplied, & cleaned		
41	X	Wiping cloths: properly used and stored	X		54		Garbage & refuse properly disposed; facilities maintained		
42		Washing fruits and vegetables			55	X	Physical facilities installed, maintained, and clean		
				56 Adequate ventilation and lighting; designated areas used					
				57 All food employees have food handler training					
				58 X Allergen training as required					

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Establishment: Michael's Italian Feast

Establishment #: 24 044

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

Sanitizer Type: Chlorine

PPM: 25/50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs/steam unit	185	Meat sauce/WIC	41	Sliced ham/RIC	37
Au jus/steam unit	187	Lasagna noodles/WIC	41	Lasagna/RIC	38
Spaghetti meat sauce/steam unit	168	Ham/cold-holding unit	38	Sliced cheese-cooling/RIC	45
		Salami/cold-holding unit	31	Shredded cheese/RIC pizza prep	39
		Roast beef/cold-holding unit	35	Diced ham/RIC pizza prep	38
		Turkey/cold-holding unit	38	Sausage/RIC pizza prep	39
		Sliced cheese/cold-holding unit	38		
		Diced chicken/RIC prep	40		
		Corn/RIC prep	35		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
38	6-202.15 (C) Observed exterior WIC lower right interior corner of door jamb allowing air and light to penetrate. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Door jamb was repaired with weather stripping since last inspection according to person-in-charge during inspection. Please correct this violation within 90 days or at least by next routine inspection.
38	6-202.13 (C) Observed new fly strip attached to ceiling over drainboard table next to mechanical warewashing machine and above clean utensils. Insect control devices shall be installed so that: (1) the devices are not located over a food preparation area; and (2) dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Please correct this violation within 90 days or at least by next routine inspection.
41	3-304.14 (C) Observed with chlorine test kit concentration of chlorine sanitizing solution in wiping cloth white bucket by RIC (pizza prep) measured 25 ppm and water temperature measured 80° F. Cloths in-use for wiping counters and other equipment surfaces shall be: (1) held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and (2) laundered daily as specified under ¶ 4-802.11(D). A chemical sanitizer used in a chlorine sanitizing solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11(C) shall meet the criteria specified under § 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall have a concentration of 100 ppm when the water

CFPM Verification (name, expiration date, ID#): Sheldon Kent

Sheldon Kent
19c4i3-jf34hcc - State Food Safety
Exp. 8/2028Kevin Millard
7fe773-k1g1a7j -State Food Safety
Exp. 8/2029Dana Fulk
19923053 - ServSafe
Exp. 10/2025

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


Person in Charge (Signature)

Oct 7, 2024

Date


Inspector (Signature)Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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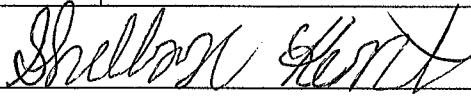
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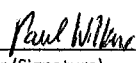
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Item Number	Violations cited in this report must be corrected within the time frames below.
	temperature is 55° F - 74° F or 50-99 ppm when the water temperature is 75° F - 119° F. Additional chlorine added to sanitizing solution created by person-in-charge during inspection. Recheck = 50 ppm and water temperature 80° F - OK.
45	4-903.11 (C) Observed in upstairs storage room unpackaged, unfolded, flat catering boxes stored directly on 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 stored and kept in the original protective package or stored by using other means that afford protection from contamination until used. Flat catering boxes removed from floor by person-in-charge during inspection.
49	4-602.13 (C) Observed in kitchen exhaust hood filters and exhaust duct on oven soiled with accumulated debris and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.13 (C) Observed in women's restroom floor coving along wall behind toilet coming unattached and not maintained in good repair. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch). Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that three (3) food employees with CFPM certification also have current food allergy awareness training as required. All food employees with CFPM certification employed by a restaurant must receive or obtain training in basic allergen awareness principles within 30 days after employment and every 3 years thereafter. 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 go to our social media/website to view/print food safety information
	Facility is still classified as a Category I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Allergy awareness training certification is required for all certified food protection managers
	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.
	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.
	Observed outdoor customer dining area, Frozen Spoon Dessert Café (ice cream) food prep area, and exterior WIC; temperature log sheets for monitoring temperatures of refrigeration and freezer units; temperature log sheets for internal TCS food temperatures; electronic remote monitoring of refrigeration and freezer units


Person In Charge (Signature)

Oct 7, 2024

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____